

## Curated by Chef Gianni Caprioli

### **APPETISERS**

BURRATA	168
Burrata Cheese, Tomato and Pesto Sauce	
ASPARAGI	178
Asparagus with Onsen Egg, Hollandaise and Marche Salad	
OCTOPUS	198
Octopus Salad with Crushed Potato and Cherry Tomato	
VITELLO TONNATO	188
Slow Cooked Veal Loin with Tuna & Capers Sauce	
PARMA	178
Parma Ham with Melon and Balsamic Pearl	
SALADS	
CAESAR	108
Romaine Lettuce, Parmigiano Reggiano, Croutons,	
Bacon Bits and Caesar Dressing	
ARUGULA	128
Arugula Salad with Shaved Parmesan, Cherry Tomato,	
Walnut and Balsamic Dressing	
Add Avocado ½ Pc	38
Add French Supreme Chicken	88
Add Parma Ham	58

## **SOUPS**

SEAFOOD CHOWDER	138
Mixed Seafood Chowder	
MINESTRONE	118

Classic Vegetable Minestrone Soup

## **RISOTTO**

TRUFFLE MUSHROOM RISOTTO	228
Risotto with Mix Mushroom and Truffle	
BEEF SHORT RIB RISOTTO	248
Saffron Risotto with Braised Beef Short Ribs	
PASTA	
PASTA POMODORO	168
Orecchiette Pasta with Fresh Tomato Sauce and Basil	
RAVIOLI	178
Homemade Ricotta and Spinach Ravioli with Mascarpone Pesto Sauce	
CHITARRA VONGOLE	198
"Chitarra" ( Square Spaghetti) Pasta with Clams, White Wine, Zucchini and Herbs	
TAGLIOLINI SCALLOP	238
Homemade Tagliolini Pasta AOP Style with Lemon, Scallop and Bottarga	
ZITI BOLOGNESE	178
Small Fresh Rigatoni Pasta with Mix Meat Bolognese	
MAINS	
SCAMORZA	188
Baked Scamorza Cheese with Roasted Vegetable	
TOOTHFISH	358
Seared Toothfish with White Wine, Tomato & Basil Sauce,	
Sauteed Potato and Broccolini	
SPRING CHICKEN	218
Roasted Spring Chicken with Sauteed Spinach	
LAMB RACK	388
Sous Vide Lamb Rack with Roasted Vegetable and Mint Sauce	
M7 WAGYU	538
M 7 Striploin (300gm) with Mix Greens and Fried Ratte Potato	

# All Time Favourites

## EGG From Ferioli Farms, Italy

(Served until 6pm)

CRAB OMELETTE	158
Crab Meat and Cheese Omelette with Toast and Mixed Greens	
CHERRY TOMATO OMELETTE	148
Cherry Tomato, Basil and Mozzarella Omelette with Toast and Mixed Greens	
ALL DAY BREAKFAST	158
Served with Sausage, Bacon, Sauteed Mushroom, Grill Tomato, Toast and Mix Green	
Choices of Egg ( Fried, Scrambled, Onsen or Boiled )	
SHAKSHUKA	158
Spicy Tomato Sauce, Vegetable,	

Soft Egg serves with Toast

## **PIZZA**Chef Gianni's Original

#### **Tomato Base**

#### MARGHERITA 148

Tomato Sauce, Mozzarella and Basil

#### MARIMARE 148

Anchovies, Tomato Confit, Capers and Garlic

198

#### SPICY MEAT LOVER

Pork Sausage, Spicy Salami, Nduja, Tomato Sauce and Mozzarella

#### **No Tomato Base**

#### PROSCIUTTO 198

Parma Ham, Arugula, Parmigiano and Mozzarella

#### CAPRESE 168

Buffalo Mozzarella and Fresh Tomatoes

#### TARTUFO 238

Buffalo Mozzarella, Stracchino, Mushroom and Truffle Sauce Value the Beautiful Things

