

ANTIPASTI / ENTREES

CARPACCIO ARROSTO GFA DF	17.50
Roast beef carpaccio, porcini mushroom, crispy polenta, herb reduction	
BUFFALO MOZZARELLA GFA V	24
Fresh 100% buffalo milk mozzarella, pickled onion, pistachios, roasted capers, crackers	
INSALATA DI CALAMARI GFA DF	Sml 27
Pan-fried calamari salad, salsa verde, mix salad, fresh chili	
FORMAGGI/CHEESES V (120gr)	25
Grana Padano, herb formaggino, provolone, salty ricotta, accompaniments	
ANTIPASTO MISTO DELLA CASA GFA	For One 22
Bruschetta, prosciutto San Daniele, mild salame, mortadella, smoked speck,	
Grana Padano, salty ricotta, herb formaggino, olives, mixed pickles, fresh	
and dry fruit, crackers, walnuts (depend on availability)	
	For Two 35
	For Four 59

SECONDI / MAINS

POLLO ALLA CACCIATORA GFA DF (400GR)	34
Braised chicken, olives, tomato sauce, carrots, potatoes, capsicum	
FILETTO DI PESCE GFA DFA (220GR)	42
Pan-seared trevally fish fillet, garden leaves, raspberry vinaigrette, seeds, pine nuts	
TAGLIATA DI MANZO GFA DFA (300GR)	49
Grilled black angus beef porterhouse, caramelized shallot, grilled Portobello	
mushroom, porcini and wild mushrooms reduction	
	ADD BLACK PEPPER SAUCE +6.5

CONTORNI / SIDES

INSALATA DI RUCOLA GFA V VEA	13.5
Rocket and pears salad sprinkled with walnuts, Grana Padano,	
5 years aged Italian balsamic dressing	
VERDURE SALTATE GFA V DFA VEA	13.5
Sautéed seasonal vegetables with garlic	
GARLIC BREAD V	10
House-made bread, garlic butter, herbs	

PASTE E ZUPPA

MACCHERONI ALL'ARRABBIATA GFA V DFA VEA	24
Maccheroni with garlic, mild chili, tomato sauce topped with parmesan	
	ADD FRESH BUFFALO CHEESE +9.5
FUSILLI ALLA BOLOGNESE GFA	26
Pasta spirals with classic slow-cooked beef Bolognese, tomato sauce, topped with parmesan	
RIGATONI ALLA CARBONARA GFA	28
Pasta tubes, pork guanciale, egg yolk, pecorino cheese, black pepper topped with parmesan	
GNOCCHI ALLA GENOVESE GFA DFA	37
Gnocchi with classic slow-cooked pulled beef, Pinot Grigio wine, braised onions topped with	
parmesan	
SPAGHETTI ALLA MARINARA GFA DF	39
Spaghetti with calamari, prawns, snapper white fish, mussels, parsley oil and a	
touch of tomato sauce	
LINGUINE AL NERO DI SEPIA GFA DFA	39
Black squid ink linguine with garlic, olive oil, light chili, prawns, clams and fresh	
parsley, (white sauce, NO CREAM)	
FISH SOUP GFA VEA	25
Fish stock, prawns reduction, sauté calamari, parsley oil, garlic croutons	

PASTE RIPIENE / FILLED PASTAS

FAGOTTINI TARTUFO E SPINACI V	36
Squared-shaped pasta filled with truffle, ricotta and spinach, served on	
butter, sage, and shaved smoke raclette cheese	
AGNOLOTTI AL NERO DI SEPIA	39
Squid ink pasta filled with clams, king prawns and snapper white fish served	
on a creamy basil sauce and citrus zest	
RAVIOLI WAGYU	39
Ravioli filled with MBS7 Sher wagyu beef on a butter and	
rosemary sauce topped with parmesan	



Please let us know if you have any food allergies or special dietary needs.
 |V|Vegetarian |VEA|Vegan Available (ask staff) |GFA|Gluten Free Available +5\$ |DF|Dairy free
 An itemized 10% surcharge on Sundays and 15% on Public Holidays.
 1.90% surcharge for all cards except American express 2.5%