



*Dine*



# Antipasti

**Caprese di Bufala**  57  
*Buffalo Mozzarella Cheese, Roma Tomato,  
Fresh Basil and EVO Oil*

**Manzo di Angus di Prime Qualita  
Arrotolato In Erbe Fresche Condito  
Con Olio Croccante al Tartufo** 74  
*Prime Angus Beef rolled in Fresh Herbs topped with Crisp  
Rocket Truffle Oil and Shaved Grana Padano*

**Carpaccio di Salmone a Fette Sottili  
con Cipolla e Peperone a Dadini,  
Salsa Vinaigrette** 57  
*Thin Sliced Salmon Carpaccio with Diced Onion and  
Bell Pepper, Vinaigrette Salsa*

**Grigliata Mista di Zucchine, Carote e  
Melanzane con Pesto Al Basilico**  51  
*Mixed Grilled Zucchini, Carrot and Eggplant with Basil Pesto*


**Calamari Fritti serviti con Salsa Aioli  
al Limone e Aglio** 60  
*Deep Fried Squid served with Lemon and Garlic Aioli*

**Gambaretti al Burro Nero, Aglio,  
Limone e Prezzemolo** 63  
*Flamed Tiger Prawns with Black Butter, Crispy Garlic,  
Lemon, Italian Parsley on Focaccia Bread*

**Lattuga Mista con Tagliata di Petto di  
Pollo e Pomodorini, Aceto Balsamico** 55  
*Mixed Lettuce with Sliced Chicken Breast, Cherry Tomato  
and Balsamic Vinegar*

**Tartare di Tonno servita con Tuorlo di  
Quaglia Crudo e Foglie dell'orto Misto** 70  
*Tuna Tartar served with Raw Quail Yolk and mixed  
Garden Leaves*

**Antipasto del Capocuaco** 110  
*Chairman's Favourite "antipasti" A fine selection of our  
Chef's specially prepared-to-order Appetisers for your  
epicurean pleasure (sharing for 2)*

**Pera e Pecarino**  57  
*Pear, Rocket and Pecorino Salad with Hazelnut Oil and  
Raspberry Vinegar*

**Bruschetta al Pomodoro con Parmigiano  
e foglie di Rucola Selvatica**  40  
*Tomato Bruschetta with Parmesan Cheese and Wild Rocket Leaves*

# Zuppe

**Zuppa di Frutti di Mare con Gamberi,  
Cozze, Calamari con Passata di Pomodoro** 60  
*Seafood Soup with Prawn, Mussel, Squid and Tomato Puree*

**Minestra di Verdura Casalinga**  53  
*Our Kitchen Brigade presents a Contemporary rendition of  
Italy's Famous Senja Homemade Vegetables Minestrone Soup*

**Zuppa D' Funghi Selvaggi e Erba  
Fresca Tartufato**  65  
*Cream of Wild Mountain Mushrooms with Truffle and  
Crème Fraiche*

# 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 is only available during Dinner

<b>Pizza Vegetariana</b>  <i>San Marzano Tomato, Mozzarella Grilled Mediterranean Vegetables, Kalamata Olives</i>	55	<b>Pizza Senja</b> <i>San Marzano Tomato, Mozzarella, Beef Salami, Pepperoni, Chilli Flakes and Olives</i>	78
<b>Pizza Napolitana</b> <i>San Marzano Tomato, Mozzarella, Anchovies, Capers, Black Kalamata Olives</i>	61	<b>Pizza Chicken</b> <i>Ananas, Peperoncino Birdeye, Pomodoro San Marzano, Mozzarella</i>	62
<b>Pizza Diavolo</b> <i>San Marzano Tomato, Mozzarella, Pepperoni Chicken Sausage and Pimentos</i>	78	<b>Pizza Seafood</b> <i>San Marzano Tomato, Prawn, Mussel, Squid, Mozzarella</i>	75
<b>Pizza Quatro Stagioni</b> <i>San Marzano Tomato, Mozzarella, Turkey Ham, Artichokes, Mushrooms and Kalamata Olives</i>	72	<b>Tre Cheese Pizza</b>  <i>Fontina Cheese, Grana Padano Cheese, Pecorino Cheese</i>	73

# 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 al Piacere - Zafferano / Funghi / Mare

### Your Risotto Preparation

- Milanese Style with Saffron, Beef Marrow and Grana Padano 80
- Prawns, Mussels, Clams and Squid in a Garlic, Basil Chili Tomato Sauce 83
- Wild Woodland Mushrooms and Fresh Herbs  79

## Gnocchi con Ragu di Carne

Homemade Potato and Spinach Gnocchi

### Your Choice of Preparation

- Beef Ragu,
- Dolce Latte Cream Sauce 
- Tuscany Style Tomato, Mozzarella and Basil 

## Spaghetti alla Carbonara

Spaghetti tossed with Egg, Cream, Beef Bacon and Grana Padano with Hint of Nutmeg

70

## Linguine Alle Vongole

Linguine with Cloudy Bay Clams, Fresh Herb, Garlic and Chilli Olive Oil

68

## Spaghetti Allo Scoglio

Spaghetti with Prawns, Mussels, Clams, Squid with Garlic, Basil and Chili Tomato Sauce

79

## Tagliolini al Pesto Genovese

Homemade Thin Egg Noodles, Extra Virgin Olive Oil, Fresh Basil, Pine Nuts, Walnut, Pecorino and Grana Padano

70

## Pasta Agli Spinaci con Petto di Pollo a fette, servito con Salsa di Panna

Spinach Pasta with sliced Chicken Breast served with Cream Sauce

62

## Lasagne alla Toscana

Home-made Pasta Sheet with Layered of Beef Ragu and Cheese

68

## Agnolotti Ripieni di Ricotta e Purea di Zucca su Crema di Burro alla Salvia

Agnolotti Pasta stuffed with Ricotta Cheese and Pumpkin Puree on Sage Butter Cream

62

## Secondi

**Salmone in Padella con Insalata verde e Salsa Cremosa All'aneto** 135

*Pan-Fried Salmon with Green Salads and Dill Cream Sauce*

**Dentice, Finocchio, Patate, Cipollotto e Pomodorini Incartati** 124

*Wrapped Baby Snapper, Fennel, Potato, Spring Onion and Tomatoes*

**Branzino Scottato in Padella con Patate al Forno e Ragu' Piccante di Gamberi** 100

*Pan Seared Seabass with Baked Potatoes and Spicy Prawn Ragout*

**Merluzzo alla Livornese** 175

*A Ligurian Specialty of Cod Fish in a Fresh Tomato, Garlic and Parsley*

**Braciole di Pollo Disossate servite con Mais sul Poliziotto e Patatine Fritte** 75

*Chicken Chop Boneless served with Corn on the Cob and French Fries*

**Petto d'anatra Scottato in Padella con Carote e Salsa di Prugne e Barbabietole Caramellate** 95

*Pan Seared Duck Breast with Carrots and Caramelized Beetroot Plum Sauce*

**Pollo alla Parmigiana con Pomodoro Fresco e Formaggio Fuso** 75

*Chicken Parmigiana with Fresh Tomatoes and Melted Cheese*

## From the Grill

**Coda di Bue Brasata Lentamente con  
Citronella e Parmesan, Servita  
su Risotto** 160

*Slow Braised Oxtail with Lemon Grass and Parmesan  
Cheese, served over Risotto*

**Stinco Di Agnello Brasato Con Purè  
Di Patate E Gremolata Succo  
Di Agnello** 178

*Braised Lamb Shank with Mashed Potato and  
Gremolata Lamb Jus*

**Filetto di Manzo** 199

*Aged Black Angus Tenderloin (200gm)*

**Costata di Manzo** 233

*Aged Black Angus Rib-Eye (300gm)*

**Carrè di Agnello alla Griglia con  
Funghi Misti e Sugo di Agnello** 170

*Grilled Lamb Rack with Mixed Wild Mushroom  
and Lamb Jus*

**Filetto di Manzo alla Griglia** 190

*Grilled Striploin Steak*

**T-bone Australiano Allevato  
ad Erba - per 100g** 36

*Australian Grass Fed T-Bone*

*(Our T-Bone range from +/- 1 kg)*

*Please ask Our Service Team for Weights Availability*

## Side Dishes

**Insalata Mista** 32

*Mixed Leaves Salad*

**Asparagi Grigliati** 33

*Grilled Asparagus*

**Spinaci Saltati** 31

*Sauteed Spinach*

**Patate Fritte** 26

*French Fries*

**Pure di Patate al Tarfufo** 32

*Truffle Mashed Potatoes*

**Carotino Saltati** 32

*Sauteed Baby Carrots*

**Verdure Miste Saltati** 31

*Mixed Sauteed Vegetables*

**Patate Novelle Saltati** 31

*Sauteed Baby Potatoes*

# *Desserts*

A decorative flourish consisting of a central floral motif with three leaves, flanked by symmetrical, wavy lines that resemble stylized flourishes or scrollwork.

## Dolci

Mousse al Cioccolato con Frutti di Bosco n 43  
*Chocolate Mousse with Berries*

Panna Cotta con Composta di Frutti Rossi 43  
*Panna Cotta with Red Berries Compote*

Tiramisu 42  
*Classic Tiramisu*

Cioccolato Fondente 42  
*Chocolate Lava Cake with Vanilla Ice Cream and Fresh Berries*

Torta Di Formaggio Con Frutti Di Bosco Misti 42  
*Cheese Cake with Mixed Berries*

Piatto di Frutta Mista 41  
*Mixed Fruits Platter*

Piatto di Formaggi con Condimenti 58  
*Cheese Platter with Condiments*

## Illy Coffee

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

## Jing Tea Selection

English Breakfast 20  
Jasmine 20  
Earl Grey 20  
Darjeeling 20  
Peppermint 20  
Lemongrass & Ginger 20  
Chamomile 20  
Green Tea 20

## Chilled Juices

Juices 23  
*Orange, Mango, Guava, Pineapple, Starfruit, Lime & Lemon*



*Drinks*



## Mineral Water

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

## Aperitif

Campari	28++
Cinzano Bianco	28++
Cinzano Rosso	28++
Cinzano Dry	28++

## Beer

Carlsberg	33++
Somersby Apple Cider	33++

## Gin

Gordon's	28++
Bombay Sapphire	28++
Tanqueray 10	33++

## Whisky

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

## Vodka

Smirnoff	28++
Imperia Standard	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++  
Galliano 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 TMR	26++
Glengrant 10 Years	33++
Highland Park 12 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++
Ardmore	34++
Old Pulteney 12 Years	40++
Glenfiddich 15 Years	40++
Macallan 12 Years	47++
Glenmorangie Lasanta	42++
Auchentoshan 3 Wood	51++
Glenmorangie Quinta Ruban	45++
Macallan 15 Years	51++
Bowmore 12 Years	51++
Auchentoshan 18 Years	51++
Jura 16 Years	51++
Singleton 18 Years	56++

## Port

Late Bottle Vintage	28++
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++