



ABOUT US

From the fertile plain of the Campaign Region, where the owner Luca Iannone came from, comes the unique Mozzarella di Bufala Denomination di Origin (D.O.P. , otherwise know as protected origin denomination). We have selected the very best farms and cheese makers, who milk their own herds and produce superior mozzarella cheeses with the characteristics of porcelain white shine, milky texture and distinctive taste. Our menu was created and is constantly updated with the following principles: to serve only fresh and authentic Italian and ensure that they are always present as stylish as their qualities command.

ANTIPASTI FREDDI (COLD)

SLICED RAW ANGUS BEEF
with truffle oil, pamesan cheese, cherry tomato and balsamic Reduction

ASSORTED CHEESE PLATTER ✓
Trufle cheese,Pecorino,Caciocavallo,parmesan cheese with sun-dried tomatoes and mix olives

CLASSIC BUFFALO (125g)
with tomato and parma ham

SMOKED BURRATINA (125g)
with mixed salad and italian bresaola

HANDMADE BURRATINA (125g)
with rocket salad and parma ham

BURRATA (250g)
with mixed grilled vegetables and mixed cold cut
(Additional Topping Truffle Pesto \$5)



INSALATE

ROCKET SALAD ✓
with sun-dried tomato and shaved caciocavallo cheese in balsamic dressing

TOMATO SALAD ✓
cherry tomato, roman tomato and basil in balsamic dressing

MIXED SALAD
with stracciatella cheese, cherry tomato and parma ham in olive oil dressing

CAPRESE SALAD ✓
slice buffalo cheese, roman tomato, basil and oregano

RISOTTI

RISOTTO SEAFOOD
With mixed seafood in tomato sauce

RISOTTO PARMA HAM
With butter,parmesan,stracciatella cheese in saffron sauce

\$22

\$26

\$40

\$40

\$40

\$50

\$14

\$14

\$16

\$20

\$30

\$32

SUPPLI
with mix beef & pork in tomato sauce, mozzarella and parmesan cheese

SEAFOOD SOUP
mixed seafood in light tomato

PARMIGIANA ✓
oven-baked layered eggplant with tomato, basil
mozzarella and parmesan cheese

MOZZARELLA BALL
fried and stuffed with cooked ham, sun-dried tomato
and basil

CHERRY SMOKED CHEESE WITH PORCINI MUSHROOM ✓
scarmoza pan-seared

SAUTEED IMPORTED CLAM
in white wine sauce (Spicy) 🌶️

FRITTURA
mixed fried imported squid and prawns

ANTIPASTI CALDI (HOT)

\$14

\$18

\$20

\$20

\$22

\$26

\$35

PASTA

PENNE BOLOGNESE
mixed beef & pork in tomato sauce

HOMEMADE LASAGNE
layered pasta with minced pork & beef
in tomato and bechamel Sauce

HOMEMADE RAVIOLI ✓
stuffing with burrata, basil, ricotta cheese
in pink sauce

TAGLIATELLE LAMB RAGU
in light cream sauce

ORECCHIETTE
pork sausage, porcini mushroom in
light veal sauce

LINGUINE VONGOLE
with imported white clams in white
wine sauce

TAGLIATELLE BEEF CHEEK
in red wine sauce

SPAGHETTI CARTOCCIO
With mix seafoods in white wine sauce

HOMEMADE PAPPARDELLE
With fresh burratina, basil and prawns in
Tomato sauce

HOMEMADE SCIALATIELLI
amatriciana with bacon and tomato sauce
(Spicy) 🌶️

\$29

\$30

\$30

\$34

\$26

(ANY ALLERGIC OR GLUTEN FREE LET US KNOW)

ALL ITEMS ARE SUBJECT TO 8% GST AND 10% SERVICE CHARGE. WE ACCOMMODATE 'BRING YOUR OWN BOTTLE', IN WHICH CASE A CORKAGE FEE OF \$30 PER BOTTLE AND WHISKEY CORKAGE FEE OF \$40
NOTE : ANY ADDITIONAL TOPPING, CHARGES MAY APPLY.





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12" PIZZA

MARGHERITA ✓	\$23
tomato sauce, fresh basil leaves and mozzarella	
VEGETARIAN ✓	\$26
mixed grilled vegetables, tomato sauce and mozzarella	
4 FORMAGGI (WHITE) ✓	\$27
gorgonzola, caciocavallo, smoked cheese and mozzarella	
PORK SAUSAGE (WHITE)	\$28
roman tomato, capsicum and mozzarella	
PORK SALAMI	\$28
with tomato sauce and mozzarella	
COOKED HAM AND BUTTON MUSHROOMS	\$28
with tomato sauce and mozzarella	

CAPRICCIOSA	\$30
with cooked ham, artichoke, button mushroom, black olive tomato sauce and mozzarella	
TRUFFLED CREAM (WHITE) ✓	\$30
smoked cheese, porcini mushroom and mozzarella	
PISTACHIO (WHITE)	\$32
mortadella, stracciatella and pistachio	
PARMA HAM	\$34
with tomato sauce, rocket salad, mozzarella and burratina	

SECONDI

GRILLED ITALIAN SEABASS	\$35
Served with sauteed vegetables and roasted potatoes	
SALTIMBOCCA ALLA ROMANA	\$42
veal tenderloin with parma ham and mashed potato in white wine, butter and sage sauce	
SLICED BEEF TENDERLOIN (250G)	\$48
served with sauteed vegetables and roasted potato	

AMARI (DIGESTIVES)

AMARETTO DI SARONNO	\$10
AMARO DEL CAPO	\$10
FRANGELICO	\$10
LIMONCELLO	\$10
MONTENEGRO	\$10
MIRTO	\$10
SAMBUCA MOLINARI	\$10
WHITE GRAPPA	\$10
BARRIQUE GRAPPA	\$13
PORT WINE	\$16

DOLCI \$12

TIRAMISU
SICILIAN CANNOLI
ricotta cheese with chocolate and pistachio
LIMONCELLO CAKE
almond and lemon
PROFITEROLES

PANNA COTTA
with fresh strawberry

GELATI & SORBETTI \$8

VANILLA
CHOCOLATE
PISTACHIO
LIME SORBET
STRAWBERRY SORBET

SOFT DRINKS (CAN) \$7

COKE/COKE ZERO
SODA WATER
SPRITE
TONIC WATER
GINGER ALE

COFFEE

ESPRESSO	\$4.50
AMERICANO	\$5
LATTE	\$6.50
FLAT WHITE	\$5.50
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$6

TEA \$5

CHAMOMILE
EARL GREY
ENGLISH BREAKFAST
PEPPERMINT

MINERAL WATER \$8

SAN BENEDETTO STILL (750ML)
SAN BENETTON SPARKLING (750ML)

FRESH JUICES \$8

FRESHLY SQUEEZE WATERMELON
FRESHLY SQUEEZE ORANGE

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