

# Antipasti

## PANE E AGLIO

*Toasted garlic bread*

## FOCACCIA ROMANA

*Focaccia bread*

## BRUSCHETTA S.MARZANO

*Toasted bread with Italian sweet San Marzano tomato*

## INSALATA DEL GIORNO

*Mixed fresh garden greens of the day with Italian dressing*

## INSALATA DI RUCOLA

*Wild rocket salad with San Marzano tomatoes and shaved Parmesan cheese*

## PARMIGGIANA DELLO CHEF

*Chef classic style eggplant in tomato sauce mozzarella and Parmesan cheese, oven baked*

## TRIPPA DELLA CASA

*Oven baked beef tripe in light tomato sauce (Chef Mimmo's speciality)*

## CAPRESE DI BUFFALA

*Buffalo mozzarella cheese (150g) with San Marzano tomatoes and basil*

## FRITTO DI CALAMARI

*Deep fried squid served with tartar sauce*

## PROSCIUTTO E MELONE

*Fresh melon with parma ham*

## SCAMORZA AI PORCINI E PARMA

*Pan seared smoked mozzarella with porcini, served with parma ham*

## BURRATA PUGLIESE CON PARMA

*Traditional Pugliese fresh cow cheese with Parma*

 Vegetarian

 Chef Recommendation

Prices Subject To 10% Service Charge & prevailing GST

---

# Zuppa

## ZUPPA DEL GIORNO

*Soup of the day*

## ZUPPA DI MARE

*Mixed assorted seafood soup*

## LINGUINE CARBONARA

*Popular combination of pasta, eggs, bacon and pecorino cheese*

## SPAGHETTI BOLOGNESE

*Italian beef ragu pasta*

## PENNE POMODORO E BASILICO

*San Marzano tomato sauce with basil leaves*

## SPAGHETTI ALLA CONTADINA

*Spaghetti aglio olio with mushrooms and sausages*

## CAPELLINI AL PESTO GENOVESE

*Italian angel hair with traditional pesto sauce*

## FETTUCCHINE SALMONE

*Norwegian smoked salmon in pink sauce*

## LINGUINE ALLO SCOGLIO

*Crayfish, squid, mussels, prawns in tomato sauce*

## SPAGHETTONI NERI

*Homemade squid ink pasta with fresh prawns in squid ink sauce*

## PAPPARDELLE AL CINGHIALE

*Chef Mimmo's special wild boar ragu sauce*

 Vegetarian

 Chef Recommendation

Prices Subject To 10% Service Charge & prevailing GST

---

# Paste

## PACCHERI TRIPPA E PECORINO

*Homemade paccheri with spicy beef tripe with pecorino cheese*

## FETTUCINE CON AGNELLO

*Homemade fettucine with stewed lamb shank*

---

# Pasta

## Al Forno

## LASAGNA MEDITERRANEA

*Homemade beef lasagna by Chef Mimmo style*

## GNOCCHI SORRENTINA

*Oven baked gnocchi in tomato sauce and mozzarella cheese*

---

# Risotti

## RISOTTO AI PORCINI

*Porcini mushroom in light cream sauce*

## RISOTTO AI FORMAGGI

*Risotto in mixed cheese sauce*

## RISOTTO DI MARE

*Risotto with assorted seafood in light tomato sauce*

---

# Pesce

## FILETTO DI PESCE MEDITERRANEO

*Mediterranean fish fillet*

## PESCE MEDITERRANEO DEL GIORNO

*Whole Mediterranean fish*

---

# Fish Fillet

## RED SNAPPER or SALMON

 Vegetarian

 Chef Recommendation

Prices Subject To 10% Service Charge & prevailing GST

---

# Carne Alla Griglia

## NODINO DI MAIALE

*Australian pork chop*

## LOMBO DI VITELLO

*U.S. Ribeye*

## TAGLIATA DI FILETTO

*Australian sliced beef tenderloin*

## COSTOLETTE D' AGNELLO

*Australian Lamb chop*

## FIorentina DEL GIORNO (850G)

*Australian prime beef port house T-bone cooked in tuscon style*

## COSTATA DI MANZO DEL GIORNO (1KG)

*Australian prime beef cote boeuf grain fed 200 days*

---

## MARGHERITA

*Tomato sauce, mozzarella and basil*

## FUNGHI

*Tomato sauce, mozzarella and mushrooms*

## NAPOLETANA

*Tomato sauce, mozzarella, anchovies, capers and oregano*

## PROSCIUTTO

*Tomato sauce, mozzarella and cooked ham*

## SICILIANA

*Tomato sauce, mozzarella, eggplant, garlic and oregano*

## BISMAK

*Tomato sauce, mozzarella, ham, mushroom and egg*

## PANCETTA E PARMIGIANO

*Tomato sauce, mozzarella, bacon and Parmesan*

## POLLO E FUNGHI

*Tomato sauce, mozzarella, chicken and mushroom*

## PROSCIUTTO FUNGHI

*Tomato sauce, mozzarella, ham and mushroom*

---

# Pizze

 Vegetarian

 Chef Recommendation

Prices Subject To 10% Service Charge & prevailing GST

---

# Pizze

## SALAME

*Tomato sauce, mozzarella and salami*

## SALSICCIA

*Tomato sauce, mozzarella, homemade pork sausages*

## TONNO E CIPOLLA

*Tomato sauce, mozzarella, tuna and onion*

## QUATTRO FORMAGGI

*Four different mixed cheeses*

## VERDURE

*Tomato sauce, mozzarella, mixed vegetables of the day*

## CAPRICCIOSA

*Tomato sauce, mozzarella, cooked ham, mushroom, artichoke and olives*

## HAWAII

*Tomato sauce, mozzarella, ham and pineapple*

## SALMONE

*Mozzarella, smoked salmon, onion, olives & chopped tomato*

## PARMA

*Tomato sauce, mozzarella and Italian Parma ham*

## BUFALA

*Margherita pizza topping with San Marzano tomato & fresh buffalo mozzarella*

## BEEF

*Four cheese pizza with sliced beef tenderloin & mushrooms*

## EXTRA BREAD BASKET

## EXTRA TOPPING

## FRENCH FRIES

## SAUTE MUSHROOMS

## GRILLED MIXED VEGETABLES

## CORKAGE (WINE)

Prices Subject To 10% Service Charge & prevailing GST

---

# Contorni

 Vegetarian

 Chef Recommendation

---

# Dolci

GELATO \_\_\_\_\_

PANNA COTTA \_\_\_\_\_

LEMON FRUIT SORBET \_\_\_\_\_

COCONUT GELATO \_\_\_\_\_

TIRAMISU \_\_\_\_\_

CHOCOLATE LAVA CAKE \_\_\_\_\_

ALMOND CAKE \_\_\_\_\_

---

# Caffe

ESPRESSO \_\_\_\_\_

ESPRESSO MACCHIATO \_\_\_\_\_

DOUBLE ESPRESSO \_\_\_\_\_

COFFEE \_\_\_\_\_

CAFFE LATTE \_\_\_\_\_

CAPPUCCINO \_\_\_\_\_

TEA SELECTION \_\_\_\_\_

COCA-COLA \_\_\_\_\_

COLA LIGHT \_\_\_\_\_

SODA WATER \_\_\_\_\_

TONIC WATER \_\_\_\_\_

SPRITE \_\_\_\_\_

GINGER ALE \_\_\_\_\_

ITALIAN FRUIT JUICE \_\_\_\_\_

STILL WATER \_\_\_\_\_

SPARKLING WATER \_\_\_\_\_



Vegetarian



Chef Recommendation

Prices Subject To 10% Service Charge & prevailing GST