

TAKEAWAY MENU

ANTIPASTI

- MINISTRONE GENOVESE (V) • \$158**

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto
- ZUPPA CREMOSA AI CROSTACEI • \$198**

Shellfish cream soup with crab ravioli and lobster medallion
- SELEZIONE DI ANTIPASTI • \$428**
(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Datterini tomatoes, mini mozzarella and Italian olives
- SFORMATO DI FONTINA E SCAMORZA (S) (V) • \$568**

Double baked Fontina and Scamorza cheese soufflé with Parmesan, spinach and Alba's white truffles
- INSALATA DI SPINACI (V) • \$188**

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips
- INSALATA DI GRANCHIO E ARAGOSTA (S) • \$388**

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

- INSALATA RUCOLA (V) • \$88**

Rocket salad with Ricotta cheese
- INSALATA MISTA (V) • \$88**

Mixed leaf salad with aged balsamic
- CREMA DI PATATE E TARTUFO (V) • \$88**

Creamy mashed potato with black truffle
- FUNGHI MISTI (V) • \$88**

Sautéed mixed mushrooms
- SPINACI, OLIO E LIMONE (V) • \$88**

Spinach, olive oil and lemon

DESSERT

- CROSTATA DI LIMONI DI AMALFI (S) • \$118**

Homemade Amalfi lemon tart served with caramelize almond, crystalized lemon and sweet sour cream
- TORTA MORBIDA AL CIOCCOLATO (S) • \$118**

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange
- TORTA DI RICOTTA • \$118**

Homemade ricotta and sultanas cheese cake served with red wine poached pear

PASTA

- CAPPELLETTI D'ANATRA (S)\$298**

Handmade pasta filled by slow cooked duck meat and Lardo with Porcini mushroom sauce
- TAGLIERINI ALLA PIEMONTESE (V)\$588**

Handmade taglierini pasta with Parmesan cheese, thyme and Alba's white truffles
- FETTUCCINE WAGYU E TIMO\$298**

Handmade fettuccine pasta with 24 hours slow cooked Wagyu beef in tomato, thyme and Barolo wine sauce
- MARGHERITA (V)\$228**

Tomato sauce, mozzarella cheese and fresh basil
- PIZZA FONTINA E SALSCCIA\$608**

Mozzarella and Fontina cheese white base pizza with Parmesan cheese, Luganiga sausage and Alba's white truffles
- PICCANTE\$258**

Tomato sauce, mozzarella cheese, basil, Ventricina salami, roasted peppers
- TAGLIOLINI AL GRANCHIO.....\$368**

Homemade tagliolini pasta with Alaskan crab meat, dried lemon zest, parsley and red chilli
- RISOTTO AI PORCINI (V)\$608**

Acquarello carnaroli rice with Porcini mushrooms, Parmesan cheese and Alba's white truffles
- TAGLIATELLE ARAGOSTA E CAVIALE (S)\$498**

Homemade tagliatelle pasta served with Boston lobster, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar
- QUATTRO FORMAGGI (V)\$248**

Mozzarella cheese, gorgonzola, caprino fresco, parmesan and rocket
- REGINA (S)\$258**

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket
- RUSTICA\$258**

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

PIZZA

SEAFOOD

- ZUPPA DI PESCE (S)\$428**

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes
- MERLUZZO AL.....\$428**

VERMOUTH E PORCINI
Baked Atlantic black cod with fennel, Porcini mushrooms and vermouth
- BRANZINO ALLA.....\$428**

PUGLIESE
Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

MEAT

- COSTATA DI AGNELLO**
Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce
\$468
- FILETTO DI MANZO (S)**
Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, Girolles mushrooms and Porto sauce
\$528
- OSSOBUCO (S)**
Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice and bone marrow
\$428

- CONTROFILETTO**
Australian Waygu M5 sirloin 250g
\$488
- BISTECCA DI MAIALE**
Iberico pork chop 250g
\$398
- COSTATA DI MANZO**
U.S. Holstein beef rib eye 300g
\$588
- BISTECCA ALLA FLORENTINA (S)**
(FOR 2 - 3 PERSONS)
Australian Wagyu M4 T Bone 1.4kg
\$1748

with fresh red chilli, parsley and aged balsamic vinegar
all served with rocket salad with Datterini tomatoes and parmesan, sautéed mixed mushrooms and roasted baby potatoes

