



Dine



Antipasti

Antipasti - una raffinata selezione di piatti preparati su ordinazione dal nostro Chef da condividere

110

An exquisite array of handcrafted starters, thoughtfully curated by our chef and designed to be shared - a gastronomic journey that begins with generosity.



Gamberoni flambati con burro nero, prezzemolo italiano, aglio croccante, limone e focaccia

58

Juicy tiger prawns flambéed in nutty black butter, garnished with crisp garlic and bright lemon zest, served with warm artisan focaccia - a fiery and indulgent opener.

Calamari fritti serviti con aioli al limone e aglio

60

Golden-fried calamari, crisp on the outside and tender within, served alongside a luscious lemon-garlic aioli that dances across the palate.

Mozzarella di bufala, pomodori Roma, basilico fresco e olio EVO

57

Creamy buffalo mozzarella paired with juicy Roma tomatoes, fresh basil leaves, and a drizzle of extra virgin olive oil - a symphony of texture and purity in every bite.



Insalata mista con pomodorini, cetrioli, anelli di cipolla e aceto balsamico

48

A refreshing garden bouquet of cherry tomatoes, crisp cucumbers, and sweet onion rings, kissed with a drizzle of aged balsamic vinegar - simple, clean, and delightfully crisp.



Scelta di bruschette al pomodoro o ai funghi con formaggio Parmigiano e foglie di rucola

40

Rustic toasted bruschetta topped with your choice of vine-ripened tomato concassé or earthy sautéed mushrooms, finished with shaved Parmesan and peppery rocket leaves - a timeless Italian favourite.



Chef's recommendations



Vegetarian

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Zuppe

Zuppa di pesce con gamberi, calamari, salmone, spigola, pomodori, erbe aromatiche tritate e crostini

56

A soul-warming medley from the sea - tender prawn, velvety squid, luscious salmon and flaky seabass simmered in a rich tomato broth, infused with aromatic herbs and served alongside a rustic grilled baguette. A true oceanic indulgence.



Crema di funghi selvatici servita su pane all'origano

52

Earthy wild mushrooms handpicked from mountain forests, gently simmered into a creamy, velvety bisque and poured over toasted oregano bread - a heartening woodland escape in every spoonful.



Zuppa di Minestrone con Uova di Quaglia

40

A rustic yet refined Italian garden vegetable broth, enriched with tender quail eggs delicately poached to perfection. This hearty minestrone is a harmonious medley of seasonal vegetables, simmered slowly to release their full flavour, offering both comfort and sophistication in every spoonful. A soul-warming classic, elevated with a gourmet twist.

Bisque di Aragosta con Crostini

60

Lobster Bisque with Crostini A refined classic from the Italian coast - silky lobster bisque, slow-simmered to draw out deep oceanic sweetness, delicately seasoned and finished with a touch of cream. Served with golden toasted crostini, perfect for dipping and savouring every luxurious spoonful.



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Wood Fired Brick Oven Pizza

Our pizzas are especially handmade from traditional Neapolitan-style dough which is naturally left to rise (proofed) for 24 hours and baked in a traditional wood brick oven to give that unique authentic Italian experience.....

Pizza Calzone con vitello macinato, peperoncino bird's eye, pomodoro San Marzano e mozzarella

78

A folded masterpiece from the wood-fired oven - savoury ground veal laced with fiery bird's eye chilli, nestled in a rich San Marzano tomato sauce and molten mozzarella, all sealed in golden, blistered dough.

Pizza Senja con salsa di pomodoro, mozzarella, salame di manzo, peperoni, olive Kalamata e peperoncino

75

The house signature - a robust blend of beef salami, pepperoni, spicy chilli and Kalamata olives, all resting atop bubbling mozzarella and luscious tomato purée - a fiery indulgence inspired by bold Mediterranean flair.

Pizza ai frutti di mare con gamberi, calamari, cozze, salsa di pomodoro e mozzarella

72

A taste of the sea - succulent prawns, tender squid and plump mussels scattered over a tomato-kissed base, crowned with golden mozzarella and crisped to perfection in our wood-fired oven.

Pizza al formaggio Fontina, Grana Padano e Pecorino

70

An opulent trio of cheeses - creamy Fontina, nutty Grana Padano, and molten mozzarella unite on a crackling crust to deliver rich, velvety decadence in every bite.

Pizza Quattro Stagioni con salsa di pomodoro, mozzarella, pollo e olive Kalamata

67

Representing the four seasons on one plate - tender chicken and briny Kalamata olives brought together on a canvas of mozzarella and velvety tomato purée, baked to golden perfection.

Pizza vegetariana con salsa di pomodoro, mozzarella e verdure mediterranee grigliate

55

A vibrant, garden-fresh delight - chargrilled Mediterranean vegetables layered over a base of rich tomato purée and melted mozzarella, offering a harmonious balance of smoky, sweet, and savoury.



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Pasta e Risotto

Our Pasta and Risotto are cooked 'al dente' or 'firm to the bite', an Italian culinary term, indicating texture after cooking. If you wish to have it more malleable or gluten free alternative, please inform our service team upon ordering.

Risotto con gamberi, cozze, vongole e calamari, aglio, basilico, peperoncino, salsa di pomodoro 80

An oceanic symphony of tender prawns, briny mussels, sweet clams and velvety squid, swirled into creamy Arborio rice with fragrant garlic, fresh basil, a hint of chilli and a luscious tomato purée.

Risotto ai funghi selvatici ed erbe fresche 75

Earthy wild mushrooms folded through silky risotto, delicately perfumed with freshly torn herbs - a forest-inspired indulgence that lingers on the palate.

Spaghetti con gamberi, cozze, vongole e calamari, aglio, basilico, peperoncino e salsa di pomodoro 79

A seafarer's feast of spaghetti entangled with juicy prawns, mussels, clams and squid, simmered in a vibrant tomato purée spiked with garlic, basil and a touch of chilli heat.

Lasagna di manzo fatta in casa 70

Layer upon layer of rich beef ragù, béchamel, and golden pasta sheets, baked to bubbling perfection - a heart-warming Italian classic crafted with love.

Gnocchi di patate e spinaci fatti in casa con salsa di panna, salsa di pomodoro e ragù di manzo 68

Pillowowy handmade gnocchi of potato and spinach, gently cloaked in a trio of sauces - silken cream, bright tomato purée and hearty beef ragù - a rich, textural journey in every forkful.

Linguine alle vongole con zucchine, erbe fresche, aglio, peperoncino ed emulsione all'olio d'oliva 62

A coastal classic reimagined - al dente linguine gently coated in a light olive oil emulsion, adorned with sweet clams, ribbons of zucchini, a whisper of chilli, and garden-fresh herbs.

Pasta agli spinaci fatta in casa con petto di pollo a fette, servita con salsa di panna 62

Herbed spinach pasta delicately tossed in a silky cream sauce, topped with tender slices of grilled chicken breast - green, glorious, and comforting in every bite.

Spaghetti con salsa di panna, uovo morbido, pancetta di manzo e formaggio 60

Spaghetti elegantly tossed in a velvety cream sauce, crowned with a molten soft-boiled egg, crispy beef pancetta and a generous snowfall of aged cheese - indulgent, comforting and utterly irresistible.

Ravioli di pollo con funghi shiitake e salsa ai funghi champignon 60

Handcrafted parcels of chicken-filled ravioli, bathed in a luxurious duo-mushroom sauce of earthy shiitake and creamy champignon - a dish of artisanal finesse.



Homemade



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Piatti Principali - Pesce e Pollame

Merluzzo scottato in padella con fagioli cannellini, pomodori, scorza d'arancia e limone 175

Succulent cod, perfectly seared and perched atop a rustic medley of cannellini beans, slow-cooked tomatoes, and a bright touch of orange and lemon zest - a Mediterranean masterpiece on a plate.

Salmone fritto in padella con peperoni al forno ripieni di purè di patate e salsa cremosa all'aneto 130

Crisp-skinned salmon fillet seared to perfection, paired with sweet roasted capsicum stuffed with buttery mashed potato, all elegantly finished with a silky dill-infused cream sauce - a dish that balances richness and freshness.

Petto d'anatra scottato in padella con crema di carote, cipolla al vino rosso e aceto balsamico 95

Crisp-edged duck breast, rosé at the centre, nestled over a silky carrot purée and crowned with red wine-braised onion, touched with a wisp of balsamic steam - decadently rich with refined balance.

Pollo primavera marinato e arrosto al forno, servito con verdure grigliate 75

Herbed spring chicken, marinated and oven-roasted to juicy perfection, served alongside a garden array of flame-kissed seasonal vegetables - rustic, wholesome and deeply aromatic.

Parmigiana di pollo con pomodoro fresco e formaggio fuso 75

Breaded chicken breast, golden and tender, layered with bright tomato compôte and blanketed in molten cheese - a classic comfort dish elevated to indulgent heights.



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Portate Principali - Agnello e Manzo

Costata di Black Angus alla griglia con spicchi di patate e asparagi

200

Expertly grilled ribeye of Black Angus, marbled for maximum succulence, served with golden potato wedges and tender asparagus spears - a carnivore's dream elevated to perfection.

Filetto di manzo Black Angus alla griglia servito con purè di patate al tartufo e carotine

198

Prime Black Angus tenderloin, flame-grilled to your liking, elegantly paired with truffle-perfumed mashed potatoes and sweet baby carrots - a dish of refined elegance and bold character.

Carré di agnello alla griglia con funghi selvatici misti, patate schiacciate e jus di agnello

170

Char-grilled lamb rack, succulent and herb-cruste, served with forest-picked wild mushrooms, rustic crushed potatoes and a glossy lamb jus - a bold dish for the refined carnivore.

Osso buco di vitello brasato lentamente con risotto allo zafferano

150

Melt-in-your-mouth veal shank, lovingly slow-braised in a rich reduction, perched atop a luxurious saffron-infused risotto - a regal Milanese dish that sings with depth and finesse.



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Contorni

Patatine fritte

30

Crispy golden fries, perfectly seasoned and irresistibly satisfying.

Asparagi alla griglia

33

Char-grilled asparagus finished with sea salt and a drizzle of olive oil - the epitome of understated elegance.

Purè di patate al tartufo

32

Creamy mashed potatoes enriched with decadent truffle essence - indulgent, aromatic, unforgettable.

Carotine saltate

32

Tender baby carrots quickly stir-fried to preserve their natural sweetness and vibrant crunch.

Spinaci saltati

31

Fresh spinach gently sautéed with a hint of garlic - a simple yet nutrient-rich side.

Patate al rosmarino

31

Golden potatoes roasted to perfection, delicately infused with fragrant rosemary - a rustic yet elegant accompaniment.

Funghi misti saltati

30

A medley of wild mushrooms sautéed in olive oil and herbs, bursting with earthy umami richness.



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Desserts



Dolce

Selezione di formaggi misti con condimenti
A curated selection of fine cheeses served with artisanal condiments - the perfect ending for the refined palate.

60

Panna Cotta alla Vaniglia con Composta di Frutti Rossi

*Vanilla Panna Cotta with Red Berries Compote
Delicately set vanilla panna cotta, light and silky in texture, served with a house-made compote of slow-cooked red berries. A harmonious balance of creaminess and bright fruit notes, finished with understated elegance.*

43

Tiramisù classico italiano

Layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa - Italy's most iconic dessert, reimagined with finesse.

42

Cheesecake servita con frutti di bosco misti

Smooth and creamy cheesecake served with a vibrant compote of mixed forest berries - sweet, tart, and beautifully balanced.

42

Torta calda al cioccolato fondente con gelato alla vaniglia e frutti di bosco freschi

Decadent dark chocolate cake with a molten centre, paired with velvety vanilla gelato and plump, fresh berries - a showstopping finale.

42



Piatto di frutta assortita

A colourful medley of the season's freshest fruits - light, refreshing, and beautifully presented.

31

Crema Catalana con Frutti di Bosco Misti

*Crème Brûlée with Mixed Berries
A timeless dessert of velvety vanilla custard, crowned with a thin caramelised sugar crust that cracks gently under the spoon. Accompanied by a vibrant medley of mixed berries, offering a refreshing contrast of sweetness and acidity.*

35



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Drinks



Tea Selection

English Breakfast	20
Earl Grey	20
Darjeeling Tea	20
Jasmine Green Tea	20
Mango Tea	20
Strawberry Tea	20
Passion Fruit Tea	20
Peach Tea	20

Chilled Juices

Juices	23
<i>Orange, Mango, Guava, Pineapple, Lime & Lemon</i>	

Coffee

Coffee	23
Cappuccino	23
Cafe Latte	23
Espresso	23
Macchiato	23
Hot Chocolate	23

Mineral Water

San Pellegrino 500ML	18
San Pellegrino 1 Litre	36
Acqua Panna 500ML	18
Acqua Panna 750ML	28

Beer

Carlsberg	33
Somersby Apple Cider	33

Whisky

Jack Daniel's	28
Black Label 12 Years	28
Chivas Regal 12 Years	29
Jameson	33
Blue Label	42

Aperitif

Campari	28
Cinzano Bianco	28
Cinzano Rosso	28
Cinzano Dry	28

Gin

Gordon's	28
Bombay Sapphire	28
Tanqueray 10	33

Vodka

Smirnoff	28
Belvedere	31
Grey Goose	31

Cocktails

Singapore Sling 28
*Gin, Cherry Brandy, Dom Benedictine, Grenadine Syrup,
Pineapple Juice*

Tequila Sunrise 28
Tequila, Grenadine Syrup, Orange Juice

Bloody Mary 28
Vodka, Tomato Juice, Tabasco Sauce

Sex on the Beach 28
*Vodka, Midori Melon, Triple Sec, Orange Juice,
Pineapple Juice*

Mai Tai 28
*Rum, Apricot Brandy, Cherry Brandy, Grenadine Syrup,
Pineapple Juice*

Mojito 28
Rum, Mint Leave, Brown Sugar, Soda Water

Classic Margarita 28
Tequila, Triple Sec, Lime Juice, Sugar Syrup

Caipirinha 28
Cachaca, Brown Sugar, Fresh Lime

Long Island Iced Tea 35
Vodka, Rum, Gin, Tequila, Triple Sec, Coke

Rum

Bacardi 28
Cachaca 28
Matusalem Clasico 28
Matusalem Platino 28
Matusalem Gran Reserve 33

Tequila

Sauza Extra Gold 24
Jose Cuervo Especial 28
Don Julio 33

Bourbon

Jim Beam 28
Wild Turkey 81 28
Wild Turkey 101 33

Liqueur

Frangelico 26
Southern Comfort 26
Kahlua 26
Malibu 26
Drambuie 26
Bailey's Irish Cream 26
Sambuca 26
Grand Marnier 26
Sourz Apple Pomme 37
Agwa Coca 37
Midori Melon 37
Pernod 37
Pimms 37
Tia Maria 37

Single Malt

Glengrant 10 Years	33
Auchentoshan 12 Years	33
Bowmore 12 Years	33
Laphroig 10 Years	33
Glenfiddich 12 Years	33
Glenmorangie Original	33
Singleton 12 Years	33
Macallan 12 Years	47
Glenmorangie Lasanta	42
Auchentoshan 3 Wood	51
Glenmorangie Quinta Ruban	45
Macallan 15 Years	51
Auchentoshan 18 Years	51
Jura 16 Years	51
Singleton 18 Years	56

Port

Dow's 30 Years	36
Taylor's 10 Years	33
Taylor's 20 Years	50
Tio Pepe Sherry	27

Cognac

Hennessy V.S.O.P	33
Hennessy X.O	70
Martel V.S.O.P	33
Martel Cordon Blue	70
Remy Martin V.S.O.P	33
Remy Martin X.O	70
Camus V.S.O.P	33
Camus X.O	70
Otard V.S.O.P	31
76 Selection X.O Tesseract	60
70 Selection X.O Tesseract	61

Grappa

Kirsch	28
Grappa di Brunello	33
Grappa di Amarone	40
Poire Williams	46