

PANE

HOUSEMADE ARTISANAL ITALIAN BREADS

FOCCACIA

Flat oven-baked Italian bread with herbs, rosemary and extra virgin olive oil

12

CROCCANTE

Light and crispy Italian flat bread

12

CIABATTA

Italian "slipper" bread, light and airy

12

BRIOCHE

Buttery and rich

12

DINNER ROLL

Soft and fluffy buns

12

PIADINA

Italian flatbread similar to a tortilla or wrap

8

For takeaways of bread, please feel free to ask for more information

ANTIPASTI FREDDI

COLD APPETISERS

PÂTÉ DE CAMPAGNE

Country style pate, French duck foie gras, Pork belly, Red wine, Kampung egg

38

“TORCHON” FEGATO DI ANATRA

French duck foie gras, Dalmore 12 years, Black cherry confiture, Housemade brioche

68

TARTARE DI GAMBERI

Tiger prawn, Thyme, Basil, Remoulade sauce, Tomato, Housemade piadina

42

INSALATA CAESAR

Romaine, Bacon chips, Kampung egg, Croutons, Black olives, Housemade Caesar dressing

30

INSALATA DI RUCOLA CON PROSCIUTTO DI PARMA

Arugula leaves, Parma ham (Aged 20 months), Carrot, Vinaigrette

36

CAPRESE ALLA KATSUNORI SHIMBO

Ricotta cheese, Basil, Pesto, Rucola, Black olives, Housemade sundried tomato

32

SALUMI E FORMAGGI

SHARING BOARD FOR 2-4 PERSONS

TAGLIERE DI FORMAGGI

Cheese board: Asiago, Pecorino, Grana Padano, Gorgonzola Dolce

Accompanied with homemade mixed pickles, roasted sweet walnuts, dark cherry confiture, housemade ciabatta

68

TAGLIERE DI SALUMI

Charcuterie Board: Mortadella Bologna, Salami Milano, Serano Jamon, Prosciutto di Parma, Housemade pancetta

Accompanied with homemade mixed pickles, roasted sweet walnuts, dark cherry confiture, housemade ciabatta

68

TAGLIERE DI SALUMI E FORMAGGI

Chef's selection of 4 choices of Italian cold cuts & Artisanal cheeses with accompaniments

118

ANTIPASTI CALDI

HOT APPETISERS

ZUPPA DEL GIORNO

Soup of the day

23

ZUPPA AI FUNGHI

Shimeji, Oyster, Enoki, Shiitake mushrooms, Trumpet, Walnuts, Truffle oil

25

ZUPPA DI MARE

Tiger prawn, White fish, Sofrito, Thyme, Tomato, Grana padano, Toast

28

ANTIPASTI CALDI

HOT APPETISERS

ARROSTOCINI

New Zealand lamb leg skewer, Mixed salad, Harissa, 2 skewers

24

LUMACHE

Vineyard snails, Mushrooms, Garlic parsley butter, Housemade ciabatta

36

FRITTO MISTO DI MARE

Tiger prawn, Calamari, White fish

32

SALCICCIA

Housemade pork sausage, Mixed herbs, Natural lamb casing, Caponata

28

VONGOLE CON VINO BIANCO

Fresh local clams, White wine, Shallots, Parsley, Housemade ciabatta

28

ARANCINI FRUITTI DI MARE

Arborio rice, Tiger prawn, White fish, Tomato, White wine, Grana Padano, Pesto, Pomodoro

22

RISOTTI

OUR RISOTTO IS 100% IMPORTED ITALIAN ARBORIO RICE
PLEASE ASK YOUR SERVER FOR MORE INFO

RISOTTO AI OSTRICA ALLA GENOVA

Arborio rice, Japanese oyster, Spinach, Basil, Pine nuts, Grana Padano

42

PASTA

ALL OUR PASTAS ARE FRESHLY MADE IN-HOUSE WITH A COMBINATION OF ITALIAN SEMOLINA FLOUR AND FREE RANGE "KAMPUNG" EGGS

SPAGHETTINI ALLA VONGOLE

Spaghettoni, Fresh local clams, Parsley, Chilli flakes, Extra virgin olive oil

32

SPAGHETTINI ALLA CARBONARA CON PANCETTA

Spaghettoni, Kampung eggs, Homecured Pancetta, Pecorino, Grana Padano

46

FETTUCCHINE CON RAGU DI MAIALE

Fettuccine, Pork shank ragu, Tomato, Grana Padano

38

SPAGHETTINI AL NERO DI SEPPIA

Spaghettoni, Squid ink, Housemade pomodoro, Calamari, Anchovies, Pecorino

42

RIGATONI AL GORGONZOLA

Rigatoni, Gorgonzola dolce, Double cream, Baby spinach, White wine

38

LASAGNETTA AI FRUTTI DI MARE

Tiger prawn, Japanese oyster, Canadian scallop, Baby spinach, Seafood cream sauce

48

CASARECCE CON FUNGI

Casarecce, Mix mushroom, Trumpet, White wine, Porcini oil

38

PAPPARDELLE AL PESCATORE

Curly pappardelle, Tiger prawn, Calamari, Mussel, Anchovies, Octopus, Tomato, White wine

48

SPAGHETTINI NAPOLETANA AL GIAPPONESE

Spaghettoni, Italian sausage, Tomato, Mix vegetables, Mushrooms, Housemade pomodoro, Japanese style

48

SECONDI

MAINS

POLLO ALLA MILANESE

Chicken breast, Bread crumbs, Tomato, Grana padano, Vegetable Risotto

42

POLLO IN FRICASSEA

Braised chicken thigh, Broccoli, Zucchini, Onion, Egg cream sauce

42

PETTO D'ANATRA AL MIELE

Duck breast 200g, Honey, Blackpepper, Macedonia vegetables, Red wine, Dark cherry sauce

56

PORCHETTA

Herb parmesan stuffing, Almonds, Grana padano, Cauliflower mash, Steamed broccoli, Apple sauce

65

ZAMPONE CON POLENTA

Pork shank with Italian sausage filling, Polenta, Mix grilled vegetables

52

LINGUA DI MANZO BRASATA

Beef tongue, Polenta, Steamed vegetable, Red wine sauce

68

BARRAMUNDI INVOLTINI

Barramundi, Roulade, Macedonia vegetables, Duglere sauce

58

PESCE CON COLATURA DI ALICI

Grilled local red snapper, Zucchini, Sundried tomato, Lemon butter sauce

68

GRANDI SECONDI

MAINS FOR SHARING BETWEEN 2-4 PERSONS
20-30 MINUTES WAIT

STINCO DI MAIALE BOLLITO

Pork shank, Onion, Carrot, Celery, Thyme, Parsley, Potato, Rosemary (Approx. 1kg)
118

COSTOLETTE DI AGNELLO

Whole rack of lamb, Red wine, Bread crumbs, Spinach, Cauliflower mash, Red wine sauce
148

COSTOLETTE DI MAIALE IBERICO

Iberico ribs (Approx. 1kg), Herb crust, Garlic, Bread crumbs, German potato, Onion, Bacon
158

CASSOULET DI ANATRA CONFIT

Local duck leg, Housemade Italian sausage, Fagioli, Thyme, Garlic, Onion, House-cured pancetta
85

BISTECCA ALLA FIORENTINA

Australian premium grassfed T-bone (Approx. 900g-1kg), Roasted potato, Broccoli, Red wine sauce
300

ACQUA PAZZA

Whole pearl grouper (800g-1kg), White wine, Local clams, Sundried tomato, Basil, Parsley
200

PESCE ALLA GRIGLIA

Whole pearl grouper (800g-1kg), Salsa verde, Salsa rosso, Lemon, Thyme, Parsley, Rosemary
185

DOLCI

DESSERT

PANNA COTTA

Orange, Double cream, Cheese, Sorbet

25

OPERA

DeGayo coffee, Dark chocolate, Almond sponge

25

TIRAMISU

DeGayo Espresso, Savoiardi, Mascarpone, Guanaja ganache, Nut crumble

25

CRÈME BRÛLÉE

Double cream, Kampung eggs, Chocolate truffle, Mixed fruits

25

GREEN TEA MARJOLAINE

Matcha cream, Praline, Chocolate ganache

25

WHITE CHOCOLATE PASSIONFRUIT

Whipped cream mousse, Passionfruit, Almond biscuit

25

GELATO

Please check with the server for the choices of the day

15

**Per serving*

ASSORTED BITES "PETIT FOUR"

Chef selection of assorted desserts

20

