

STARTERS

BRUSCHETTA (vg, d)	\$18
tomato, garlic, olive oil, parmesan cheese, crispy sourdough bread	
ARANCINI (vg, d)	\$18
sicilian truffle arancini, white ragout, parmesan cheese, fresh herbs	
BURRATA SALAD (vg, d)	\$24
tomato, semi dried tomato, burrata, parmesan, toasted bread	
PANZANELLA SALAD (vg, d)	\$18
tomato, red onion, bread croutons, bocconcini, zesty vinaigrette	
TUSCAN BEAN SOUP (vg, d)	\$16
italian bean tomato stew, parmesan cheese, parsley	
MARINATA DI TONNO (gf)	\$18
thinly sliced local tuna, chili oil, lemon zest, capers, cherry tomatoes, basil	
FRITTO MISTO (sf)	\$22
fried prawns, calamari, mussels, parsley, lemon aioli	
PROSCIUTTO E MELONE (gf, d, p)	\$24
marinated honey melon, sliced prosciutto, parmesan, basil	
GAZPACHO (vg, v)	\$16
red bell pepper, tomato, cucumber, onion, garlic, sourdough bread	
VITELLO TONNATO (d)	\$28
thinly sliced veal loin, tuna, capers sauce, lemon zest,	
CARPACCIO (gf, d)	\$28
beef carpaccio, rocket salad, parmesan cheese, fried capers, lemon	

PIZZA

MARGEHRITA (vg, d)	\$20
tomato sauce, mozzarella, parmesan, oregano, fresh basil	
MALDIVIANA (d)	\$24
tomato sauce, mozzarella, tuna, coconut, curry leaves, onion, fresh Maldivian chili	
BURRATA (d)	\$26
tomato sauce, mozzarella, burrata, rocket salad, semidried tomato, basil	
SCAMPI (n, sf, d)	\$28
ricotta, mozzarella, red prawns, rocket salad, cherry tomato, pesto sauce, dried chili, garlic	
DIAVOLA (d, p)	\$28
tomato sauce, mozzarella, pickled jalapeno, spicy salami	
PROSCIUTTO (d, p)	\$28
tomato sauce, mozzarella, rocket leaves, thinly slices prosciutto ham, parmesan cheese	

MAINS

GAMBERI A LA BUSARA (sf, d)	\$36
sauteed prawns, chili, garlic, tomato sauce, lemon zest, roasted sourdough, potato wedges	
BISTECCA DI TONNO (n, d)	\$32
grilled local yellowfin tuna, pesto sauce, capers, panzanella salad, burnt lemon, fresh herbs	
PESCE A LA CARTOCCIO (n)	\$30
local reef fish, cherry tomatoes, olives, capers, potato, caponata, white wine, butter, dill, lemon zest	
POLLO INVOLTINI (d, p)	\$38
chicken breast, prosciutto, mozzarella, creamy polenta	
FILETTO DI MANZO (gf, d)	\$48
black angus tenderloin, date chutney, potato wedges, buttered vegetables, burnt onion, beef jus	
TAGLIATA DI MANZO (n, gf, d)	\$46
black angus picanha, semi dried tomatoes, roasted pine nuts, parmesan shavings, caponata, potato wedges	
STINCO DI AGNELLO (d)	\$50
braised lamb shank, parmesan risotto, fresh herbs, steak sauce	



KIDS MENU

SPAGHETTI BOLOGNAISE (d)	\$28
SPINACH MAC & CHEESE (d, vg)	\$16
CHICKEN PESTO PASTA (d)	\$18
CHICKEN BURGER & FRIES	\$24
KIDS PIZZA	\$18

PASTA & RISOTTO

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

SPAGHETTI AGLIO E OLIO (vg, d)	\$20
garlic, dried chili, olive oil, parmesan cheese	
PENNE ALLA VODKA (vg, d)	\$28
penne pasta, creamy vodka tomato sauce, burrata cheese, dried chili, fresh herbs	
GNOCCHI TARTUFO (vg, d)	\$26
traditional potato gnocchi, creamy truffle sauce, parmesan cheese, fresh herbs	
RAVIOLI RICOTTA E SPINACHI (vg, d)	\$24
ricotta and spinach filled ravioli, tomato sauce, parmesan, parsley	
LINGUINE ALLE VONGOLE (sf, d)	\$28
linguine pasta, white wine, clams, butter, olive oil, fresh herbs	
PAPPARDELLE DI MANZO (d)	\$28
fresh pappardelle pasta, braised beef ragout, parmesan, tomato, basil	
RISOTTO ALLA MILANESE (sf, d)	\$32
butter based red prawns, saffron risotto, fresh herbs	
RISOTTO AI FUNGHI (v, vg, gf)	\$30
forest mushrooms, vegan parmesan cheese, vegan butter, fresh chives	

Desserts

PANNA COTTA (gf, d)	\$16
cream, milk, vanilla, mixed berries	
TIRAMISU (vg, d)	\$18
mascarpone cheese, ladyfingers, espresso, kahlua liqueur	
MOUSSE AL CIOCCOLATO (n, vg, d)	\$14
dark chocolate mousse, raspberry jam, fresh raspberries	
TORTA AL LIMONE (vg, d)	\$18
lemon vanilla cake, italian meringue, lemon custard, candied lemon	
PIATTO DI FRUTTA (v, vg, gf)	\$16
selection of fruits	
GELATO (d) SORBETTO (v, vg, gf)	\$10
daily selection	