

DINING  
DINNER

ANTIPASTI

- (v) Insalata Caprese - Seasonal Tomatoes & Mozzarella Salad, Basil, Garlic & Black Olives  
A Tutto Tonno - Tuna Tartar, Green Fava Bean Purée, Pecorino Sardo Salmoriglio Dressing  
Crudo Di Ombrina - Local Ombrine Fish Crudo, Basil Pesto Couscous, Citrus Zest, Cucumber,  
Yoghurt Sauce
- (N) Pesce Spada Alla Palermitana - Sicilian Swordfish Rolls, Bread Crumbs, Braised Red  
Onion, Red Pepper Coulis
- Polipo Affogato - Traditional Octopus, Potato And Cherry Tomato, Roasted Garlic Bread  
Carpaccio Di Manzo - Beef Carpaccio, Parmesan Shavings, Rocket Leaves, Lemon And Olive  
Oil Dressing
- Straciatella Fior Di Latte - Creamy Mozzarella Straciatella, Green Bean Salad, Parma Ham,  
Sardinian Carasau Bread
- (V)(N) Verdure Di Stagione - Seasonal Crunchy Vegetables, Artichokes, Pickled Onion, Wild  
Rocket Pesto

PASTA E ZUPPE

- Linguine Aglio, Olio, Peperoncino E Gamberi - Linguine, Garlic, Oil, Chilli, Marinated Red  
Prawn
- (N) Maccheroncini Vongole & Bottarga Siciliana - Maccherocelli, Clams and “*Sicilian Bottarga*”,  
Salted Cured Tuna Roe
- (v) I Ravioli Di Mia Mamma - Mom's Homemade Ricotta And Spinach Ravioli, Butter Sage,  
Pecorino Cheese
- (V)(N) Penne Alla Norm - Penne, Fried Eggplant, Dried Ricotta  
Tagliatelle Alla Bolognese, Porcini E Tartufo - Tagliatelle Bolognese, Porcini Mushrooms,  
Thyme And Truffle Oil
- Risotto Ai Frutti Di Mare - Risotto With Local Seafood And Lobster Bisque  
Zuppa Di Ceci E Babonne All’olio Di Olivia - Chick Pea Soup, Olive Oil Poached Babonne  
Fillet, Garlic Croutons
- (v) Minestrone Di Verdure Di Stagione E Pesto - Seasonal Vegetable Minestrone, Basil  
Pesto, Pugliese Olive Oil

SIGNATURE PASTA

Linguine Ai Ricci Di Mare - Linguine, Local Sea Urchin, Garlic Purée, Lemon-Oil  
I Miei Spaghetti Alla Carbonara- Spaghetti, Slow-Cooked Egg Yolk, Parmesan Guanciale Ham

## PESCE

Tonno Alla Milanese - Tuna Steak Milanese, Rocket, Orange Segments, Cherry Tomato, Garlic Salsa

Polipo Alla Piastra - Grilled Octopus, Lemon Sautéed Local Greens, Chick Pea Purée, Sundried Tomato Tapenade

Babone All 'Acquapazza' - Poached Babonne Fish in "Crazy Water" - Sardinian Fregula, Artichoke, Olives, Capers, Cherry Tomato

Grigliata Di Pesce - Local Grilled Seafood, Fresh Tomato Tapenade, Parsley Sauce, Sardinian Carasau Bread

## CARNE

Maialino Arrosto - Roasted Local Pork, Braised Artichokes, Sweet Potato Purée, Shaved Fennel, Mustard Grain Sauce

Galletto Al Mattone - Roasted Baby Chicken, Oven Baked Potatoes, Bell Pepper, Black Olives

Costolette Di Agnello - Australian Grilled Lamb Cutlets, Eggplant Rolls, Sautéed Red Bell Peppers

Filetto Di Manzo Ai Ferri E Guancia Brasata - Grilled Beef Tenderloin, Braised Beef Cheek, Sautéed Wild Mushrooms, Fondant Potatoes, Celeriac Purée

## PIZZA

(v) Margherita - Tomato, Mozzarella, Basil

Valtellina - Air Dried Beef Bresaola, Rocket Leaves, Goat's Cheese, Parmesan Cheese

Quatro Stagioni - Ham, Mushroom, Artichokes, Olives, Tomato, Mozzarella

(v) Estate - Fresh Tomato, Rocket, Onion, Parmesan, Stracciatella

(c) Calabrese - Spicy Salami, Bell Pepper, Onion, Tomato, Mozzarella

Calzone - Ham, Mushroom, Ricotta, Tomato, Mozzarella

Bismark - Egg, Parma Ham, Fresh Cream, Tomato, Mozzarella

(v) Quattro Fromaggi - Taleggio, Gorgonzola, Parmesan, Mozzarella

Nero Di Seppia - Squid Ink, Smoked Salmon, Capers, Kalamata Olives, Sour Cream, Sun Dried Tomato

(c) Sardegna - Mixed Local Seafood, Garlic, Chilli, Mozzarella

## SPECIALITTA DELLA CASA - FEEL SPECIAL

\*(v) Pizza Piemontese - Black Truffle, Cream, Parmesan, Mozzarella

\*Tagliata Di Manzo - Wagyu Beef Tagliata 250g, Rocket, Shaved Parmesan, Black Truffle

\*(c) Paccheri All' Aragosta - Paccheri With Lobster, Cherry Tomato, Chilli And Orange Bisque

\*Vincisgrassi Lasagna - Traditional Black Truffle Lasagna, Parma Ham, Porcini Mushrooms

\*Ombrina Al Forno - Salt-Crusted Or Grilled Whole Ombrine, Vegetables And Roasted Potatoes

(Requires 30mins Preparation And Minimum 2 Persons)

\*Original Italian Sturgeon Caviar 33g - Sardinian Carasau Bread, Stracciatella Fior Dilatte

## \* "SPAZIO ALLA CREATIVITÀ" BY CHEF PAOLO

*\*An Exclusive Five Course Tasting Menu, Tailored To Suit Your Culinary Cravings.*

*(24 Hours Advance Notice Required)*

(v) Vegetarian

(c) Items with Chilli

(n) This Dish Contains Nuts

\* Please note, this dish is subject to a supplement charge