

TAKEAWAY MENU

ANTIPASTI

MINISTRONE GENOVESE (V) • \$138

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$178

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$398

(FOR 2 PERSONS)

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, bresaola, coppa and grilled artichokes

INSALATA DI POMODORI, ASPARAGI E BURRATA (V) • \$228

Selection of sliced black and multicolour Datterini tomatoes, burrata cheese, green asparagus, pagnotta bread crostini, aged balsamic and extra virgin olive oil

SFORMATO DI FONTINA, TALEGGIO E TARTUFO NERO (V)(S) • \$388

Double baked fontina and taleggio cheese soufflé with spinach, cream, parmesan and Italian black truffle

INSALATA DI SPINACI (V) • \$168

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

INSALATA DI GRANCHIO E ARAGOSTA • \$358

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

SIDES

RUCOLA, DATTERINI E RICOTTA SALATA (V) • \$68

Rocket, Datterini tomatoes and ricotta salad with balsamic dressing

INSALATA MISTA (V) • \$68

Mixed leaf salad, Datterini tomatoes and aged balsamic

FUNGHI MISTI (V) • \$68

Sautéed mixed mushrooms

CREMA DI PATATE E TARTUFO (V) • \$68

Creamy mashed potato with black truffle

SPINACI, OLIO E LIMONE (V) • \$68

Spinach, oil and lemon

DESSERT

CROSTATA DI LIMONI DI AMALFI (S) • \$98

Homemade Amalfi lemon tart served with caramelize almond, crystalized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) • \$98

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange

TORTA DI RICOTTA • \$98

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

PASTA

CAPPELLETTI DI OCA (S) \$288

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

TAGLIERINI CACIO \$388

PEPE E TARTUFO NERO

Homemade fresh eggs taglierini pasta with 36 months aged parmesan and Roman pecorino cheese and black pepper and 5 grams Italian black truffle

FETTUCCINE WAGYU E ROSMARINO \$288

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

TAGLIOLINI AL GRANCHIO \$328

Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli

RISOTTO AI GAMBERI \$468

ROSSI E CAVIALE (S)

Acquarello carnaroli rice with Mazara del Vallo red prawns and bisque, Datterini tomatoes, ink tuile and caviar

TAGLIATELLE AL NERO DI SEPPIA \$498

ARAGOSTA E BOTTARGA DI MUGINE

Homemade black ink tagliatelle pasta with Datterini and San Marzano tomato sauce, Boston lobster and bisque, bottarga di mugine and garlic chips

PIZZA

MARGHERITA (V) \$208

Tomato sauce, mozzarella cheese and fresh basil

ORTOLANA (V) \$228

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto

PICCANTE \$248

Tomato sauce, mozzarella cheese, basil, Ventricina salami, roasted peppers

QUATTRO FORMAGGI (V) \$228

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

REGINA (S) \$248

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket

RUSTICA \$248

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

SEAFOOD

SOGLIOLA \$688

AL LIMONE

(FOR 2 PERSONS)

Pan roasted Dover sole with capers and Amalfi lemon, with garlic spinach, violet artichoke and lemon sauce

MERLUZZO AL \$388

VERMOUTH E PORCINI

Baked Atlantic black cod with porcini mushrooms, fennel, thyme and vermouth with Swiss chard and baby carrots

CERNIA AL \$428

PROSECCO POMODORINI E FINOCCHI

Baked garoupa fillet with prosecco wine, fennel, pomodori and thyme with green kale, asparagus and baby beetroot

MEAT

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb coated in Dijon mustard and herbs bread crumb with black truffle mashed potato, baby leek, multicolour carrots, broccoli and jus sauce
\$428

BISTECCA DI VITELLO PORCINI E TARTUFO NERO(S)

Pan roasted Australian Wagyu tenderloin with foie gras, celeriac puree, roasted cauliflower, fennel, baby beetroot, jus sauce and 5 grams Italian black truffle
\$598

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice, bone marrow, thyme and parmesan
\$398

BISTECCA DI VITELLO AI FERRI E TARTUFO NERO

Grilled Italian veal chop 300g with 5 grams Italian black truffle
\$588

COSTATA DI MANZO

U.S. Holstein beef rib eye 350g
\$588

TOMAHAWK

(FOR 2 - 3 PERSONS)
Australian beef tomahawk 1.4kg
\$1688

BISTECCA ALLA FIORENTINA (S)

(FOR 2 - 3 PERSONS)
T Bone 1.2kg
\$1488

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



外賣菜譜

前菜

MINISTRONE GENOVESE (V) • \$138

意大利蔬菜湯

洋蔥、露筍、青豆、意大利青瓜、菠菜、
新鮮羅勒、乾蒜、香草

ZUPPA CREMOSA AI CROSTACEI • \$178

海鮮忌廉湯

蟹肉雲吞及龍蝦

SELEZIONE DI ANTIPASTI • \$398

意式拼盤 (兩位用)

水牛芝士、巴馬火腿、蕃茄蒜香多士、
燒火腿露筍卷、橄欖、風乾牛肉、火腿、燒雅芝竹INSALATA DI POMODORI,
ASPARAGI E BURRATA (V) • \$228

新鮮水牛芝士及意大利蕃茄

蘆筍、烤脆包、陳年黑醋

SFORMATO DI FONTINA,
TALEGGIO E TARTUFO BIANCO (V)(S) • \$388

焗意大利黑松露芝士梳乎厘

意大利黑松露、菠菜、巴馬芝士

INSALATA DI SPINACI (V) • \$168

嫩菠菜沙律

意大利蕃茄、羊奶芝士、巴馬芝士、
松子仁、南瓜脆片INSALATA DI GRANCHIO
E ARAGOSTA • \$358

波士頓龍蝦蟹肉沙律

佛羅倫斯茴香、火箭菜、菊苣、撒丁島乾魚子、
阿瑪爾菲檸檬汁

配菜

RUCOLA, DATTERINI E RICOTTA
SALATA (V) • \$68

火箭菜、蕃茄、淡芝士沙律配黑醋汁

INSALATA MISTA (V) • \$68

意大利蕃茄雜菜沙律配陳年黑醋汁

FUNGHI MISTI (V) • \$68

炒雜菌

CREMA DI PATATE E TARTUFO (V) • \$68

黑松露薯蓉

SPINACI, OLIO E LIMONE (V) • \$68

檸檬橄欖油炒菠菜

甜品

CROSTATA DI LIMONI DI AMALFI (S) • \$98

意大利檸檬餡餅

TORTA MORBIDA AL CIOCCOLATO (S) • \$98

軟身朱古力蛋糕

TORTA DI RICOTTA • \$98

淡芝士蛋糕

CAPPELLETTI DI OCA (S) \$288

慢煮鵝肉雲吞

豬背油、巴馬芝士、雞油菌、牛肝菌汁

TAGLIERINI CACIO \$388

PEPE E TARTUFO BIANCO

意大利黑松露新鮮幼麵

36個月巴馬火腿、黑胡椒、意大利黑松露

FETTUCINE WAGYU E ROSMARINO \$288

慢煮和牛肉闊扁麵

蕃茄及意大利紅酒汁、露絲瑪莉香草、巴馬芝士

麵食

TAGLIOLINI AL GRANCHIO \$328

蟹肉幼扁麵

風乾檸檬皮茸、蕃茜、紅辣椒

RISOTTO AI GAMBERI \$468

ROSSI E CAVIALE (S)

西西里紅蝦意大利飯

意大利蕃茄、魚子醬

TAGLIATELLE AL NERO DI SEPPIA \$498

ARAGOSTA E BOTTARGA DI MUGINE

墨魚汁海鮮幼麵

三文魚、虎蝦、鱸魚、帶子、青口、海蜆、香茜、辣椒

薄餅

MARGHERITA (V) \$208

蕃茄醬、水牛芝士、羅勒

ORTOLANA (V) \$228

蕃茄醬、水牛芝士、燒雜菜

PICCANTE \$248

蕃茄醬、水牛芝士、羅勒、

莎樂美腸、烤甜椒

QUATTRO FORMAGGI (V) \$228

水牛芝士、意大利藍芝士、羊奶芝士、

巴馬芝士、火箭菜

REGINA (S) \$248

蕃茄醬、水牛芝士、羅勒、巴馬火腿、

巴馬芝士、蕃茄、火箭菜

RUSTICA \$248

水牛芝士、煙燻火腿、牛肝菌、

火箭菜、巴馬芝士

海鮮

SOGLIOLA \$688

AL LIMONE

英國多佛龍脷魚 (兩位用)

水瓜柳、阿瑪爾菲檸檬、菠菜、
紫雅芝竹、檸檬汁

MERLUZZO AL \$388

VERMOUTH E PORCINI

焗大西洋黑鱈魚

牛肝菌、茴香、百里香、苦艾酒、
瑞士甜菜、甘筍

CERNIA AL \$428

PROSECCO POMODORINI

E FINOCCHI

蕃茄香草焗石斑魚

意大利汽酒汁、羽衣甘藍、
蘆筍、甜菜頭

肉類

COSTATA DI AGNELLO

AL PANE AROMATICO

香草芥末麵包糠烤澳洲羊鞍

黑松露薯蓉、大蒜苗、甘筍、西蘭花

\$428

BISTECCA DI VITELLO

PORCINI E TARTUFO (S)

煎焗澳洲和牛柳

配意大利黑松露

煎鴨肝、芹菜蓉、椰菜花、甜菜頭

\$598

OSSOBUCO (S)

慢煮牛仔膝

藏紅花芝士骨髓燴飯、西芹、

甘筍、洋蔥、意大利蕃茄汁

\$398

BISTECCA DI VITELLO

AI FERRI E TARTUFO

BIANCO

香烤牛仔扒

配意大利黑松露

\$588

COSTATA

DI MANZO

美國頂級肉眼扒

350g

\$588

TOMAHAWK

澳洲斧頭扒

1.4kg

(兩至三位用)

\$1688

BISTECCA ALLA

FIORENTINA (S)

佛羅倫斯T骨牛扒

(兩至三位用)

\$1488

所有燒烤類配辣椒、香茜、陳年黑醋、
火箭菜蕃茄芝士沙律、炒雜菌及燒薯