
DINNER A LA CARTE

Daily | 5 pm - 10:30 pm (last order)

ANTIPASTI

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
<i>Italian cheese platter with taleggio, gorgonzola, asiago, parmesan</i>	

SALAD

Barbabetola 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

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

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

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
<i>Italian rice with assorted mushrooms, parmesan, truffle essence</i>	

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

MAIN COURSE

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

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

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

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

PIZZA

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

Tiramisu	32
<i>Layers of espresso-soaked sponge fingers, mascarpone cream, cocoa powder, coffee jelly</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>	
Millefoglie	36
<i>Creamy custard puff pastry with Italian Amarena cherry</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
<i>Italian cheese platter with taleggio, gorgonzola, asiago, parmesan</i>	