

## APPETISERS AND SOUP

✓ Organic arugula, orzo, cherry tomato, cherry mozzarella, balsamic reduction	980	Italian antipasto with choice of vegetarian and non-vegetarian	1050/1150
✓ Burrata cheese with caramelised onion and semi-dried tomato	980	Fritto calamari and tempura fish fillet, panissa chips with lemon garlic cream	1050
* ✓ Organic mixed greens with poached pear, walnut and gorgonzola vinaigrette	880	* Parma ham and fontina cheese piadina	990
✓ Roasted portobello mushroom and sour cream	880	Chicken confit tonnata	985
✓ Beetroot ravioli with goat cheese and salsa verde	820	Sea scallop, anchovies, parsley cream, balsamic onion and braised lettuce	975
✓ Eggplant carpaccio, quinoa and tomato vinaigrette	800	♥ Sesame tuna tartar with crispy cone	975
* ✓ Cream of forest mushroom with black truffle foam	775	Lamb bresaola carpaccio with mushroom and truffle essence	950
♥ ✓ Genovese minestrone soup served with pesto sauce	750	Chicken lemon cream soup with venere rice	900
✓ Rustic tomato cream with garlic bread and sour cream	750		

## PIZZA

✓ Burrata - tomato, burrata cheese and basil	980	Tricolore - basil pesto, scamorza, fresh tomato, potato and luganega	1150
* ✓ Primavera - tomato sauce, mozzarella, peppers, onions, mushrooms, asparagus and kalamata olives	980	Beccafico - fresh tomato, mozzarella cheese, anchovies and roasted garlic bread	1150
✓ Caponata - basil pesto buffalo mozzarella cheese, sicilian caponata	950	* Diavola - tomato sauce, mozzarella, spicy salami and kalamata olives	1090
* ✓ Norcina - fresh tomato, mushroom, truffle oil and pecorino cheese	950	Capricciosa - tomato sauce, mozzarella, cooked ham, kalamata olives, artichoke and mushrooms	1090
✓ Arrabbiata - spicy tomato sauce, mozzarella and goat cheese, garlic confit	950	Parmigiana - mozzarella cheese, parma ham and shaved parmigiano	1090
✓ Parigina - tomato sauce, mozzarella cheese, braised onion	950	Bresaolina - cream, mozzarella cheese, lamb bresaola and arugula	1050
* ✓ Celini - tomato, mozzarella, ricotta, fried eggplant, basil and semidried tomato	950	* Pizza Pazza - tomato sauce, mozzarella cheese and roasted spicy chicken	1020

## MAIN COURSE

✓ Primavera vegetable farinata burger	1200	* Herb crusted lamb loin pomegranate reduction	3100
* ✓ Traditional eggplant parmigiana with buffalo mozzarella	1200	* Grilled sea bass salmoriglio	2400
✓ Crepes swiss chard cannelloni	1190	Pork parmigiana with spaghetti tomato	2100
✓ Sicilian cous cous caponata	1190	Sautéed jumbo shrimp in mustard lemon cream and red cabbage stew	2100
✓ Polenta and pepperonata	1190	Rosemary pork belly with poached pear and onion confit	1950
✓ Wild mushroom, martini rosso quintonio	1150	Pan seared crumb fried trout fillet in fennel Cognac sauce	1900
* Pan seared chicken scaloppini with egg and parmigiano batter, served with root vegetable and lemon caper sauce	1500	♥ Grilled salmon with salsa verde over braised lettuce	1900
♥ Char grilled chicken with herbs, olive tapenade mash, caramelised onion and barolo jus	1500	Luganega sausage with fiasco cannellini beans puree	1850
Pan-seared basa fillet with Sicilian caponata sauce	1600	Red snapper ligure with potato, thyme, fresh tomato and olives	1800

## PASTA AND RISOTTO

✓ Asparagus and burrata cheese risotto	1050	♥ Linguine with lobster, in white wine sauce, fresh tomato and arugula	1150
✓ Fusilli with broccoli, roasted garlic and kalamata olives	980	Bucatini amatriciana	1050
✓ Homemade rucola tortellini cacio e pepe	980	Lamb bresaola, limoncello and truffle risotto	1050
✓ Homemade cavatelli in cenere sauce	950	* Spaghetti with parma ham, orange and black pepper	1050
✓ Homemade primavera tortelli with fresh tomato puree	950	Capellini pasta squid ink and crab	990
* ✓ Homemade mushroom ravioli in sage cream	950	Rigatoni nduja ragout	990
✓ Rigatoni norma style with eggplant fresh tomato and pecorino cheese	900		
* ✓ Spaghetti aglio olio with rocket leaves	900		

★ - Signature dish   ✓ - Vegetarian   ♥ - Heart healthy

Homemade pasta contains egg.

Please consult Chef or Manager for alternatives if you are allergic to any product. All prices are exclusive of government taxes. We do not levy service charge.

Please contact the restaurant manager for any queries relating to taxation.