







	F\$	A\$	N\$
Appetizers and Salad			
Cannelloni 🌿 SF, GF Crab meat / avocado / carrot mayo / wasabi mayo / vanilla yogurt / greens	30	19	20
Carpaccio di Manzo B, N, GF Raw marinated beef tenderloin / lemon / arugula / pine nuts / parmesan	28	18	19
Misto di Salumi P/L, GF Parma ham / salamis / cheese / pickles / vegetables	32	21	21
Antipasto Italiano P/L, GF Fresh mozzarella / rocket salad / Parma ham / fresh tomato / basil / EVO	30	19	20
Insalata del Contadino 🌿 V, N, GF Assorted grilled vegetables / basil pesto	29	19	19
Homemade Pasta			
Fettuccine 🌿 SF, A, Prawns / broccoli / tomato / red onions / olive oil	35	23	23
Truffle Ravioli, 🌿 V Homemade Ravioli / homemade ricotta cheese / truffle cream	32	21	21
Bombolotti 🌿 SF, N, A, Prawn mousse / prawns / black truffle / pistachios / almonds / butter	28	18	19
Trenette Nere ai Frutti di Mare 🌿 SF, A Homemade squid ink pasta / prawn / calamari / tuna / fresh tomato / basil	30	19	20
Capelli D'Angelo al Pollo 🌿 Homemade pasta / garlic / chicken / chili / parsley	28	18	19
Pasta			
Spaghetti all' Aragosta 🌿 SF, A, Lobster / cherry tomato / lobster reduction / brandy / cream / basil	49	32	33
Rigatoni all'Amatriciana P/L Tomato / red onion / bacon / pecorino cheese	28	18	19
Penne al Ragù di Agnello A, Penne pasta / lamb ragout / rosemary / pecorino cheese	30	19	20
Risotto and Gnocchi			
Risotto al Pollo 🌿 A, GF Arborio risotto / mushroom / chicken / asparagus	28	18	19
Gnocchi 🌿 , V Sweet potato gnocchi / sage / butter	28	18	19

Fish and Seafood	F\$	A\$	N\$
Gamberoni SF, A, GF Grilled prawn / Parmesan / risotto / tomato / asparagus	58	37	39
Dentice Rosa  SF Grilled pink snapper fillet / eggplant / artichoke / zucchini / shallots	40	26	27
Pesce di scogliera al Pistacchio di Bronte  SF, GF Reef fish / pistachio / deep-fried sweet potato baby carrots / zucchini / mushroom	40	26	27
Tonnato  SF, A Yellowfin tuna fillet / tomato / bell peppers / capers / kalamata olives / seafood risotto balls	40	26	27
Sgombri del Pacifico Allo Zafferano  SF, A Pacific mackerel / cream / saffron / angel hair / parsley	40	26	27
Meat and Poultry			
Stinco di Agnello A, GF Australian lamb shank / kipfler potato / spinach	49	32	33
Filetto al Gorgonzola e Tartufo GF,B Beef tenderloin / gorgonzola cheese / black truffle / kipfler potatoes	69	44	46
Pollo alla Diavola  GF Baby chicken marinated / rosemary / garlic / paprika / roast potato	52	33	35
Scaloppine ai Funghi A, P Pork escallops / mushroom / veal glaze / polenta	54	35	41

 Our produce and cuisine is Rooted in Nature,
Featuring the finest locally and ethically-sourced ingredients



- Signature dish

A - Contains alcohol

N - Contains nuts

GF – Gluten free

S – Sesame

B - Beef

P/L - Pork/Lard

SF - Seafood

V – Vegetarian

V V - Vegan

Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly.

Above prices are inclusive of 15% government taxes, overseas currency conversions are examples only, correct at time of print and are subject to change due to currency fluctuations.