SPECIAL OF THE MONTH

ITALIAN TAPAS

Assorted bruschetta croutons Tomatoes, smoked salmon, prawns & tonnato sauce	28
Braised baby octopus Luciana style with garlic croutons	38
Rolled beef tenderloin bites with Scamorza cheese, piquillo capsicu	m sauce 38
Deep-fried whitebait fish with spicy-tartar dip	22
APPETIZERS	
Slow-cooked prawn carpaccio with rocket salad, grapefruit dressing	, touch of chilli oil 48
Premium Irish Oysters Available from Thursday to Sunday	3 pcs. 48 6 pcs. 78 12 pcs. 148
<u>PRIMI PIATTI & PASTA</u>	
Calamarata ring-shaped pasta with broccoli mousse, smoked duck l creamy burrata mozzarella	preast, 52
Risotto with asparagus, gorgonzola cheese, fresh king prawn	88
SANDWICH & BURGER	
Club Sandwich Chicken, egg, beef bacon, tomato, lettuce, mayonnaise, fries	42
Smashed Beef Burger Homemade bun, beef patty, Scamorza cheese, tomato, lettuce, onio gherkins, fries	n, 52

ANTIPASTI

Carpaccio Classico Thinly sliced raw beef, rocket salad, shaved parmesan, extra virgin olive oil	52
Capesante Pan-seared Hokkaido scallops, sweet green pea puree, Avruga caviar	72
Burrata જ Fresh creamy mozzarella from Puglia, tomatoes, olives, rocket salad, extra virgin olive oil	48
Calamari Fritti Deep fried squid with gherkin dip	48
Tartare di Salmone e Burrata Cured salmon tartare, fresh creamy mozzarella, avocado, grissini bread crumble	52
Tomino al Forno Baked Piedmont cheese, wrapped with beef bacon & grilled vegetables	42
Tagliere di Formaggi 📎 Italian cheese platter with taleggio, gorgonzola, asiago, parmesan	38 62 1 pax 2 pax
SALAD	
Barbabietola e Pere o Beetroot & pear salad, with rocket, feta cheese, walnuts, sesame honey dressing	28
Nizzarda Mixed lettuce, tuna, boiled eggs, potatoes, kalamata olives, tomatoes, french beans, lemon dressing	32 28
Caesar Salad With smoked salmon OR chicken additional RM 14	32
Insalata di Salmone Mixed greens, cured salmon, avocado, lychee, red onion, raisins, radish	02
SOUP	

Zuppa di Funghi 32Homemade mushroom soup48Zuppa di Pesce48Mixed seafood soup in light tomato base

First basket of house-baked ciabatta is complimentary, additional basket +5

HOMEMADE PASTA

Tortellini di Spinaci v Navel shaped pasta filled with ricotta & spinach served with tomato-capsicum sauce	55
Bottoni di Zucca Burro e Salvia Round shape pasta filled with pumpkin served with butter-sage sauce & sesame seeds	58
Fettucine al Salmone Thin flat pasta with smoked salmon, cream, touch of tomato	52
Gnocchi al Gorgonzal e Noci Potato dumplings served with gorgonzola cheese sauce & walnuts	58
Lasagna Baked lasagna with beef Bolognese, béchamel sauce, mozzarella cheese	52

PASTA & RISOTTO		
Fregola Marinara Sardinian pearl shaped pasta served with mixed seafood, touch of saffron		68
Spaghetti Vongole ¶ Fresh clams, extra virgin olive oil, garlic, cherry tomatoes, touch of chilli, white wine		62
Penne Amatriciana Tomato-based sauce, onions, smoked duck, chili		45
Spaghetti di Seppia con Carbonara di Pesce Squid-ink spaghetti served with mixed seafood, carbonara sauce		68
Risotto ai Funghi Italian rice with assorted mushrooms, parmesan & truffle essence	68 1 pax	108 2 pax

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

MAIN COURSE

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

FROM THE GRILL

<u>MEAT</u>

T-Bone Steak - Hereford Australian (1kg)	328
Ribeye Steak - Hereford Australian grass-fed (300g)	188
Lamb Rack - New Zealand (3 pcs)	118
Organic Spring Chicken	58
Wagyu Sausages (3pcs)	48
Mixed Meat Platter (serving for 2 pax) Lamb, Chicken, Ribeye, Wagyu sausages	228
Foie Gras Duck Liver (additional / 50g)	58

<u>Choice of sauce:</u> Mushroom-truffle sauce | Bordelaise wine sauce

SEAFOOD

King Prawns (3 pcs)		108
Salmon		76
Seabass Fillet		62
Squid (3 pcs)		68
Mixed Seafood Platter	78	142
Seabass, King prawn, Squid, Scallops	1 pax	2 pax

Choice of sauce:

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

SIDES

Potato gratin | Garlic spinach | Garlic mushroom | Garlic Baby Broccoli | French fries | Grilled mixed vegetables | Mixed salad

PIZZA

Margherita 🐶	38
Tomato, mozzarella, basil	
Burrata e Rucola 🗞	78
Tomato, mozzarella, burrata, smoked duck bacon, rocket salad	-
Vagetariana 👦	42
Tomato, mozzarella, mixed vegetables	
Salmone	58
Tomato, mozzarella, smoked salmon, capers	50
Prosciutto e Funghi	42
Tomato, mozzarella, turkey ham, mushroom	
Costiera	58
Tomato, mozzarella, mixed seafood, garlic	
Tropicale	45
Tomato, mozzarella, grilled chicken, grilled pineapple, onion, capsicum	
Napoletana	42
Tomato, mozzarella, anchovies, capers	
Capricciosa	45
Tomato, mozzarella, turkey ham, artichokes, black olives, mushroom	
Calzone	48
Folded pizza, mozzarella, turkey ham, mushroom	10
Diavola	45
Tomato, mozzarella, turkey chorizo, chilli	-10

DESSERT

Tiramisu 🕈		32
Layers of espresso-soaked sponge fingers, mascarpone cream, cocoa powder		
Panna Cotta		28
Served with raspberry coulis		
Crème Brûlée		28
Orange & vanilla infused custard topped with thin caramel crust		
Chocolate Molten Lava Cake		42
Served with vanilla ice-cream		
Sorbetto 9		32
Blended lemon or raspberry with splash of white wine		
Millefoglie		36
Layers of cream custard pastry with Italian Amarena cherry		
Cannoli		32
Tube-shaped pastry filled with mascarpone cream, chocolate chips, candied fruits & pistachio		-
Homemade Gelato		16
Choice of chocolate vanilla strawberry raspberry pistachio lemon		-
Tagliere di Formaggi	38	62
Italian cheese platter with taleggio, gorgonzola, asiago, parmesan	1 pax	2 pax