

ALL-DAY DINING MENU

ANTIPASTI

|                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------|----|
| <b>arancini</b><br><i>ragu sauce croquettes with pomodoro dip</i>                                                           | 20 |
| <b>frittata patate e cipolla</b><br><i>oven-baked egg with potato &amp; onions drizzled with extra virgin olive oil</i>     | 20 |
| <b>asparagi uova e pecorino</b><br><i>grilled asparagus with boiled egg &amp; shaved pecorino</i>                           | 22 |
| <b>polpetta al pomodoro</b><br><i>big sized beef meatball in rich tomato sauce</i>                                          | 22 |
| <b>bocconcini di pollo alla milanese</b><br><i>breaded chicken fillet, petite salad, lemon, parmesan</i>                    | 24 |
| <b>bufala frita con pesto al crema</b><br><i>buffalo mozzarella cheese golden fried with pesto cream sauce &amp; walnut</i> | 24 |
| <b>polpettine al formaggio</b><br><i>5pcs pork meatballs in creamy cheese sauce</i>                                         | 24 |
| <b>spinaci funghi</b><br><i>sautéed spinach with olive oil, garlic, pecorino</i>                                            | 24 |
| <b>caprese di bufala</b><br><i>bufala mozzarella, tomatoes, fresh basil</i>                                                 | 26 |
| <b>calamari in umido</b><br><i>sautéed calamari, tomato sauce, olives, capers</i>                                           | 28 |

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| <b>polpo e patate</b><br><i>octopus, potatoes, garlic, olive oil</i>                                                                  | 28 |
| <b>burrata</b><br><i>150gm burrata, rocket salad, tomatoes, parma ham</i>                                                             | 30 |
| <b>gamberi mediterrania</b><br><i>sautéed prawns, garlic, chilli</i>                                                                  | 30 |
| <b>beef carpaccio</b><br><i>raw beef, rocket salad, parmigiano cheese, olive oil</i>                                                  | 32 |
| <b>fritto misto</b><br><i>prawns, calamari, fish, tartar sauce</i>                                                                    | 32 |
| <b>salumi</b><br><i>chef's choice of assorted cold cuts</i>                                                                           | 34 |
| <b>vongole guazzetto</b><br><i>clams cooked in pinot grigio broth drizzled with olive oil and parsley</i>                             | 36 |
| <b>calamari fritto</b><br><i>golden fried squid sprinkled with seasalt, served with tartar sauce &amp; chimichurri sauce</i>          | 38 |
| <b>antipasto italiana</b><br><i>bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom &amp; cold cuts</i> | 88 |
| <b>antipasto misti</b><br><i>burrata with mixed cold cuts (recommended for 4 pax)</i>                                                 | 98 |

(pasta, risotto & lasagne) PRIMI

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| <b>lasagne classica</b><br><i>baked pasta sheet with minced beef ragu &amp; mozzarella</i>                                   | 30 |
| <b>lasagne campania</b><br><i>button mushroom, potato, mushroom, black olives, bufala &amp; mozzarella with crema bianca</i> | 32 |
| <b>melanzane alla parmigiana</b><br><i>eggplant baked with mozzarella &amp; tomato sauce</i>                                 | 32 |
| —                                                                                                                            | —  |
| <b>linguine aglio e olio</b><br><i>simple pasta with garlic, chilli flakes &amp; extra virgin olive oil</i>                  | 28 |
| <b>gnocchetti campidanesi</b><br><i>pork sausage, tomato sauce</i>                                                           | 30 |
| <b>pasta alla carbonara *</b><br><i>guanciale, egg yolk, parmigiano cheese</i>                                               | 30 |
| <b>pasta vegetariano</b><br><i>market fresh vegetables (olive oil or tomato based)</i>                                       | 30 |
| <b>spaghetti puttanesca</b><br><i>anchovies, capers, olives, pine nuts, tomato sauce</i>                                     | 30 |
| <b>gnocchi quattro formaggi e noci</b><br><i>gnocchi, walnut, four cheese cream sauce</i>                                    | 32 |
| <b>pasta ai funghi</b><br><i>sautéed mushroom, garlic, basil, pasta tagliatelle, pecorino cheese</i>                         | 32 |
| <b>tagliatelle alla gricia</b><br><i>guanciale, tagliatelle, parmesan cheese, fresh parsley</i>                              | 32 |
| <b>fusilli pesto genovese e burratina</b><br><i>pesto, mixed vegetables, burratina</i>                                       | 34 |
| <b>linguine ai gamberi</b><br><i>fresh prawns, garlic, chilli, olive oil</i>                                                 | 36 |

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| <b>pasta ai frutti di mare *</b><br><i>mixed seafood, tomato sauce</i>                                                                                 | 36 |
| <b>tagliatelle calamari zafferano</b><br><i>squid, saffron, garlic, cherry tomatoes, olive oil</i>                                                     | 36 |
| <b>pasta vongole e bottarga *</b><br><i>clams, bottarga, olive oil, garlic</i>                                                                         | 38 |
| <b>tagliatelle nere al granchio</b><br><i>black pasta aglio olio with crab meat</i>                                                                    | 40 |
| —                                                                                                                                                      | —  |
| <b>ravioli di spinaci</b><br><i>8pcs spinach ravioli, tomato sauce, parmigiano cheese</i>                                                              | 30 |
| <b>ravioli di funghi</b><br><i>mushroom with ricotta &amp; butter parmesan cheese glazed</i>                                                           | 32 |
| —                                                                                                                                                      | —  |
| <b>risotto zafferano</b><br><i>italian rice, saffron</i>                                                                                               | 32 |
| <b>autumn truffle risotto</b><br><i>arborio rice cooked in truffle vegetable broth, confit tomatoes, parsley, drizzled with extra virgin olive oil</i> | 34 |
| <b>risotto in crema di zucca e speck</b><br><i>italian rice in pumpkin cream with speck</i>                                                            | 34 |
| <b>risotto asparagi</b><br><i>italian rice, green asparagus</i>                                                                                        | 36 |
| <b>risotto al gamberi scottati</b><br><i>arborio rice cooked in prawn broth, butterfly seared tiger prawn, sprinkled with chopped parsley</i>          | 38 |
| <b>risotto al polpo nero</b><br><i>squid ink risotto with octopus</i>                                                                                  | 38 |
| <b>risotto nemo</b><br><i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>                                                    | 42 |

PIATTO DI FAMIGLIA

|                                                                                                 |     |
|-------------------------------------------------------------------------------------------------|-----|
| <b>pesce al forno</b><br><i>oven baked whole sea bass &amp; potato, herbs, salt &amp; lemon</i> | 98  |
| <b>grigliata mista di pesce</b><br><i>prawn, calamari, scallops &amp; fish fillet</i>           | 178 |

|                                                                                                                                                             |     |
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| <b>grigliata mista di carne</b><br><i>ribeye, lamb chops, sausages, chicken, vegetables</i>                                                                 | 198 |
| <b>piatto di 'giapponese' wagyu</b><br><i>600gm of a5 kagoshima assorted wagyu mixed cut &amp; grilled australian ribeye steak, salad &amp; chimichurri</i> | 298 |

SECONDI PIATTI

|                                                                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>verdure alla griglia</b><br><i>assortment of grilled vegetables with olive oil &amp; balsamico dressing</i><br>— smoked salmon +\$6, prosciutto di parma +\$8 | 32 |
| <b>cotoletta di pollo</b><br><i>breaded chicken breast with salad &amp; tartar sauce</i>                                                                         | 34 |
| <b>salmone alla griglia con verdure miste</b><br><i>grilled salmon, sautéed vegetables</i>                                                                       | 42 |
| <b>branzino mediterranean</b><br><i>seared seabass fillet, lemon caper sauce</i>                                                                                 | 48 |

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| <b>tagliata di manzo</b><br><i>australian sirloin (200gm) grilled &amp; sliced with arugula salad</i>                   | 48 |
| <b>cod fish &amp; scallops</b><br><i>oven seared silver cod, hokkaido scallops asparagus, parsley herb oil</i>          | 58 |
| <b>costolette di agnello</b><br><i>NZ grilled baby lamb rack flavoured with rosemary &amp; grilled mixed vegetables</i> | 62 |
| <b>costata di manzo “ribeye steak”</b><br><i>USDA angus ribeye (250gm) with grilled vegetables</i>                      | 68 |

\* choice of pasta:

fusilli

linguine

penne

gluten free

rigatoni

spaghetti

tagliatelle

capellini

ALL-DAY DINING MENU

PIZZA

(classic-style long fermentation 24hrs)

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>margherita</b><br><i>tomato, mozzarella, fresh basil</i>                                | 28 |
| <b>napoletana</b><br><i>tomato, mozzarella, anchovies, capers, oregano</i>                 | 30 |
| <b>ortolana</b><br><i>tomato, mozzarella, mixed vegetables</i>                             | 30 |
| <b>regina</b><br><i>mozzarella, 24-month aged parmesan, fresh oregano</i>                  | 30 |
| <b>tonno e cipolla</b><br><i>tomato, mozzarella, tuna, onions</i>                          | 30 |
| <b>asparagi</b><br><i>tomato, mozzarella, cooked ham, egg, asparagus</i>                   | 32 |
| <b>popeye</b><br><i>tomato, mozzarella, ricotta cheese, spinach</i>                        | 34 |
| <b>prosciutto funghi</b><br><i>tomato, mozzarella, cooked ham, fresh mushrooms</i>         | 34 |
| <b>4 formaggi</b><br><i>mozzarella, pecorino, taleggio, gorgonzola</i>                     | 36 |
| <b>bologna</b><br><i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>            | 36 |
| <b>porchetta</b><br><i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>    | 36 |
| <b>capricciosa</b><br><i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i> | 38 |
| <b>diavola</b><br><i>tomato, mozzarella, spicy salami</i>                                  | 38 |
| <b>gorgonzola e salsiccia</b><br><i>tomato, gorgonzola, mozzarella, pork sausage</i>       | 38 |

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>parma rucola</b><br><i>tomato, mozzarella, parma ham, rocket salad, parmesan cheese</i>             | 38 |
| <b>special margherita</b><br><i>tomato, bufala mozzarella, fresh basil</i>                             | 38 |
| <b>pinocchio</b><br><i>pistacchio cream, mozzarella, porcini, pork sausage</i>                         | 40 |
| <b>salmone</b><br><i>smoked norwegian salmon, capers, cream</i>                                        | 40 |
| <b>leccese</b><br><i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>                        | 42 |
| <b>montanaro</b><br><i>tomato, mozzarella, taleggio, speck, walnut</i>                                 | 42 |
| <b>sarda</b><br><i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>                              | 42 |
| <b>smeagol</b><br><i>tapenade, mozzarella, coppa, sun-dried tomatoes<br/>* extra coppa ham +\$6</i>    | 42 |
| <b>tre fate</b><br><i>mozzarella, pecorino, porcini &amp; button mushrooms, artichoke, fresh basil</i> | 44 |
| <b>zucca</b><br><i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>                       | 44 |
| <b>dolomiti</b><br><i>tomato sauce, mozzarella, porcini, provolone, speck</i>                          | 46 |
| <b>pirata</b><br><i>tomato sauce, mozzarella, prawn, calamari</i>                                      | 50 |

DAPIZZA

(pizza sandwich)

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| <b>D.O.C</b> <i>(davide's-own-creazione)</i><br><i>rocket salad, bufala mozzarella, cherry tomatoes</i>      | 30 |
| <b>milano</b><br><i>chicken cotoletta, roma tomatoes, shredded lettuce with tartar sauce</i>                 | 30 |
| <b>tuscany</b><br><i>salami, cooked ham, porchetta, parmesan cheese &amp; rocket salad</i>                   | 30 |
| <b>puglia</b><br><i>air-flown burrata from puglia, parma ham with spinach</i>                                | 32 |
| <b>apulia</b><br><i>sautéed mushrooms, porcini mushroom, spinach, grana padano &amp; cherry tomatoes</i>     | 34 |
| <b>“hamburger”</b><br><i>grilled angus beef patties, cheddar cheese, tomatoes &amp; home-made mayonnaise</i> | 34 |
| <b>nautilus</b><br><i>octopus, bottarga from sardinia with mixed salad</i>                                   | 36 |
| <br>* additional salad +\$4 / french fries +\$5 /<br>sautéed vegetable +\$6                                  |    |

ZUPPE E INSALATA

|                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>insalata miste</b><br><i>mixed salad</i>                                                                                                           | 18 |
| <b>insalata cesare</b><br><i>romaine lettuce with anchovy &amp; garlic dressing<br/>— tuna +\$5, smoked salmon +\$6,<br/>prosciutto di parma +\$8</i> | 20 |
| <b>insalata greka</b><br><i>mixed salad, roasted pepper, croutons, feta cheese, yoghurt</i>                                                           | 20 |
| <b>insalatona</b><br><i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>                                                                    | 22 |
| <b>insalata di pollo</b><br><i>grilled chicken salad drizzled with rosemary oil &amp; parmesan cheese</i><br>—                                        | 24 |
| <b>zuppa della nonna</b><br><i>grandma-style chicken soup with seasonal vegetables</i>                                                                | 16 |
| <b>zuppa di funghi</b><br><i>wild mushrooms soup</i>                                                                                                  | 18 |
| <b>zuppa di mare</b><br><i>seafood soup</i>                                                                                                           | 20 |

DOLCE

|                              |    |                                                                  |    |
|------------------------------|----|------------------------------------------------------------------|----|
| <b>gelato (2 scoops)</b>     | 14 | <b>tiramisu</b> <i>(must try!)</i>                               | 18 |
| <b>panna cotta</b>           | 16 | <b>pizza nutella</b><br><i>* additional scoop of gelato +\$4</i> | 26 |
| <b>bittersweet lava cake</b> | 18 |                                                                  |    |

BEER ON TAP



tiger

Smooth and bold with a balance of malt sweetness and subtle bitterness, finishing crisp and clean.

Alcohol by Vol.: 5.0% ABV

12 / 18  
*(mug) (quart)*



heineken

A crisp & refreshing style of European Lager, slightly bitter finish, which makes it taste clean & crisp. This beer would taste best when served ice cold on a hot day.

Alcohol by Vol.: 5.0% ABV

14 / 20  
*(mug) (quart)*



kirin  
ichiban

Kirin Ichiban is Japanese-style pilsners with a smooth, full-bodied and refreshing taste.

Alcohol by Vol.: 5.0% ABV

14 / 20  
*(mug) (quart)*



guinness  
draught

Guinness Draught provides the beer a smooth, velvety mouthfeel. The very dark beer features a dense, creamy head when poured properly.

Alcohol by Vol.: 4.2% ABV

16 / 24  
*(mug) (quart)*

BY THE GLASS & BEVERAGES

|                                       |          |                                                                                           |    |
|---------------------------------------|----------|-------------------------------------------------------------------------------------------|----|
| <b>asahi beer</b> <i>btl</i>          | 14       | <b>coke / diet coke / ginger ale / sprite / soda water / tonic water</b>                  | 8  |
| <b>italian red / white</b> <i>gls</i> | 18       | <b>sanpellegrino sparkling fruit</b>                                                      | 10 |
| <b>french red / white</b> <i>gls</i>  | 20       | <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate &amp; orange</i> |    |
| <b>premium red / white</b> <i>gls</i> | 24       | <b>still / sparkling water</b> <i>750ml</i>                                               | 10 |
| <b>prosecco</b> <i>gls / btl</i>      | 18 / 120 | <b>freshly squeezed juice</b>                                                             | 12 |
| <b>champagne</b> <i>btl</i>           | 220      | <i>apple / carrot / grapefruit / orange / watermelon (mixed juice +\$2)</i>               |    |
| —                                     |          | <b>milkshake</b>                                                                          | 14 |
| <b>aperol spritz</b>                  | 22       | <i>chocolate / coconut / strawberry / vanilla</i>                                         |    |
| <b>peach bellini</b>                  | 22       |                                                                                           |    |
| <b>espresso martini</b>               | 26       |                                                                                           |    |
| <b>negroni</b>                        | 26       |                                                                                           |    |
| <b>boulevardier</b>                   | 28       |                                                                                           |    |