

Ente'e

MINISTRONE	45
TUSCAN STYLE VEGETABLE SOUP	
PANZANELLA SALAD	55
TOMATO, CAPER, PEPPER, OLIVE ANCHOVY AND SOURDOUGH SALAD	
EGGPLANT PARMIGIANA	60
GRILLED EGGPLANT WITH PROVENCAL SAUCE AND BUFFALO MOZZARELLA	
TUNA SALAD	65
PRESERVED TUNA, ASPARAGUS, OLIVIES, CHERRY TOMATOES, GREEN BEANS WITH LEMON DRESSING	
BRUSCHETTA	65
WITH CAPONATA, GOATS CHEESE AND ROCKET SALAD	
CALAMARI FRITTI	70
PAN FRIED FLOUR DUSTED CALAMARI WITH ROCKET AND REDUCED BALSAMIC	
CARPACCIO DI MANZO	70
RAW BEEF FILLET SERVED WITH AGED BALSAMIC AND ROCKET	
VITELLO TONNATO	75
SLICED VEAL WITH TUNA MAYONNAISE, ANCHOVIES AND FRIED CAPERS	
<i>Sides</i>	
ALL 40	
ROSEMARY ROASTED POTATOES	
SAUTÉED SPINACH	
OLIVE OIL MASH POTATO	
ROCKET AND PARMIGIANO	
BREAD	10
EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR AND MALDON SEA SALT	

Pasta & Risotto

PAPPARDELLE AL PESTO	70
FLAT RIBBON LIKE PASTA WITH BASIL PESTO AND PARMIGIANO	
RAVIOLI DI ZUCCA	75
PUMPKIN AND MASCARPONE FILLED PASTA WITH SAGE BUTTER	
SPAGHETTI DI CAMPAGNA	80
WITH ROMA TOMATOES, RICOTTA, LEMON ZEST AND GARLIC CROUTONS	
FUSILLI AL VERDE	85
WITH ASPARAGUS, GOATS CHEESE, OLIVES AND TOMATO	
SPAGHETTI CON POLPETTE	85
VEAL AND PORK MEATBALLS IN A RICH TOMATO RAGU	
GNOCCCHI AI FORMAGGI	85
PARMIGIANO, GRUYERE, GORGONZOLA, CREAM AND SAUTÉED SPINACH	
RISOTTO AI FUNGHI	85
MIXED SAUTÉED MUSHROOMS AND TRUFFLE OIL	
RISOTTO ALL' ANATRA	90
ROAST DUCK WITH RED PEPPER ESSENCE AND CRISPY PANCETTA	
LINGUINI ALLE VONGOLE	90
CLAMS, WHITE WINE, GARLIC AND CHILLI	
GNOCCCHI AL RAGU	90
HOME MADE GNOCCCHI WITH SLOW BRAISED LAMB RAGU	

Mains

CHICKEN PARMIGIANA	125
CRUMBED CHICKEN BREAST WITH BUFFALO MOZZARELLA, PROVENCAL SAUCE SERVED WITH OLIVE OIL MASH	
OVEN BAKED FISH	135
WRAPPED IN PANCETTA WITH MASH, ROCKET AND PESTO	
ROAST DUCK	140
WITH FREGOLA SARDA AND CHIANTI JUS	
PORK SCALOPPINA	145
WITH GRILLED COURGETTES, ASPARAGUS, MINT, THYME AND GOAT CHEESE	
GRILLED SEABASS	160
WITH DRESSED BEANS, ROASTED PEPPERS AND SALSA VERDE	
VEAL SALTIMBOCCA	175
VEAL SAUTÉED WITH PROSCIUTTO AND SAGE SERVED WITH ROASTED ROMA TOMATO AND SPINACH	
<i>Dessert</i>	
TORTA DI CIOCCOLATO	45
RICH CHOCOLATE TART SERVED WITH VANILLA ICE CREAM	
PANNA COTTA	45
SET CREAM SERVED WITH SWEETENED BERRIES	
HONEY SEMIFREDDO	45
SEMI FROZEN ICE CREAM WITH CRUSHED HONEYCOMB	
TORTA DI LIMONE	45
BAKED LEMON TART SERVED WITH CHANTILLY CREAM	
TIRA MI SU	60
COFFEE, KAHLUA LIQUEUR AND MASCARPONE	
AFFOGATO	70
ICE-CREAM DROWNED IN COFFEE LIQUEUR	

10% SERVICE CHARGE ADDED

Champagne & Sparkling

NV NICOLAS FEUILLATTE BRUT RESERVE CHAMPAGNE, FRANCE	GLASS \$125	BOTTLE \$750
NV BOTTER PROSECCO DI VALDOBBIADENE VENETO, ITALY	\$70	\$420

Aperitifs

VODKA, GIN, RUM, WHISKY, CAMPARI, PIMMS VERMOUTHS, PERNOD RICARD AND DUBONNET

ALL \$55

Liqueurs

FRANGELICO, BAILEYS, DRAMBUIE, CHAMBORD, COINTREAU, AMARETTO, KAHLUA, GALLIANO SAMBUCA, JAGERMEISTER AND LIMONCELLO

ALL \$65

Digestifs

GRAPPA, COGNAC, ARMAGNAC, CALVADOS, POIR WILLIAM AND FRAMBOISE

ALL \$75

Beers

CARLSBERG, KRONENBURG 1664, PERONI AND SOL

ALL \$50

Cocktails

BELLINI SPARKLING WINE AND PEACH PUREE

ROSSINI SPARKLING WINE AND STRAWBERRY PUREE

NEGRONI GIN, SWEET RED VERMOUTH AND CAMPARI

BECCO MACCHIATO VODKA, CAMPARI AND A SPLASH OF TONIC

CLASSIC MARTINI VODKA OR GIN LACED WITH DRY VERMOUTH

AMARETTO SOUR AMARETTO, SWEET AND SOUR MIX

WHISKY SOUR WHISKY, SWEET AND SOUR MIX

GODFATHER WHISKY AND AMARETTO

ALL \$75

Rosé Wine

08 WILD ROCK VIN GRIS ROSE HAWKE'S BAY, NEW ZEALAND	GLASS \$65	BOTTLE \$325
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White Wine

08 ALICE WHITE CHARDONNAY SOUTH AUSTRALIA	GLASS \$55	BOTTLE \$275
07 BOTTER, PINOT GRIGIO VENETO, ITALY	\$55	\$275
07 CUSUMANO, INSOLIA SICILY, ITALY	\$60	\$300
07 WILD ROCK SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	\$60	\$300
07 REDTREE CHARDONNAY CALIFORNIA, AMERICA		\$300
07 MUD HOUSE, RIESLING WAIPARA, NEW ZEALAND		\$325
06 COLTIBUONO CETAMURA BIANCO IGT TUSCANY, ITALY		\$350
07 GAVI DI GAVI "GRANEE" DOCG PIEDMONT, ITALY		\$395

Red Wine

08 ALICE WHITE CABERNET SAUVIGNON SOUTH AUSTRALIA	GLASS \$55	BOTTLE \$275
07 BOTTER MONTEPULCIANO DOC MONTEPULCIANO D'ABRUZZO, ITALY	\$55	\$275
05 REDTREE ZINFANDEL CALIFORNIA, AMERICA	\$60	\$300
07 WAIPARA HILLS PINOT NOIR MARLBOROUGH, NEW ZEALAND	\$70	\$350
06 DOMAINE DE SERVANS RHONE, FRANCE		\$350
05 COLTIBUONO, CETAMURA CHIANTI DOCG TUSCANY, ITALY		\$425
06 MR RIGGS "THE GAFFER SHIRAZ" MCLAREN VALE, AUSTRALIA		\$475
04 CHATEAU CRUZEAU "GRAND CRU" ST EMILION, FRANCE		\$595

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIRMENTS