



"L'APPETITO VIEN MANGIANDO"

- The appetite comes while you're eating -

PANE BREAD

- ⊕ ⊕ POMODORO E BASILICO BRUSCHETTA**
Fresh chopped tomato, garlic, Italian basil, Buffalo Mozzarella
350
- ⊕ ⊕ DI TONNO BRUSCHETTA**
Chopped raw tuna, Leccino olives, capers, fennel, tomato, EVOO
420
- ⊕ ⊕ FOCACCIA ALL' AGLIO**
Thick 6" inches Focaccia bread with garlic, rosemary, EVOO
200
- ⊕ ⊕ FOCACCIA VERO**
Thick 6" inches Focaccia bread, chopped tomato, Taggiasca olives, Tuscan capers, Sciacca's anchovies, EVOO
260

ANTIPASTI & INSALATE APPETIZER & SALAD

- ⊕ ⊕ THIN SLICED CARPACCIO DI WAGYU** **550**
Australian Wagyu, olive oil, lemon zest, rocket, Parmesan shavings
- ⊕ ⊕ TONNO SCOTTATO E SPINACELLE** **430**
Red Yellowfin Tuna cubes, EVOO, fragrant herbs, fennel & spinach leaves
- ⊕ ⊕ TOMINO DEL BOSCAIOLO** **480**
⊕ ⊕ Fried Tomino with herbs, Polenta, Portobello, Radicchio spiced onion jam confit
- ⊕ ⊕ L'INSALATA DELLO CHEF** **580**
⊕ ⊕ Spinach salad, Ricotta, Parma Ham, figs, almonds, balsamic honey dressing
- ⊕ ⊕ INSALATA CON DUE RUCOLE & POMODORINI** **350**
Wild sweet rocket, cherry tomato, Parmesan shavings, balsamic dressing
Add 60 gr. Burrata **+150**
Add Sliced San Daniele Ham **+150**
- ⊕ ⊕ INSALATA MISTA DEL GIARDINO** **320**
⊕ ⊕ Romaine lettuce and organic seasonal vegetables, balsamic and EVOO dressing

ZUPPE SOUP

- ⊕ ⊕ IVELLUTATA DI ZUCCA E FIOCCHI DI RICOTTA AL TARTUFO** **320**
Pumpkin soup with truffle infused, Ricotta flakes
- ⊕ ⊕ ZUPPA DI PESCE** **490**
Seafood soup in a tomato & seafood broth
- ⊕ ⊕ ZUPPA DI FUNGHI MISTI** **390**
Portobello & Porcini mushroom soup



PASTA FATTA IN CASA E PASTA RIPIENA HOMEMADE PASTA AND FILLED PASTA

- ⊕ ⊕ TAGLIOLINO AL NERO DI SEPPIA, GAMBERO DI MAZZARA CRUDO E BURRO DI CROSTACEI** **720**
Black ink Tagliolino, red Sicilian "Mazara" prawns, sea-shell butter
- ⊕ ⊕ TAGLIOLINI ALLO SCOGLIO** **590**
Tagliolini with seafood cooked in Cartoccio, spicy tomato sauce
- ⊕ ⊕ TAGLIATELLE AL RAGOUT DI AGNELLO, RICOTTA DURA E SHITAKE** **550**
Homemade Tagliatelle with lamb ragout, shiitake and Ricotta
- ⊕ ⊕ TAGLIATELLE ALLA BOLOGNESE** **460**
Homemade Tagliatelle, slow cooked beef, rich tomato sauce with Parmesan cheese
- ⊕ ⊕ PORTOBELLO RAVIOLI DI SEMOLINA** **450**
Egg yolk "Only" pasta filled with Portobello served with Gorgonzola cheese and crunchy walnuts
- ⊕ ⊕ DRY CLASSIC PASTA**
 - ⊕ ⊕ RIGATONI ALLA CARBONARA** **470**
Classical egg yolks, Pecorino and Parmesan
 - ⊕ ⊕ SPAGHETTI ALLE VONGOLE** **550**
Spaghetti with imported baby clams, tomato, garlic and parsley
 - ⊕ ⊕ RIGATONI 'ALLA NORMA'** **440**
Penne pasta with eggplant, tomato and soft Ricotta sauce, basil and black pepper
- ⊕ ⊕ SIGNATURE RISOTTO'S**
 - ⊕ ⊕ RISOTTO ZUCCA, BURRATA E TARTUFO** **590**
Carnaroli rice with pumpkin finished with Burrata and truffle essence
 - ⊕ ⊕ RISOTTO AL NERO, CALAMARI E CAPESENTA** **940**
Vialone nano rice with squid ink, Fava beans, grilled cuttlefish, Hokkaido sea scallop & tiger prawn



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PIZZA FATTA IN CASA HOMEMADE PIZZA

CLASSIC PIZZA'S (12 INCHES)

V BASILICA	380
Tomato, Mozzarella, basil	
P SALAME PICCANTE	460
Tomato, Mozzarella, spicy "Spianata" salami	
V VEGETARIANA	450
Tomato, Mozzarella, capsicum, eggplant, asparagus, zucchini	
ACCIUGHE	480
Tomato, Mozzarella, Sciacca's anchovies	
P HAM AND SCAMORZA	470
Tomato, Mozzarella, honey ham, smoked Scamorza cheese	
V 4 FORMAGGI	520
Tomato and our four flagship cheeses	

WHITE AND GOURMET PIZZA'S (12 INCHES)

P SAN DANIELE HAM E ROCKET	590
Tomato, Mozzarella topped with rocket, San Daniele raw ham	
V PORCINI & BUFALA	590
Tomato, Porcini mushrooms, Buffalo Mozzarella	
SPICY SEAFOOD (WHITE PIZZA)	690
Mozzarella, mix seafood, roasted cherry tomatoes, garlic, rocket, cappers	
P PORCHETTA (WHITE PIZZA)	540
Mozzarella, tomato, roast thin slices of Porchetta, garlic and Scamorza	

TRY THE **SHARING PLATTERS**
FOUND ON OUR BLACKBOARD

PORTATA PRINCIPALE MAIN COURSE

FROM THE SEA

FISH OF THE DAY	690
As chef's recommendation	
P BRANZINO INTERO AL CARTOCCIO (SHARING DISH)	960
400 grams whole sea bass baked "Mediterranean Style" capers, olives, tomato. OR with potatoes and white wine sauce	
FILETTI DI SOGLIOLA AI FUNGHI E MANDORLE	720
Lemon sole fillets with lemon butter sauce, almonds & wild mushrooms	

FROM THE LAND

OSSOBUCO CON POLENTA	750
Veal Ossobuco slow cooked "In Gremolata" served with grilled Polenta	
P STINCO DI AGNELLO	660
Lamb hind shank on mashed potato	
P AGNELLO ALLE ERBE CON SALSAD DI MIRTILLI	1,300
NZ Rack of lamb with herb crust roasted pumpkin and blueberry jus	

FROM GRILL

GRILLED MIX OF SEAFOOD (SHARING DISH)	2,800
Scallop, tiger prawn, codfish	
FILETTO DI WAGYU	2,200
220 grams 4/5 score Australian Wagyu tenderloin	

"GOOD FOOD IS
GOOD MOOD"

CONTORNI SIDE DISH

- Baby carrots lemon butter
- Sautéed mushrooms garlic & parsley
- Mashed potato
- Roasted pumpkin
- Steamed broccoli, garlic & EVOO
- Roasted potato

200