



APERETIVI

115ML

1999	CROSER "LATE DISGORGED" SPARKLING PINOT NOIR / CHARDONNAY ADELAIDE HILLS, SA	12
2007	PAPARAZZI "MILLESIMATO" PROSECCO VENETO, ITALY	14
NV	LAURENT PERRIER "BRUT L-P" CHAMPAGNE TOURS-SUR-MARNE, FRANCE	23

PRIMI

OLIVE	WARM MARINATED LIGURIAN OLIVES WITH SOVRANO DI BUFALA	8
ZUPPA DEL GIORNO	SOUP OF THE DAY	12
ANTIPASTO	A SELECTION OF CURED MEATS AND MARINATED VEGETABLES	18/28
CAPELANTE	SEARED SCALLOPS WITH PEA PURÉE, CRISP PANCETTA AND WHITE BALSAMIC	20
INSALATA	CAPRESE SALAD WITH BUFFALO MOZZARELLA, TOMATOES, BASIL AND BALSAMIC VINEGAR	18
TORTA	ASPARAGUS AND TALEGGIO TART WITH A FRISÉE AND WALNUT SALAD	18
PROSCIUTTO	PROSCIUTTO DI PARMA WITH BLOOD ORANGE, SHAVED FENNEL, ROCKET AND OLIVES	20



RESTAURANT TWO

SECONDI

CONIGLIO DEL GIORNO	RABBIT OF THE DAY	36
VITELLO	VEAL SCALOPPINE WITH CREAMED MASH, MUSHROOM AND SAGE SAUCE	32
PESCE	GRILLED SWORDFISH WITH CAPONATA, PICKLED RED ONION AND BASIL OIL	32
ANATRA	ROASTED DUCK BREAST WITH CAVOLO NERO, LENTILS AND MUSTARD FRUITS	34
ABBACCHIO	SLOW BRAISED LAMB WITH BORLOTTI BEANS, ROSEMARY CRUST AND SOFT BUCKWHEAT POLENTA	34
GABBIA DI MANZA	GRILLED 300G SIRLOIN WITH ROASTED KIPFLER POTATOES AND RED WINE SAUCE	36

PASTA

RISOTTO DEL GIORNO	RISOTTO OF THE DAY	18/26
ORECCHETTE	ORECCHETTI WITH BROCCOLI, ANCHOVIES, GARLIC, CHILLI AND PECORINO ROMANO	18/26
GNOCCHI	HOMEMADE GNOCCHI WITH SAUTEED ARTICHOKES, ASIAGO AND CHIVES	18/26
LINGUINE	LINGUINI WITH PRAWNS, CHERRY TOMATOES, GARLIC, CHILLI AND PARSLEY	20/28
PAPPARDELLE	PAPPARDELLE WITH BRAISED RABBIT RAGU AND TOASTED PINENUTS	20/28



RESTAURANT TWO

CONTORNI

PURE DI PATATE	CREAMED POTATO MASH	8
PATATE SALTATE	SAUTEED NICOLA POTATOES WITH ROSEMARY, GARLIC AND SEA SALT	8
FAGIOLI VERDE	GREEN BEANS WITH PANCETTA AND PARSLEY	8
SPINACI	SAUTEED SPINACH WITH CONFIT GARLIC AND PARMESAN	8
RUGOLA	ROCKET AND PARMESAN SALAD WITH WHITE BALSAMIC DRESSING	8
LATTUGA	BABY COS LETTUCE WITH SHAVED APPLE AND PEAR, GORGONZOLA DRESSING	8
FOCCACIA	HOMEMADE FOCCACIA SERVED WITH PARMESAN INFUSED OLIVE OIL	3.5



FORMAGGI

FORMAGGI	A SELECTION OF CALENDAR CHEESES WITH HOMEMADE QUINCE PASTE, LAVOSH AND FRESH GRAPES	
	ONE CHEESE (50G)	15
	ADDITIONAL CHEESE (50G)	9

DOLCI

TORTA DI CIOCCOLATO	WARM CHOCOLATE CAKE WITH RASPBERRY RIPPLE ICE-CREAM	13
PANNA COTTA	VANILLA BEAN PANNA COTTA WITH SPICED QUINCE COMPOTE AND ALMOND WAFERS	13
BUDINA DI CASTAGNA	CHESTNUT PUDDING WITH HONEY AND CLOVE ICE-CREAM	14
ZUPPA INGLESE	TRADITIONAL ITALIAN TRIFLE WITH RHUBARB COMPOTE AND BLACKBERRY JELLY	14
FRITELLE	CHOCOLATE AND BANANA FRITTERS SERVED WITH ESPRESSO ICE-CREAM	14
GELATO	3 SCOOPS OF HOMEMADE GELATI AND SORBETS	9
DOLCI MISTA	DESSERT PLATE FOR TWO, ...OR MORE – CHEF'S SELECTION	32
PETIT FOURS	SELECTION OF HANDMADE, BITE-SIZED TREATS (6 PIECES)	9