

antipasti

gamberi – ricotta – origano – pomodoro – salsa cocktail <i>Z.</i> raw red prawns from ‘Mazara’, warm ricotta, tomato confit cocktail sauce espuma	32	capellini – ostriche – caviale <i>Z.</i> cold ‘angel hair’ pasta, seasonal oysters 5gr Kristal gold Ossetra caviar	48
capesante – zafferano – avruga <i>Z.</i> pan-fried ‘Hokaido’ scallops, saffron sauce, ‘avruga’ caviar (with 3gr Australian winter black truffle, supplement 18)	38	fegato grasso – carota – mostarda – tè pan-fried Rougié foie gras with carrot purée, fruit mustard baby carrot, tea	34
degustazione di salumi selection of Italian cold cuts (serves 2)	42	burratina – pomodori – gazpacho – semi di basilico (V) fresh ‘burratina’ cheese from ‘Andria’, fresh tomato basil oil, olive soil, basil seeds, gazpacho	28
manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket sponge, parmesan cheese (with 3gr Australian winter black truffle, supplement 18)	30	ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58	
salmone – mela – finocchio – senape salmon tartare, salmon roe, fennel, fennel seeds, mustard sorbet	28		

primi

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) potatoes ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue toasted walnuts	28
riso – fegato grasso – quaglia ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ foie gras pâté, quail ragout	42	bottoni – lingua – ostriche – limone hand-crafted ‘bottoni’ filled with braised veal tongue ‘salsa verde’ fresh oyster, candied lemon, veal stock	38
linguine – astice – pomodoro <i>Z.</i> ‘linguine’, tomato, Canadian lobster	<i>½ lobster / full lobster</i> 48 / 78	fettuccine – tartufo – funghi <i>Z.</i> house-made ‘fettuccine’ pasta, butter sauce, ‘porcini’ mushrooms 5gr Australian winter truffle	46
ravioli – burrata – pomodoro – basilico (V) <i>Z.</i> hand-crafted ‘ravioli’ stuffed with ‘straciatella’, tomato coulis, basil	38		

secondi

branzino – patate viola – finocchi – taccole – broccoli – pistacchi roasted Mediterranean sea bass fillet, baby fennel, broccoli snow pea beans, ‘Bronte’ pistachio sauce	48	pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chilli sweet garlic purée, rosemary potatoes	35
merluzzo – asparagi verdi – patate <i>Z.</i> oven-baked black cod, green asparagus, roasted potato aged balsamic vinegar	58	agnello – melanzane – cavolo cinese – caffè <i>Z.</i> sous-vide and pan-fried Queensland farm lamb loin roasted eggplant purée, sautéed bok-choy, coffee powder	55
manzo – verdure di stagione slow-cooked beef short ribs, sautéed seasonal vegetables, celeriac purée	55	piccione – frutti di bosco – rape bianche <i>Z.</i> roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	68

Exquisite caviar selection is available

la degustazione

select 3 dishes from the above to create your own unique tasting menu – 4 course 108
1 antipasti – 1 primi – 1 secondi – 1 dolci
available for a party of 8 and below, capellini and items from grill section are excluded from the selection

pizza gourmet

pizza al tartufo nero
house-made ‘pizza’, mozzarella cheese, 10gr shaved Australian winter black truffle 62

charcoal grill

side dish 16	meat	sauce 9
asparagi green asparagus	grass fed Black Angus beef tenderloin MBS2+ from 200gr per 100gr 38	bernaise zafferano <i>Z.</i> saffron infused bernaise
broccoli sautéed broccoli	150 days grain fed Black Angus beef striploin from 250gr per 100gr 28	tartufo black truffle & ‘porcini’ mushrooms
patate roasted potatoes	200 days grain fed Black Angus beef tomahawk from 1.2kg to 2.2kg per 100gr 22	peperone nero black pepper
porcini sautéed porcini mushrooms	200 days grain fed Black Angus beef porterhouse from 1kg to 1.2kg per 100gr 24	burro erbe <i>Z.</i> herbs infused butter
insalata mixed leaves, tomatoes balsamic vinegar	all steaks are served with red wine sauce and smoked rosemary olive oil	
		chimichurri parsley, garlic, olive oil, oregano red wine vinegar

All prices are subject to 10% service charge and prevailing government tax