

TAKEAWAY MENU

ANTIPASTI

MINISTRONE PRIMAVERA (V) • \$148
 Creamy soup of celery, asparagus, zucchini, onion,
 green peas, spinach with tarragon oil

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 caramelize
 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

AGNOLOTTI D'OCA (S)\$268
 Handmade pasta filled by slow cooked goose, Pancetta and
 Parmesan with Porcini and Morel mushroom sauce

**TAGLIERINI SALSICCIA,
 MOREL E ASPARAGI BIANCHI\$328**
 Handmade taglierini pasta with white asparagus, Luganiga
 sausage and Morel mushrooms

TAGLIATELLE AL RAGU\$268
DI AGNELLO E SALVIA
 Handmade tagliatelle pasta with 24 hours slow cooked lamb
 with San Marzano tomatoes, sage and Pinot Grigio wine

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

RISOTTO AI FRUTTI DI MARE E SCAMPI (S)\$428
 Acquarello carnaroli rice with langoustine, clams,
 mussels, squid and sea bass with black ink tuile,
 Datterini and San Marzano tomato sauce

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 ALLA\$398
MUGNAIA
 Baked Atlantic black cod with cauliflower,
 Swiss Chard, multicolour carrots,
 potato foam and lemon butter sauce

BRANZINO AL FORNO\$648
 Pan roasted whole Mediterranean
 sea bass fillet with grilled mix vegetables,
 spinach and tomato salsa

MEAT

L'AGNELLO (S)
 Roasted Australian rack of lamb coated in
 herbed bread crumbs with lamb brisket
 with broccoletti, multicolour carrots,
 roasted fennel, artichokes, beetroots,
 pumpkin puree and thyme jus
\$448

**FILETTO DI VITELLO
 ALLA ROSSINI (S)**
 Pan roasted Italian veal tenderloin
 with pan fried foie gras, celeriac puree,
 baby beetroot, baby carrots, broccoletti,
 artichokes and Porto sauce
\$488

BISTECCA DI MAIALE
 Pan roasted Iberico pork chop
 With Sicilian style Caponata, truffle
 mashed potato, Girolles mushrooms
 and Marsala sauce
\$398

FILETTO DI MANZO
 Australian Wagyu M5
 tenderloin 250g
\$588

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