

Antipasti

FROM THE CRUDO BAR FREDDO (Cold)

- Classic Caprese Salad 🥕 52
roma tomatoes, buffalo cheese mozzarella, wild rockets, and basil sea salt and extra virgin olive oil
- Salmon and Sea Bass 🍷 78
Carpaccio
salmon roe, Hawaiian salt, toasted pine nuts, parsley sauce, and micro cress salad extra virgin olive oil
- Fresh Asiago Cheese and Smoked Duck 62
roasted walnuts, greens, ciabatta bread croutons, marinated cherry tomato and mustard sauce
- Crab Meat 56
sun-dried Italian tomatoes, basil leaves, light organic mayonnaise, and orange sauce
- Beef Carpaccio 58
wild rocket, aged parmesan cheese shaves, evoo and balsamic dressing
- CALDI (Hot)**
- Classic Baked Eggplant 🥕 58
Parmigiana
light tomato sauce, mozzarella, parmesan cheese, and basil
- Classic Mussels Impepata 58
served with garlic bread
- Pan-seared Scallops 🍷 118
cauliflower and potato cream, tomato confit shaved black truffle and roasted pistachio
- Seared Escalope of Duck 98
Foie Gras
apple cream, Italian fruit mustard homemade brioche
- Fritto di Mare 108
deep-fried calamari, soft shell crabs, prawns and cod served with tartare sauce and garlic mayo

Primi

ZUPPE

- Minestrone 🥕 43
Genovese style with basil pesto sauce
- Mixed Mushroom 52
truffle oil
- Baked Tomato Soup 🥕 46

PIZZA

- Classic Italian Margherita 🥕 78
tomato sauce, basil, mozzarella, and olive oil
- Campagnola 🍷 🆕 68
salami, Parmesan and rocket salad
- Quattro Formaggi 🥕 62
four cheeses
- Rustica 47
lamb and chicken sausages, onions, capsicums, chilli, and fresh thyme
- Vegetarian 🥕 44
charcoal grilled Mediterranean vegetables
- Venetian 🍷 78
scallop, prawns and calamari
- Ai Funghi 🥕 52
wild mushrooms with truffle oil (this pizza is made with cheese base, without tomatoes)
- Spinaci e Formaggi di Capra 52
spinach, goat cheese, mozzarella and tomatoes

RISOTTO

- Pumpkin Cream 80
with premium tiger prawns
- Porcini Mushroom 🍷 120
pan-seared escalope of duck foie gras, light jus
- Risotto Bianco 🥕 98
white risotto with green asparagus, mild Asiago cheese and black truffle

Pasta

PASTA SECCA

- Maccheroni Puttanesca 58
durum wheat semolina pasta cooked in a rich Roma tomato sauce with calamanta black olives, capers, oregano and chillies
- Spaghetti alle Cozze 58
aglio olio and peperoncino chilli with black mussels
- Squid Ink Tagliolini 47
spicy arrabbiata sauce with Maine lobster
- Half lobster 198
Whole lobster 298
- Trofie 68
tossed in a rich tomato sauce with prawns, scallops, and squid
- Sardinian Malloreddus 🍷 52
braised lamb sauce and mild Pecorino cheese
- Classic Gagnano 🍷 🥕 44
Orecchiette
broccoli, cherry tomatoes, and basil sauce, aged pecorino cheese shaves

HOMEMADE PASTA

- Gnocchi al Gorgonzola 🥕 58
homemade potato gnocchi, gorgonzola cheese sauce, roasted walnuts
- Homemade Beef Lasagna 🍷 68
- Ravioli Del Plin 68
homemade ravioli filled with mixed roasted meats in light brown and mushroom sauce

Secondi

FISH

- Sardinian Mixed Seafood 🍷 158
'Pingiadedda' and Fregula baby tomatoes and prime herbs sauce
- Livornese Style Cod 🍷 178
tomatoes, black olives, basil, garlic, onions, and extra virgin olive oil on a bed of mashed potatoes
- Pan Roasted Salmon Fillet 78
vegetarian caponata and grilled jumbo asparagus
- Mixed Grilled Fish Platter 158
grilled vegetables, lemon wedges, garlic, basil olive oil and sundried tomato dressing
- Pan Seared Barramundi Fillet 98
baked red skin potato, diced Roma tomato with capers and arugula extra virgin olive oil and balsamic vinegar

MEAT

- Veal Saltimbocca 🆕 158
topped with bresaola and sage, served with truffle potatoes and Brussel sprouts
- Ossobuco 🍷 188
saffron risotto, gremolada
- Sirloin in Padella 158
pan seared in extra virgin olive oil with rosemary and sliced served with potatoes and onions fondant tower root vegetables and jus
- Braised Lamb Shank 118
mashed potato, seasonal vegetables
- Chicken Breast 78
topped with zucchini and sliced Scarmoza cheese creamy potato tart and light jus
- Mixed Grilled Meat Platter 168
lamb cutlet, chicken breast, beef tenderloin, merguez sausages, grilled vegetables, aioli and tartar sauce

SOMETHING ON THE SIDE 🥕

- Grilled Mediterranean Vegetables with Fresh Herbs 18
- Grilled Asparagus and Wilted Spinach 18
- Mixed Greens with Italian Dressing 18
- Simply Roasted Baby Potatoes 18
- Roasted Wild Mushrooms 18

Dolci

- Tiramisu 🍷 48
1956 recipe
- Homemade Profiteroles 37
filled with vanilla cream, chocolate sauce, cocoa tuile
- Torta Sbrisolona 40
old Italian almond biscuit recipe topped with chantilly cream and served with vanilla gelato
- Apple Tart 38
vanilla ice cream
- Three Italian Delights 🍷 44
Layered in a Glass
panna cotta, chocolate mouse and tiramisu
- Cassata 🍷 42
"this recipe was given to me by a friend, an Italian chef. He made me swear on a stack of ice cream that I would never reveal his recipe"
CHEF DOMENICO
- Gelato Selection (per scoop) 10
- CHEESE**
- Formaggi 98
assortment of Italian cheese served with grapes, walnuts, apricot jam and hot bread

0% GST

The Goods and Services Tax (GST) will be zero-rated effective **1 June 2018** as announced by Ministry of Finance. **All prices will be adjusted accordingly during payment.**

🥕 Vegetarian 🍷 Signature Dish

Kindly notify one of our associates if you have any allergic intolerance. Prices are inclusive of 10% service charge and 6% GST.