

Antipasti

Starter

Salt & Pepper Fresh Water Prawn
rocket salad & citrus dressing

16.00

Tomato & Mozzarella
with balsamic dressing

10.00

Vitello Tonnato
thinly sliced medium roasted tenderloin with tuna sauce & mesclun green salad

18.00

Tuna Carpaccio
duck confit, marinated mushroom & balsamic Vinaigrette

18.00

Beef Tenderloin Carpaccio
marinated with mustard dressing, served with mushroom salad

18.00

Our Specialty

Antipasti Trolley

18.00
per serving

New Zealand Mussels
cooked in garlic-herb & butter broth

12.00

Crispy Fried Squid Rings
served with spicy tomato-basil salsa & aioli

12.00

Thinly Sliced Roasted Eggplants 
baked with tomatoes & mozzarella, served with grilled foccacia bread

10.00

Hot Chicken Liver Bruschetta
grape jam, cola coke reduction

15.00

Zuppa

Soup

Minestrone 
Italian vegetable soup

10.00

Garlic Cream
with garlic chips


11.00

Tomato 
with pesto croutons

11.00

Insalata

Salad

Mediterranean 
mixed greens, tomatoes, cucumber, bell peppers, red onions & basil vinaigrette

8.00

Tomato 
with feta cheese & pesto

11.00

Primi

Main

Grilled Snapper Fillet 26.00
served on tomato-basil ragout & rice

Chicken Milanese 28.00
chicken breast coated with egg, served with tomato sauce & spaghetti

Roasted Slice of Beef Leg 28.00
rich beef jus with gremolata & Sardinian cous cous

Tuna & Eggplant Cannelloni 30.00
on confited vegetables & sweet bell pepper sauce

Poached Salmon Steak 30.00
with scallop Tortellini on Gazpacho broth

Marinated Lamb Chop 33.00
with olive oil, garlic, rosemary & lemon served with grilled polenta

Beef Fillet with Herb Butter 33.00
with sauteed potato, spinach & chicken liver

Roasted Lamb Rack & Olive Pate 75.00
(for 2 persons, 30 minutes to prepare)
roasted potato, sauteed vegetables, rosemary sauce

Dolce

Dessert

Cannoli Siciliana 14.00
flaky pastry shell filled with sweetened ricotta cheese & chocolate chips, served with raspberry sauce

Crunchy Praline Ice Parfait 14.00
coated with bitter chocolate sauce & toasted almond slivers

Tiramisú 14.00
creamy mascarpone cheese layered with coffee soaked sponge cake, served with espresso sauce

Panna Cotta 14.00
jellied cream with strawberry compote

Hot Chocolate Fondant 14.00
served with tonka bean ice cream

Homemade Ice Cream 10.00
vanilla, chocolate chip, pistachio, hazelnut per 3 scoops

Homemade Sherbet 10.00
raspberry, passion fruit, lemon per 3 scoops

Create your perfect meal with our 3-course set menu

NEAPOLITAN

Antipasti Trolley

Choice of Pizza, Pasta or Risotto

Choice of Dessert

35.00

 VEGETARIAN

All prices are in B\$ & subject to 10% service charge

Pizza

Margarita 🥬	16.00
tomatoes & mozzarella	
Verdure 🥬	16.00
grilled mediterranean vegetables & mozzarella	
Napoletana 🥬	16.00
tomatoes, olives & mozzarella	
Calzone	18.00
folded pizza with minced beef, mushrooms, tomatoes & mozzarella	
Tonnato	18.00
tuna loin, onions, tomatoes & mozzarella	
Anatra e Funghi	18.00
fresh mushrooms, duck breast & rocket leaves	
Salmone	18.00
smoked salmon, red onions, capers & mozzarella	
Frutti di Mare	18.00
mussels squid, prawns, tomatoes, herbs & mozzarella	

Pasta

Spaghetti	Starter	Main
with clams	14.00	21.00
with pesto 🥬	10.00	18.00
with crabmeat, chili & tomato	12.00	20.00
with meatballs & tomato	12.00	20.00
Tagliatelle & Mushroom 🥬	14.00	21.00
served with shredded basil, parmesan & extra virgin olive oil		
Bowtie	14.00	21.00
with smoked salmon cream, asparagus & capers		
Cannelloni		21.00
filled with chicken breast, spinach & tomatoes with mozzarella cheese		
Classic Lasagne		21.00
pasta layers with minced beef & mozzarella cheese		
Gnocchi		
with smoked salmon & balsamic glaze	14.00	21.00
with creamy spinach, garlic & tomatoes 🥬	12.00	19.00
with walnuts, gorgonzola & pears 🥬	14.00	21.00
Risotto		
with squid ink & squid	11.00	18.00
with saffron, fava beans & shrimps	12.00	20.00
with pumpkin & fennel 🥬	10.00	16.00
with mushrooms & duck	12.00	20.00

🥬 VEGETARIAN
Pizza Extra Toppings - B\$3.00 per topping