

ANTIPASTI

Verdure grigliate 	28
Grilled eggplants, zucchini, capsicums, mushrooms, garlic-parsley dressing	
Carpaccio classico	48
Thinly sliced raw beef, rocket salad, shaved parmesan, e.v.o.	
Carpaccio di salmone	58
Cured salmon with burrata, fresh figs, balsamic glaze (IGP Modena)	
Fegato d'oca all'agrodolce	78
Pan-fried foie gras with glazed pears, fresh figs, balsamic glaze (IGP Modena)	
Capesante	78
Pan-seared Hokkaido scallops, green pea purée, Avruga caviar, parmesan crisps	
Burrata 	48
Creamy fresh Puglia mozzarella, tomatoes, oregano, rocket salad, olives, e.v.o.	
Octopus alla griglia	108
Grilled Mediterranean whole octopus' leg with sweet paprika & Maldon salt	
Calamari fritti	48
Deep-fried squid with tartar sauce	
Involtini di manzo	38
Rolled beef tenderloin with air-dried beef, smoked scamorza cheese & piquillo pepper sauce	
Tagliere di formaggi 	42 68
Cheese platter with Gorgonzola, Brie, Manchego, Parmesan	
	1 pax 2 pax
Bruschetta al pomodoro 	22
Grilled ciabatta bread, cherry tomatoes, garlic, basil, oregano, e.v.o.	
Bruschetta al salmone	28
Grilled ciabatta bread, tartar sauce, smoked salmon, semi-dried tomatoes	
Bruschetta ai funghi 	28
Grilled ciabatta bread, mushrooms, brie cheese	

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

SALAD

Caesar	28
Additional smoked salmon RM 18 or chicken RM 14	
Rucola 	28
Rocket salad, tomatoes, shaved parmesan cheese, balsamic glaze (IGP Modena)	
Insalata di salmone	34
Mixed greens, cured salmon, avocado, cucumber, grapes, red onion, raisins, radish, honey dressing	
Greca 	28
Tomatoes, cucumbers, olives, feta cheese, red onions, capers, herbs, vinaigrette	
Barbabietola e pere 	28
Beetroot, pear, rocket salad, feta cheese, orange, walnuts, honey dressing	
Nizzarda	28
Tuna, olives, French beans, baby potatoes, tomatoes, red onions, boiled eggs, Cantabrian anchovies, vinaigrette	

SOUP

Funghi 	32
Home-made mushroom soup	
Pesce	48
Mixed seafood soup in light tomato base	

HOME-MADE PASTA & RISOTTI

Fettuccine al salmone <i>Flat noodles with smoked salmon, cream & tomato sauce</i>	52
Fettuccine crema e funghi  <i>Flat noodles with assorted mushrooms, cream sauce, butter-truffle, parmesan</i>	48
Fettuccine al ragu' di agnello <i>Flat noodles with lamb ragout, parmesan</i>	62
Ravioli di carne ai funghi <i>Round shaped pasta filled with beef cheeks, served with mushroom & truffle sauce</i>	68
Tortellini di ricotta e spinaci  <i>Navel shaped pasta filled with ricotta & spinach, served with piquillo pepper sauce</i>	56
Gnocchi al Gorgonzola e noci  <i>Potato dumplings served with gorgonzola cheese sauce & walnuts</i>	58
Gnocchi alla Bolognese <i>Potato dumplings with beef Bolognese sauce, parmesan</i>	52
Lasagna classica <i>Baked lasagna with beef Bolognese and béchamel sauce</i>	58
Risotto di pesce <i>Stewed Italian rice with mixed seafood, light tomato base, parmesan, e.v.o.</i> <i>(approx. 20 mins)</i>	68 118 1 pax 2 pax
Risotto ai funghi  <i>Stewed Italian rice with mushrooms, parmesan cheese, truffle essence</i> <i>(approx. 20 mins)</i>	68 118 1 pax 2 pax

PASTA

Linguine alla Marinara <i>Mixed seafood, garlic, tomato sauce, e.v.o.</i>	68
Linguine al pesto e gamberi <i>Home-made basil-pistachio pesto & prawns (contain pine nuts)</i>	58
Spaghetti alle vongole  <i>Clams, garlic, a touch of chilli, cherry tomatoes, white wine, e.v.o.</i>	58
Spaghetti di seppia con carbonara di pesce <i>Artisan squid-ink spaghetti with mixed seafood, light carbonara sauce</i>	68
Penne all' amatriciana <i>Tomato-based sauce, onions, smoked duck, touch of chilli</i>	45

Classics such as Carbonara, squid-ink, spicy Arrabbiata, Aglio-olio are available upon request

MAIN COURSE

Branzino al cartoccio 🍷	78
<i>Seabass fillet baked in aluminum foil with garlic, capers, anchovies, herbs, tomatoes, a splash of white wine</i>	
Salmone	88
<i>Pan-fried Norwegian salmon served with garlic-anchovies sauce, basil crust</i>	
Fritto misto	82
<i>Deep fried squids, prawns, seabass with tartar sauce</i>	
Galletto alla Diavola	62
<i>Grilled spring chicken with mild spicy piquillo pepper sauce</i>	
Stinco di agnello	72
<i>Slow braised lamb shank</i>	
Costolette di agnello	138
<i>Pistachio crusted NZ lamb rack served with carrot puree, cheese-baked tomatoes</i>	
Filetto di manzo ai funghi	168
<i>Grilled Australian beef tenderloin (200g) with mushroom-truffle sauce</i> <i>Additional foie gras RM 62</i>	
Smashed beef burger	48
<i>Beef patty, scamorza, tomato, lettuce, gherkin, served with fries</i>	

FROM THE GRILL

MEAT

Mixed meat platter -Lamb rack, chicken, beef tenderloin, wagyu sausage (for 2 pax only)	228
Australian beef tenderloin (200g)	168
Lamb rack - New Zealand (3pcs)	138
Organic spring chicken	62
Wagyu sausage (3pcs)	48
Foie gras duck liver (additional / 50g)	62

- All meats served with:
- *Mushroom-truffle sauce*
 - *Baby broccoli, cheese-baked tomatoes, mashed potato (or French fries upon request)*

SEAFOOD

Mixed seafood platter -Seabass, king prawn, squid, scallop	80 1 pax	152 2 pax
King prawn (3 pcs)		108
Salmon		88
Seabass fillet		58

- All seafood served with:
- *Garlic-anchovies sauce*
 - *Baby broccoli, cheese-baked tomatoes*

PIZZA	
CIAO	58
Tomato, mozzarella, air-dried beef, mushrooms, rocket salad, scamorza cheese, truffle oil	
Ai Fichi	58
Mozzarella, fresh figs, gorgonzola cheese, air-dried beef, pistachio	
Margherita 	42
Tomato, mozzarella, basil	
Vegetariana 	58
Tomato, mozzarella, mushrooms, mixed grilled vegetables	
Funghi misti 	52
Tomato, mozzarella, assorted mushrooms	
Burrata e rucola 	62
Tomato, mozzarella, Burrata, rocket salad, semi-dried tomato, Modena figs balsamic	
Al Salmone	62
Tomato, mozzarella, smoked salmon, burrata chunks, semi-dried tomatoes, capers	
Tropicale	48
Tomato, mozzarella, grilled chicken, grilled pineapple, onions, capsicums	
Napoletana	42
Tomato, mozzarella, Cantabrian anchovies, capers	
Tonno	48
Tomato, mozzarella, tuna chunks, onions	
Capricciosa	52
Tomato, mozzarella, turkey ham, artichokes, mushrooms	
Calzone	48
Folded pizza with tomato, mozzarella, turkey ham, mushrooms	
Diavola	45
Tomato, mozzarella, spicy beef pepperoni, chilli	
Costiera	68
Tomato, mozzarella, mixed seafood, garlic	
Bianca 	32
Garlic, rosemary, rock salt, e.v.o.	
Rossa	38
Tomato, garlic, Cantabrian anchovies, oregano, e.v.o.	

DESSERT

Tiramisu	42
<i>Layers of espresso-soaked sponge fingers, mascarpone cream, cocoa powder</i>	
Chocolate molten lava cake	42
<i>Served with vanilla ice-cream</i>	
Cannoli	36
<i>Tube-shaped pastry filled with mascarpone cream, chocolate chips, candied fruits & pistachio</i>	
Pear tarte tatin	42
<i>Caramelized upside-down pear tart served with macadamia ice cream</i>	
Panna cotta	28
<i>Served with raspberry coulis</i>	
Crème Brûlée	32
<i>Orange & vanilla infused custard topped with thin caramel crust</i>	
Homemade gelato	22
<i>Chocolate vanilla strawberry raspberry pistachio lemon macadamia (per scoop)</i>	
Sorbetto 🍷	32
<i>Blended lemon or raspberry with splash of white wine & vodka</i>	
Tagliere di formaggi	42 68
<i>Cheese platter with Gorgonzola, Brie, Manchego, Parmesan</i>	
	1 pax 2 pax