
SPECIAL OF THE MONTH

SMALL BITES

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| Rolled beef tenderloin bites with Scamorza cheese, mild piquillo capsicum sauce | 38 |
| Deep-fried whitebait fish with spicy-tartar dip | 22 |
| Braised baby octopus Luciana style with garlic croutons | 38 |
| Assorted bruschetta croutons | 28 48 |
| Tomatoes, smoked salmon, prawns & tonnato sauce | 1 pax 2 pax |

APPETIZERS

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| Slow-cooked prawn carpaccio with mizuna salad, grapefruit dressing, touch of chili oil | 48 |
| Premium Irish oysters | 3 pcs. 48 6 pcs. 78 12 pcs. 148 |
| Available from Thursday to Sunday | |

PRIMI PIATTI & PASTA

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| Calamarata ring-shaped pasta with broccoli mousse, smoked duck breast, creamy burrata mozzarella | 52 |
| Risotto with asparagus, gorgonzola cheese, fresh king prawns | 88 |
| Fusili spiral pasta with lamb ragu | 52 |

SANDWICH & BURGER

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| Club sandwich | 42 |
| Chicken, eggs, beef bacon, tomato, lettuce, mayonnaise, fries | |
| Smoked salmon sandwich | 42 |
| Smoked salmon, eggs, tomatoes, lettuce, mascarpone, sundried tomatoes, capers, salad | |
| Smashed beef burger | 52 |
| Homemade bun, beef patty, Scamorza cheese, tomato, lettuce, onion, gherkins, fries | |

ANTIPASTI

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| Carpaccio classico | 52 |
| <i>Thinly sliced raw beef, rocket salad, shaved parmesan, extra virgin olive oil</i> | |
| Capesante | 72 |
| <i>Pan-seared Hokkaido scallops, sweet green pea purée, Avruga caviar</i> | |
| Burrata 🌿 | 48 |
| <i>Fresh creamy mozzarella from Puglia, tomatoes, olives, rocket salad, extra virgin olive oil</i> | |
| Calamari fritti | 48 |
| <i>Deep fried squid with gherkin dip</i> | |
| Tartare di salmone e burrata | 52 |
| <i>Cured salmon tartare, fresh creamy mozzarella, avocado, grissini bread crumble</i> | |
| Tagliere di formaggi 🌿 | 38 62 |
| <i>Italian cheese platter with taleggio, gorgonzola, asiago, parmesan</i> | 1 pax 2 pax |

SALAD




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| Barbabietola e pere 🌿 | 28 |
| <i>Beetroot & pear salad, with rocket, feta cheese, walnuts, sesame-honey dressing</i> | |
| Insalata di salmone | 32 |
| <i>Mixed greens, cured salmon, avocado, lychee, red onion, raisins, radish</i> | |
| Nizzarda | 32 |
| <i>Mixed lettuce, tuna, boiled eggs, potatoes, kalamata olives, tomatoes, french beans, balsamic dressing</i> | |
| Caesar salad | 28 |
| <i>With smoked salmon OR chicken additional RM 14</i> | |

SOUP


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| Zuppa di funghi 🌿 | 32 |
| <i>Homemade mushroom soup</i> | |
| Zuppa di pesce | 48 |
| <i>Mixed seafood soup in light tomato base</i> | |

First basket of house-baked ciabatta is complimentary, additional basket RM 8

HOMEMADE PASTA

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| Tortellini di spinaci  | 55 |
| <i>Navel shaped pasta filled with ricotta & spinach, served with tomato-capsicum sauce</i> | |
| Bottoni di zucca burro e salvia  | 58 |
| <i>Round shape pasta filled with pumpkin served with butter-sage sauce & sesame seeds</i> | |
| Fettucine al salmone | 52 |
| <i>Thin flat pasta with smoked salmon, cream, touch of tomato</i> | |
| Gnocchi al gorgonzola e noci  | 58 |
| <i>Potato dumplings served with gorgonzola cheese sauce & walnuts</i> | |
| Lasagna | 52 |
| <i>Baked lasagna with beef Bolognese, béchamel sauce, mozzarella cheese</i> | |

PASTA & RISOTTO

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| Fregola Marinara | 68 | |
| <i>Sardinian pearl shaped pasta with mixed seafood, touch of saffron</i> | | |
| Spaghetti Vongole  | 62 | |
| <i>Fresh clams, extra virgin olive oil, garlic, cherry tomatoes, touch of chilli, white wine</i> | | |
| Penne Amatriciana | 45 | |
| <i>Tomato-based sauce, onions, smoked duck, chili</i> | | |
| Spaghetti di seppia con carbonara di pesce | 68 | |
| <i>Artisan squid-ink spaghetti with mixed seafood, light carbonara sauce</i> | | |
| Risotto ai funghi | 68 | 108 |
| <i>Italian rice with assorted mushrooms, parmesan, truffle essence</i> | 1 pax | 2 pax |

Classics such as Carbonara, Arrabbiata, Aglio-olio, Squid-ink available upon request

MAIN COURSE

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| Branzino alla Livornese <i>Seabass fillet with anchovies, garlic, capers, olives, walnuts in light bisque-tomato sauce</i> | 78 |
| Salmone in bagna cauda <i>Pan-fried Norwegian Salmon served with garlic-anchovies' sauce, basil crust, spinach</i> | 82 |
| Fritto misto <i>Deep-fried squid, prawns, seabass served with gherkins dip</i> | 82 |
| Costolette di agnello <i>Pistachio crusted NZ lamb rack served with carrot puree, tomato, scamorza cheese</i> | 138 |
| Galletto alla Diavola <i>Organic grilled spring chicken served with mild spicy piquillo pepper sauce, herbs crust</i> | 68 |

FROM THE GRILL

MEAT

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| T-Bone steak - Hereford Australian grass-fed (1kg) | 328 |
| Ribeye steak - Hereford Australian grass-fed (300g) | 188 |
| Lamb rack - New Zealand (3pcs) | 118 |
| Organic spring chicken | 58 |
| Wagyu sausage (3pcs) | 48 |
| Mixed meat platter (serving for 2 pax) <i>Lamb, chicken, ribeye, wagyu sausage</i> | 228 |
| Foie gras duck liver (additional / 50g) | 58 |

Choice of sauce:

Mushroom-truffle sauce | Bordelaise wine sauce

SEAFOOD

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| King prawn (3 pcs) | 108 |
| Salmon | 76 |
| Seabass fillet | 62 |
| Squid (3 pcs) | 68 |
| Mixed seafood platter <i>Seabass, king prawn, squid, scallop</i> | 78 142 1 pax 2 pax |


Choice of sauce:

Bagna cauda: Piedmont garlic-anchovies | Salmoriglio: Sicilian lemon-herbs

SIDES

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| Potato gratin sautéed spinach sautéed mushroom garlic baby broccoli | 25 |
| French fries mixed salad | 18 |

PIZZA

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| Margherita  | 38 |
| <i>Tomato, mozzarella, basil</i> | |
| Burrata e rucola | 78 |
| <i>Tomato, mozzarella, burrata, smoked duck bacon, rocket salad</i> | |
| Salmone | 58 |
| <i>Tomato, mozzarella, smoked salmon, capers</i> | |
| Prosciutto e funghi | 42 |
| <i>Tomato, mozzarella, turkey ham, mushroom</i> | |
| Costiera | 58 |
| <i>Tomato, mozzarella, mixed seafood, garlic</i> | |
| Tropicale | 45 |
| <i>Tomato, mozzarella, grilled chicken, grilled pineapple, onion, capsicum</i> | |
| Napoletana | 42 |
| <i>Tomato, mozzarella, anchovies, capers</i> | |
| Capricciosa | 45 |
| <i>Tomato, mozzarella, turkey ham, artichokes, black olives, mushroom</i> | |
| Calzone | 48 |
| <i>Folded pizza with tomato, mozzarella, turkey ham, mushroom</i> | |
| Diavola | 45 |
| <i>Tomato, mozzarella, turkey chorizo, chilli</i> | |

DESSERT

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| Tiramisu 🍷 | | 32 |
| <i>Layers of espresso-soaked sponge fingers, mascarpone cream, cocoa powder</i> | | |
| Panna cotta | | 28 |
| <i>Served with raspberry coulis</i> | | |
| Crème Brûlée | | 28 |
| <i>Orange & vanilla infused custard topped with thin caramel crust</i> | | |
| Chocolate molten lava cake | | 42 |
| <i>Served with vanilla ice-cream</i> | | |
| Sorbetto 🍷 | | 32 |
| <i>Blended lemon or raspberry with splash of white wine & vodka</i> | | |
| Cheesecake | | 38 |
| <i>Served with Italian Amarena cherry & crispy chocolate chips</i> | | |
| Cannoli | | 32 |
| <i>Tube-shaped pastry filled with mascarpone cream, chocolate chips, candied fruits & pistachio</i> | | |
| Homemade gelato | | 16 |
| <i>Choice of chocolate vanilla strawberry raspberry pistachio lemon</i> | | |
| Tagliere di formaggi | 38 | 62 |
| <i>Italian cheese platter with taleggio, gorgonzola, asiago, parmesan</i> | 1 pax | 2 pax |