

A LA CARTE MENU



Can't decide?

Let our Chefs create an Italian feast for you...
with a special selection of dishes for you
to enjoy a true Italian family
sharing experience.

MAMA MIA

408pp

No other love like your mother's.
6 Plates

NONNA

588pp

When nonna is in charge, you know you are
guaranteed to get fed!
8 Plates

Sharing Menus for 2 people or more

Must be taken by the entire table.

SALUMI

Salame Felino

cured pork sausage
Felino, Emilia-Romagna region

Culatello

rare prosciutto from Zibello

118

Prosciutto di Parma

Italian white pig. semi-sweet, salty & smooth
Parma, Emilia-Romagna region

158

Bresaola

beef topside
Valtellina, Sondrio (Swiss Alps border), Lombardy region

138

Prosciutto di Cinta Senese

Italian black pig with white band. Robust
Montemaggio, Tuscany region

158

Salame Finocchiona

cured pork sausage with fennel seed
Grosseto, South Tuscany region

208

118

ANTIPASTI E INSALATE

Zuppa del Giorno

soup of the day - please ask your server for today's choice

Carpaccio di Polpo con Olive, Capperi e Pomodori Ciliegini

octopus carpaccio, olives, capers, cherry tomatoes

98

Burrata d' Andria

burrata (250 gm), tomato, balsamic

138

Fiori di Zucca Ripieni di Ricotta e Basilico, Miele e Polline d'api

ricotta and basil filled zucchini flowers, honey and bee pollen

208

Pomodori Uovo

poached organic egg, 'nduja, pecorino romano

118

Calamari Fritto

fried calamari, paprika mayonnaise

118

Midollo di Manzo Arrostito con Salsa Verde e Pane Tostato

bone marrow, toast, salsa verde

178

118

LE PIZZE

For all our pizzas, we use fresh buffalo mozzarella imported from Italy

Pizza Bread

olive oil, dried rosemary

Margherita

tomato base, mozzarella, basil 98

Napoletana

tomato base, anchovy, garlic, capers 168

Quattro Formaggi

mozzarella, gorgonzola, parmigiano, scamorza 158

Diavola

tomato base, mozzarella, spicy salami, chilli, basil 198

Prosciutto e Rucola

mozzarella, cherry tomato, rocket, parma ham, scamorza 198

Figura

mozzarella, fig, gorgonzola dolce, almond flake, rocket 208

Rustica

mozzarella, sliced kipfler potato, taleggio,
balsamic onion, rosemary 188

Gamberi

tomato base, mozzarella, prawn, chilli, riesling, salsa verde 178

Tuscan

mozzarella, goat's cheese, semi-dried tomato, crispy bacon, garlic 198

Boscaiola

tomato base, mozzarella, cotto ham, mushroom, pea 198

Calabrese

tomato base, mozzarella, scamorza, eggplant, salami, 'nduja, basil 178

CONTORNI

Insalata di Cesare

romaine lettuce, reggiano, egg, crouton,
crispy bacon, anchovy dressing 138

Patate Arrosto al Prosecco con Rosmarino e Aglio

crispy potatoes, rosemary, garlic, prosecco vinegar, truffle mayo 68

Insalata Mista con Condimento della Casa

mixed leaf salad, house dressing 68

Insalata Caprese

tomato, buffalo mozzarella, basil 88

Verdure Stufate alla Mostarda, Balsamico Bianco e Mandorle Tostate

wilted mustard greens, white balsamic, toasted almond 88

All prices incur an additional 10% service charge

PRIMI

Pasta Fresca all'uovo

208 Fettuccine all'Aragosta 218
fettuccine, Boston lobster, bisque, cherry tomatoes

Gnocchi con Gorgonzola, Radicchio e Nocciola 178
gnocchi with gorgonzola, radicchio and hazelnut

Ravioli di Zucca e Pecorino Noce Moscata e Castagne Grattate 178
butternut and pecorino ravioli, nutmeg, grated chestnut

Pappardelle Wagyu Bolognese 198
pappardelle pasta, beef ragu, 24-month aged parmesan

Tagliolini, Burrata e Gamberi Rossi di Sicilia 198
tagliolini, burrata, Sicilian red prawns

Pasta di Semola

Linguine Vongole 188
linguine with NZ diamond clams, garlic, white wine and chilli

Bucatini Amatriciana 158
bucatini pasta, guanciale, pecorino, and tomato

Cassarecce con Salsiccia Piccante 188
cassarece, Italian spicy sausage, parmesan

Risotto ai Funghi Porcini 208
porcini and mushroom risotto, 36-month aged parmesan

SECONDI

Melanzane alla Parmigiana 138
Eggplant, napoli sauce, 24-month aged parmesan, herb salad

Dentice Scottato Limone e Capperi 248
pan seared red snapper, lemon, capers

Bambino di Pollo alla Brace 268
chargrilled baby chicken marinated in rosemary, garlic, lemon thyme,
served with wilted spinach & ricotta

Bistecca di Manzo Wagyu 8oz 368
dry rubbed 8oz ribeye, prosecco potatoes, mustard mayonnaise

Braciola di Maiale, Cavolo Capuccio 208
chargrilled omega-3 pork chop with italian slaw

Fiorentina Wagyu for 2 to 3 1188
24oz ribeye, roasted potatoes, rocket salad

All prices incur an additional 10% service charge

DOLCI

Torta Frangipane alle Pere salted pear and frangipane tart	78
Tiramisu 208	88
Brownie Caldo con Salsa al Cioccolato, Caffè al Caramello warm chocolate fudge brownie, espresso caramel, toasted walnut	88
Calzone alla Nutella con Gelato Nutella calzone, milk ice cream	178
Gelati o Sorbetti Selection (please choose one) pistachio, black sesame, yoghurt, lavender, lemon, passion fruit, blackberry, cocoa	68
Pannacotta al Basilico, Gelatina di Lamponi basil pannacotta, raspberry jelly	78

FORMAGGIO

Taleggio cow's milk, soft near the rind, fruity	68
Raschera cow's milk, semi-soft with a salty savoury flavour	88
Robiola di Capra goat's milk, soft, creamy	78
Gorgonzola cow's milk, semi-hard, crumbly, strong with blue veins	78
Millefoglie al Marzemino cow's milk, semi-hard, rich wine flavor	78
Stracktufo cow's milk, soft, washed rind, truffle	88
Parmigiano 24-month aged cow's milk, hard, sharp, nutty	68
Selection of 3 cheeses walnut, grapes, seasonal jam, olive oil cracker	168
Selection of 5 cheeses walnut, grapes, seasonal jam, olive oil cracker	258