

GARDEN FRESH & ANTIPASTI

TRADITIONAL CAESAR SALAD** served with garlic focaccia

ROCKET BALSAMICA** fresh rocket, cherry tomato in balsamic vinaigrette

GARDEN GREEN SALAD** mesclun salad with lemon dressing

** ADD ON: Scottish Smoked Salmon
 Pesto Flavored Chicken
 Homemade Ricotta Cheese
 Spanish Chicken Chorizo

GRILLED PORTOBELLO MUSHROOM with mesclun salad with lemon dressing

SALAD CAPRESE combination of fresh mozzarella and tomato

BEEF CARPACCIO CIPRIANI thinly sliced beef tenderloin on rocket, parmesan flake, balsamic dressing

CHEESE PLATTER
assorted cheeses served with mini focaccia

CALAMARI FRITTI deep-fried squid ring served with tartare and arrabiata dip

SMOKED DUCK BREAST sliced home-smoked duck breast, marinated beetroot, drizzled with hazelnut oil

TOASTED BRUSCHETTA TOPPED WITH;
 Tomato, basil and extra virgin olive oil
 Chicken, mushroom and mozzarella
 Smoked Duck Breast, fresh rocket, citrus dressing

HOMEMADE BREAD

GARLIC FOCACCIA

GRILLED FOCACCIA served with balsamic vinegar and extra virgin olive oil

MELTING POT

CREAMY BUTTERNUT SQUASH topped with homemade ricotta cheese

GREEN PEA VELOUTE with sundried tomato

MINISTRONE with hint of pesto

100% PORCINI ESPRESSO drizzled with white truffle oil

RISOTTO & RAVIOLI

MARINATED MUSHROOM & TRUFFLE RISOTTO

GRILLED PRAWN & ASPARAGUS RISOTTO

SAFFRON RISOTTO topped with spanish chicken chorizo

SPINACH & RICOTTA RAVIOLI in sage butter

BEEF RAVIOLI in light tomato cream

FROM WOOD-FIRED PIZZA OVEN

PIZZA AROMATICA pizza bread with extra virgin olive oil, oregano, sea salt

NAPOLETANA tomato, anchovy, caper, black olives, oregano & mozzarella

MARGHERITA tomato, fresh basil & mozzarella

AI FUNGHI tomato, assorted mushrooms, mozzarella

DIAVOLA tomato, chicken pepperoni, fresh chilli, black olives, mozzarella

FRUTTI DI MARE tomato, assorted seafood, mozzarella

RUSTICA tomato, fresh rocket, beef bresaola, parmesan, mozzarella

CALZONE folded pizza with tomato, chicken ham, mushroom, artichoke, mozzarella

SCAMORZA smoked scamorza cheese, beef bresaola, tomato, mozzarella

CHICKEN HAM & MUSHROOM tomato, mushroom, chicken ham, mozzarella

CAPRICCIOSA tomato, mushroom, artichoke, chicken ham, egg, black olive, mozzarella

QUATTRO STAGIONI tomato, chicken ham, artichoke, mushroom, black olive, mozzarella

SPANISH CHICKEN CHORIZO tomato, chorizo, onion, fresh chili, mozzarella

BIANCA FELIX oregano, caper, parmesan, mozzarella

BIANCA CONTADINA grilled zucchini, basil, oregano, cherry tomato, mozzarella

PASTA GALORE

CHOICE OF PASTA;

DRIED; Spaghetti | Linguine | Penne

FRESH; Squid Ink Tagliatelle | Spinach Tagliatelle

AGLIO OLIO ORIGINAL** garlic, extra virgin olive oil, oregano, chili flakes

NAPOLETANA** aromatic tomato sauce

** ADD ON; Grilled Pesto Chicken
 Grilled Prawn
 Scottish Smoked Salmon
 Spanish Chicken Chorizo

BEEF BOLOGNESE minced beef tossed in a rich tomato sauce

AL PESTO basil, extra virgin olive oil, pine nuts, parmesan & pecorino

HOMEMADE BEEF MEATBALL in aromatic tomato sauce

CARBONARA beef bacon, onion, garlic, egg, cream

BEEF LASAGNA

ALL'AMATRICIANA tomato, beef bacon, onion, chili flakes, pecorino

ALLA PESCATORA assorted seafood in hearty tomato sauce

PESCATORA AGLIO OLIO assorted seafood tossed in aglio olio

WILD MUSHROOM & BRESAOLA mushroom cream, crispy beef bresaola

SPICY GARLIC VONGOLE with clams, fresh chili and garlic

PUTTANESCA tomato base with capers, onion, anchovy, black olive and red chili

ALLA NORMA tossed in tomato sauce, eggplant, basil leaf and buffalo mozzarella

FROM CHAR -GRILL

AUSTRALIAN TENDERLOIN

WAGYU N5 RIB EYE

HERBED LAMB CHOP

NORWEGIAN SALMON

JAPANESE WHITE SEA BASS

ATLANTIC BLACK COD

SIDE PASTA or CREAMY MASHED POTATO, DAILY VEGETABLE
SAUCE PEPPER | MUSHROOM | LEMON HERB

SECONDI

CHICKEN PICCATA chicken fillet coated with egg, parmesan served with aglio olio pasta

CHICKEN SALTIMBOCCA chicken breast filled with fresh sage, rosemary, chicken ham & taleggio, white wine sauce and daily vegetable

CHICKEN VALDOSTANA chicken escalope topped with baked chicken ham, fontina cheese, creamy mashed potato and daily vegetable

CHICKEN COTOLETTA deep-fried breaded chicken breast on creamy mashed potato and mesclun salad

DEEP-FRIED RED SNAPPER deep-fried red snapper with fries, tartare sauce and pickled beetroot and rocket salad

POACHED SALMON norwegian salmon fillet poached in herb broth, topped with sundried tomato pesto and daily vegetable

BLACK COD WITH OLIVES & POTATO potato wedges, black & green olives, oregano, white wine and daily vegetable

TAGLIATA DI MANZO grilled & sliced australian tenderloin, rocket, cherry tomato, parmesan, aged balsamic dressing

Subject to 10% service charge

DESSERT

TIRAMISU

espresso soaked savoiardi biscuit, mascarpone cream

CHOCOLATE LAVA CAKE

freshly baked chocolate cake, vanilla ice-cream

PANNA COTTA

fresh cream pudding, raspberry coulis

APPLE STRUDEL WITH CINNAMON CREAM

CRÈME BRULEE

infused with Grand Marnier

ITALIAN GELATO

choice of FIOR DI LATTE, CHOCOLATE, PISTACHIO

GOURMET CAKE

choice of COFFEE MARBLE CHEESE, BLUEBERRY CHEESE, WALNUT CHEESE, BLACK FOREST, ITALIAN DELIGHT, ALMOND CHOCOLATE ESPRESSO, CHOCOLATE FUDGE, HOMEMADE CARROT CAKE



NON-ALCOHOLIC

FRESHLY SQUEEZED JUICE

Orange | Green Apple | Watermelon | Carrot

CHILLED JUICE

Lime | Mango | Pineapple | Green Guava

IMPORTED ITALIAN FRUIT SODA

POMPELMO Grapefruit | CHINOTTO Bitter Orange
LIMONATA Lemon | ARANCIATA Orange

ON THE ROCKS

Coke | Sprite | Tonic | Ginger ale
Soda | Coke Light
Red Bull | Bitter Lemon

Ice long black | Latte | Cappuccino | Vienna

IMPORTED ORGANIC ICED TEA

Ice lemon Tea | GreenTea | Peach Tea

ICE BLENDED

Espresso | Mocha | Latte | Caramel | Hazelnut
Almond | Chocolate | Lemon Mint

SMOOTHIES

Mango | Passion Fruit | Strawberry | Mint

MINERAL WATER

SAN PELLEGRINO | ACQUA PANNA

PASCUCCI ITALIAN COFFEE

Espresso | Long black | Macchiato

Double Espresso | Flat White | Latte |
Cappuccino

Vienna White | Mocha | Hot Chocolate

Affogato | Caramel Latte

GRYPHON FINE TEA SELECTION

British Breakfast | Earl Grey Lavender
Hanami | Pearl of the Orient
Chamomile Dream | White Gingerlily

Subject to 10% service charge
Vintages may vary subject to availability

HOUSE WINE

WHITE

Sauvignon Blanc, Vina Cono Sur **CL**
Chardonnay Semillon, Lyrebird, Red Cliff **AU**
Pinot Grigio delle Venezie IGT, Placido **IT**

RED

Shiraz Cabernet, Lyrebird, Red Cliff **AU**
Merlot, Vina Cono Sur **CL**
Pinot Noir, Vina Cono Sur **CL**
Chianti DOCG, Placido, Tuscany **IT**

WHITE WINE

ITALY

Planeta la Segreta Bianco DOC, Sicilia 2012
San Angelo Pinot Grigio, Toscana, IGT, Banfi 2012
Gavi DOCG, Pio Cesare, Piedmont 2012

AUSTRALIA

Scrubby Rise Unwooded Chardonnay, Wirra Wirra
MC Laren Wale 2009
The Lost Watch Riesling, Wirra Wirra
Woodcutter's Semillon, Torbreck 2010
LTC (Semillon, Sauvignon Blanc, Chardonnay) Pierro 2012

FRANCE

Crozes Hermitage "Les Meysonnere"
M. Chapoutier, Rhone Valley 2007
Gisselbrecht Riesling, Alsace 2009
Laforet Bourgogne Blanc Chardonnay 2011
Saint Veran Macon, Joseph Drouhin 07/09
Chablis Domaine de Vaudon, Joseph Drouhin Chablis 06/08
Chateau Villa Bel-Air Blanc, Graves 2010

CHILE

Specialities Aconcagua Costa Sauvignon Blanc 2012

RED WINE

ITALY

Col Di Sasso, Banfi 2012
Chianti DOCG Barone Ricasoli 2012
Barbera D'Alba DOC, Pio Cesare, Piedmont 2011
Brolio Chianti Classic DOCG, Barone Ricasoli 2011
Rocca Guicciarda Chianti Classico Riserva Barone
Ricasoli 2010
Chianti Classico DOCG Riserva, Banfi 2010
Brunello di Montalcino, Banfi 2008
Barbaresco DOCG, Pio Cesare, Piedmont 06/07
Barolo DOCG, Pio Cesare, Piedmont 07/08
Excelsus IGT, Banfi, Toscana 2007
Summus San'Antimo DOC, Banfi 2006
Poggio Alle Mura, Brunello di Montalcino, Banfi 2008
Amarone Classico DOC, Allegrini, Veneto 05/06/08
Poggio All' Oro Brunello di Montalcino, Banfi 2004

AUSTRALIA

Old Vines(Grenache, Shiraz, Mourvedre)Torbreck 2011
Heathcote Shiraz, Tyrrell's 2009
Pinot Noir, Pierro 2011

FRANCE

Vosne Romanee Domaine D'eugenie, Burgundy 2007
Gevrey-Chambertin, Joseph Drouhin 2006
Aloxe Corton Domaine Laleure-Piot, Cote De Beaune 2004
Gevrey-Chambertin, Confuron-Cotetidot, CDB 2007

SWEET WINE

Castello Di Brolio Vin Santo, Barone Ricasoli
Muscat Beaumes De Venise, M Chapoutier

ROSE WINE

Crios Rose of Malbec, DDP, Mendoza

BOTTLED BEER

Carlsberg Profile
Corona Extra
Guinness Stout
Somersby Apple Cider

CHAMPAGNE | SPARKLING

Nicolas Feuillate Reserve Particuliere
Nicolas Feuillate Rose
Philipponnat Royale Reserve Brut
Prosecco Bacio Della Luna
Rosa Regale Rose, Banfi

HALF BOTTLE CHAMPAGNE

Nicolas Feuillate Reserve Particuliere 37,5cl

LIQUOR & SPIRITS

WHISKEY

JW Black | Jim Beam | Jack Daniel's
Macallan 12 | Hakushu 12

BRANDY

Hennessy VSOP
Hennessy XO
Martell Cordon Bleu

GIN

Gordon's

RUM

Barcardi Carta Blanca
Cruzan Aged Dark

VODKA

Smirnoff | Absolut

TEQUILA

Jose Cuervo Especial

GRAPPA

Grappa Di Brunello	700ml
Grappa Di Casalferro	500ml
Grappa Di Amarone	500ml

LIQUEUR

Bailey's | Sambuca |
Martini Extra Dry | Martini Bianco

Limoncello

Agriarti Bergami

Agriarti Liquiri