

TAKEAWAY MENU

ANTIPASTI

MINISTRONE GENOVESE (V) • \$158

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$198

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Datterini tomatoes, mini mozzarella and Italian olives

SFORMATO AL CAPRINO, SCAMORZA

E ASPARAGI BIANCHI (S) (V) • \$288

Double baked smoked Carprino and Scamorza cheese soufflé with white asparagus

INSALATA DI SPINACI (V) • \$188

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

INSALATA DI GRANCHIO

E ARAGOSTA (S) • \$388

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

INSALATA RUCOLA (V) • \$88

Rocket salad with Ricotta cheese

INSALATA MISTA (V) • \$88

Mixed leaf salad with aged balsamic

CREMA DI PATATE E TARTUFO (V) • \$88

Creamy mashed potato with black truffle

FUNGHI MISTI (V) • \$88

Sautéed mixed mushrooms

SPINACI, OLIO E LIMONE (V) • \$88

Spinach, olive oil and lemon

DESSERT

CROSTATA DI LIMONI DI AMALFI (S) • \$118

Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) • \$118

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange

TORTA DI RICOTTA • \$118

Homemade ricotta and sultanas cheese cake served with red wine poached pear

PASTA

CAPPELLETTI D'ANATRA (S)\$298

Handmade pasta filled by slow cooked duck meat and Lardo with Porcini mushroom sauce

TAGLIERINI SALSICCIA, MOREL E ASPARAGI BIANCHI\$328

Handmade taglierini pasta with white asparagus, Luganiga sausage and Morel mushrooms

FETTUCCHINE WAGYU E TIMO\$298

Handmade fettuccine pasta with 24 hours slow cooked Wagyu beef in tomato, thyme and Barolo wine sauce

TAGLIOLINI AL GRANCHIO.....\$368

Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli

RISOTTO AL GAMBERO REALE E ASPARAGI BIANCHI\$488

Acquarello carnaroli rice with white asparagus, thyme and jumbo Carabinero prawns

TAGLIATELLE ARAGOSTA E CAVIALE (S)\$498

Homemade tagliatelle pasta served with Boston lobster, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

PIZZA

MARGHERITA (V)\$228

Tomato sauce, mozzarella cheese and fresh basil

RUSTICA\$258

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

PICCANTE\$258

Tomato sauce, mozzarella cheese, basil, Ventricina salami, roasted peppers

QUATTRO FORMAGGI (V)\$248

Mozzarella cheese, gorgonzola, caprino fresco, parmesan and rocket

REGINA (S)\$258

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket

PESCATORA\$348

Tomato sauce, salmon, clams, mussels, sea bass, Datterini tomatoes, oregano, basil, garlic chips

SEAFOOD

ZUPPA DI PESCE (S)\$428

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes

MERLUZZO AL.....\$428

VERMOUTH E PORCINI

Baked Atlantic black cod with fennel, Porcini mushrooms and vermouth

BRANZINO ALLA.....\$428

PUGLIESE

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

MEAT

COSTATA DI AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce

\$468

FILETTO DI MANZO (S)

Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, Girolles mushrooms and Porto sauce

\$528

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice and bone marrow

\$428

CONTROFILETTO

Australian Wagyu M5 sirloin 250g

\$488

BISTECCA DI MAIALE

Iberico pork chop 250g

\$398

COSTATA DI MANZO

U.S. Holstein beef rib eye 300g

\$588

BISTECCA ALLA

FLORENTINA (S)

(FOR 2 - 3 PERSONS)

Australian Wagyu M4

T Bone 1.4kg

\$1748

with fresh red chilli, parsley and aged balsamic vinegar
 all served with rocket salad with Datterini tomatoes and parmesan, sautéed mixed mushrooms and roasted baby potatoes

