



# MENU



## APPETIZERS & SALADS

### PDO COLD CUTS \$238

Tagliere di Affettati e Salumi  
(Served with Preserved Vegetables & Olives)

- Prosciutto Crudo
- Coppa
- Mortadella
- Soppresata Veneta
- Porchetta
- Salame di Napoli
- Speck
- Bresaola
- Salame Felino

All above items can be ordered individually. Please check with our servers for details.

- + Melon \$58
- + Buffalo Mozzarella \$58
- + Melted Scamorza Cheese \$68
- + Fresh Cream Cheese \$78

### ASSAGGIO SALAD \$118

L'Insalata Assaggio  
(Thinly Sliced Salami, Cherry Ramati Tomatoes, White Cannellini Beans, Fresh Cream Cheese & Mixed Greens Seasoned with our Homemade Balsamic Dressing)

### GARLIC BREAD WITH TOMATOES \$98

Bruschetta  
(Semi Dried Datterini Tomatoes, Dry Ricotta Cheese, Rocket Leaves & Aged Balsamic Vinegar)

### TOMATO & MOZZARELLA \$128

Insalata Caprese  
(Ramati Tomatoes, Buffalo Mozzarella, Black Olives, Oregano, Aged Balsamic Vinegar with Extra Virgin Olive Oil)

### SEAFOOD SALAD \$168

Insalata Di Mare  
(Squid, Mussels, Clams, Shrimps, Baby Octopus, Scallops, Crab & Potatoes with Lemon & Extra Virgin Olive Oil)



## PASTAS & RISOTTOS

### MUSHROOM CARNAROLI RISOTTO WITH PROSECCO WINE JELLY \$178

Risotto ai Funghi

### LEMON SCENTED SAFFRON RISOTTO WITH SQUID \$178

Risotto allo Zafferano con Calamari

### SPICY SPINOSINI WITH GARLIC & CRAB \$158

Spinisini A.O.P. con Polpa di Granchio

### HOMEMADE CASERECCHE PASTA WITH BLACK TRUFFLE & ROCKET LEAVES PESTO \$148

Caserecce al Pesto di Rucola con Tartufo Estivo

### SPAGHETTI WITH FRESH TOMATO SAUCE & PARMESAN CHEESE \$138

Spaghetti al Pomodoro Fresco e Parmigiano



## SOUPS

### TRADITIONAL ITALIAN VEGETABLE SOUP \$88

Minestrone

### CRUSTACEAN CREAM SOUP WITH MASCARPONE CHEESE \$108

Crema Di Crostacei



## MAIN COURSES

### RED SNAPPER WITH MUSSELS & CLAMS IN WHITE WINE SAUCE \$268

Dentice all'Acqua Pazza

### PORK CHOP WITH BRAISED BELL PEPPER & MUSTARD GRAVY SAUCE \$288

Costoletta di Maiale alla Griglia

### SPRING CHICKEN WITH SPICY MARINADE & SEASONAL VEGETABLES \$268

Galletto alla Diavola

### GRILLED BEEF STEAK (300G) & AGED BALSAMIC VINEGAR \$388

Tagliata di Manzo

### HERB BUTTER GLAZED LAMB LOIN WITH EXTRA VIRGIN OLIVE OIL MASHED POTATO \$338

Lombata d'Agnello, Glassa di Burro alle Erbe



## BIG SHARES FOR 2

### SEAFOOD STEW \$428

Frutti di Mare

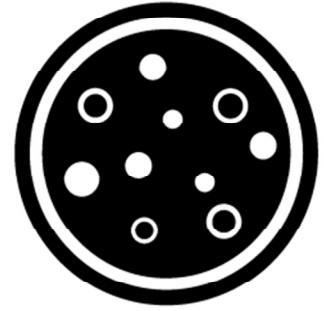
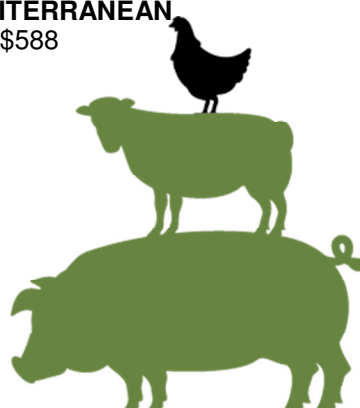
(Scallops, Clams, Mussels, Squid, Shrimps, Red Snapper, Baby Octopus, Garlic Bruschetta, Tomato Sauce, Oregano & Extra Virgin Olive Oil)

### SLOW ROASTED SUCKLING PIG \$528

Maialino al Forno

### OVEN BAKED MEDITERRANEAN SEABASS (600G) \$588

Branzino al Forno



## PIZZAS

### MARGHERITA \$138

Buffalo Mozzarella, Cherry Tomatoes, Basil Leaves & Tomato Sauce

### PROSCIUTTO CRUDO \$188

Parma Ham, Buffalo Mozzarella, Parmesan, Rocket Leaves & Tomato Sauce

### PROSCIUTTO E FUNGHI \$168

Mixed Mushrooms, Cotto Ham, Buffalo Mozzarella & Tomato Sauce

### QUATTRO FORMAGGI \$188

Four Cheeses (Mozzarella, Fontina, Smoked Scamorza & Parmesan)

### FIorentina \$208

Black Truffle, Spinach, Parmesan Cheese, Buffalo Mozzarella, Mascarpone Cheese, Mushrooms & Pasteurized Egg Yolk

### ATOMICA \$168

Spicy Salami, White Beans, Red Onion, Mozzarella & Tomato Sauce

### PIEMONTESE \$158

Bell pepper, Pork Sausage, Onion, Anchovies Cream Sauce, Mozzarella & Tomato Sauce

### FRUTTI DI MARE \$198

Baby Octopus, Squid, Mussels, Clams, Shrimps, Mozzarella & Tomato Sauce



## DESSERTS

### TIRAMISU \$88

Tiramisu

### PEACH GRATIN WITH CREAM & LAVENDER \$78

Pesche Gratinata alla Lavanda

### THOUSAND LAYER CAKE WITH BLACKBERRY SAUCE \$88

Millefoglie alle More

### CHOCOLATE MOUSSE WITH HAZELNUT & ESPRESSO COFFEE SAUCE \$88

Gianduia

### STRAWBERRY PARFAIT WITH DARK CHOCOLATE CRUMBLE & MERINGUE \$98

Fragola e Meringa

### ICE CREAM & SORBET SELECTION \$48 per scoop

Gelato & Selezione Sorbetto  
Vanilla / Chocolate / Hazelnut / Wild Berries / Lemon

### ASSORTED HOMEMADE COOKIES \$78

Biscotti

# WINE LIST

## WHITE WINE

	Region	Glass	Carafe	Bottle
<b>HAUNER SALINA BIANCO SICILY IGT 2013</b> Inzolia & Catarratto	Sicily	85	240	420
<b>BATASIOLO GAVI DI GAVI GRANEE DOCG 2014</b> Cortese Di Gavi	Piedmont	90	260	450
<b>SANTA CRISTINA 2013</b> Pinot Grigio	Sicily	100	280	480
<b>ANTINORI TORMARESCA IGT 2013</b> Chardonnay	Puglia			420
<b>MASI MASIANCO BIANCO DOC 2012</b> Verdeuzzo & Pinot Grigio	Veneto			500
<b>ATTEMS PINOT GRIGIO VENEZIA GIULIA IGT 2013</b> Pinot Grigio	Friuli-Venezia Giulia			530
<b>ALOIS LAGEDER 2013</b> Sauvignon Blanc	Alto Adige			550
<b>FANTINEL LA RONCAIA ECLISSE 2012</b> Sauvignon Blanc	Friuli-Venezia Giulia			680
<b>VALLE D'ASOTA DOP CHARDONNAY 2012</b> Chardonnay	Valle d'Asota			720

## RED WINE

<b>UMANI RONCHI MONTIPAGANO ORGANIC 2013</b> Montepulciano	Abruzzo	80	220	400
<b>HAUNER SALINA ROSSO IGT 2012</b> Nero d'Avola & Nerello Mascalese	Sicily	85	240	420
<b>MASSOLINO DOC 2013</b> Dolcetto D'alba	Piedmont	110	300	550
<b>INSOGLIO DEL CINGHIALE 2013</b> Syrah, Cabernet Sauvignon, Merlot	Tuscany	120	320	580
<b>TOMARESCA NEPRICA 2013</b> Negroamaro, Cabernet Sauvignon	Puglia			440
<b>CHIANTI SUPERIORE DOCG 2011</b> Sangiovese, Canaiolo Nero	Tuscany			480
<b>ANTINORI VILLA ANTINORI IGT 2011</b> Sangiovese, Merlot, Cabernet Sauvignon, Syrah	Tuscany			650
<b>BARONE RICASOLI CHIANTI CLASSICO BROLIO 2012</b> Sangiovese	Tuscany			680
<b>CENERENTOLA ORCIA DOCG 2008</b> Sangiovese, Foglia Tonda	Tuscany			830
<b>RUFFINO CHIANTI RISERVA DUCALE ORO 2010</b> Sangiovese	Tuscany			850
<b>LES CRETES COTEAU LA TOUR 2008</b> Syrah	Valle d'Asota			920
<b>PRUNOTTO BARBARESCO DOCG 2011</b> Nebbiolo	Piedmont			1,000
<b>BOTTEGA AMARONE DOC COLLINA DEL SOLE 2009</b> Corvina Veronese, Rodinella, Molinara	Veneto			1,050
<b>CERETTO BARBARESCO ASILI DOCG 2010</b> Nebbiolo	Piedmont			1,100
<b>VIETTI BAROLO CASTIGLIONE DOCG 2009</b> Nebbiolo	Piedmont			1,300
<b>PIO CESARE BARBARESCO DOCG 2009</b> Nebbiolo	Piedmont			1,400
<b>CERETTO BRUNATE BAROLO DOCG 2005</b> Nebbiolo	Piedmont			1,500
<b>GAJA BARBARESCO 2010</b> Nebbiolo	Piedmont			2,500

## ROSE

<b>TENUTA DI CASTIGLIONE SALTAGRILLI ROSATO IGT 2011</b>	Tuscany			470
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## SWEET WINE

<b>CANTINE VOLPI MOSCATO DOCG 2014</b> Moscato	Tuscany	80		400
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## SPARKLING WINE

<b>ZARDETTO PROSECCO BRUT NV</b>	Veneto	80		400
<b>BOTTEGA PETALO II VINO DELL AMORE NV</b> Moscato	Veneto			450
<b>FERRARI BRUT NV</b>	Trentino	120		700

## CHAMPAGNE

<b>VENUE CLICQUOT PONSARDIN BRUT NV</b>	French			900
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## MOCKTAILS

	Glass	Carafe
<b>SPIAGGIA</b> Cranberry Juice, Pineapple Juice & Peach Syrup	55	120
<b>AMESTISTA</b> Blue Curacao Syrup, Grenadine & Ginger Ale		
<b>PASSION ICED TEA</b> Passion Fruit Syrup, Cranberry Juice & Ceylon Tea		
<b>LYCHEE BLUE</b> Lychee Syrup, Blue Curacao Syrup & 7-up		
<b>CINDERELLA</b> Orange Juice, Pineapple Juice & Ginger Ale		
<b>MINT PUNCH</b> Mint Syrup, Pineapple Juice & 7-up		
<b>RED APPLE</b> Apple Juice, Grenadine & 7-up		
<b>PEACH TREE</b> Peach Puree, Orange Juice & 7-up		

## MARTINI COCKTAILS

<b>ESPERSSO MARTINI</b> Vodka, Kahula & Espresso			70
<b>EST</b> Gin, Peach Puree, Passion Fruit Syrup & Pineapple Juice			
<b>APPLE MARTINI</b> Vodka, Martini Blanco, Apple Juice & Green Apple Syrup			
<b>BLUE LAGOON</b> Vodka, Triple Sec, Orange Juice & Blue Curacao Syrup			
<b>GREEN MARTINI</b> Vodka, Cucumber Syrup & Limoncello			

## PROSECCO COCKTAILS

<b>BELLINI</b> Peach Puree with Prosecco			75
<b>KIR ROYALE</b> Cream de Casses with Prosecco			
<b>APEROL CLASSICO</b> Aperol with Prosecco			
<b>PINE-APPLE</b> Pineapple Juice, Green Apple Syrup with Prosecco			
<b>MIRACOLO</b> Orange Juice, Cucumber Syrup with Prosecco			

## ITALIAN COCKTAILS

<b>RED DREAM</b> Light Rum, Martini Rosso, Apple Juice & Lime Juice			80
<b>ANGEL</b> Gin, Frangelico & Ginger Ale			
<b>AMARETTO SOUR</b> Amaretto & Sour Mix			
<b>NEGRONI</b> Martini Rosso, Campari & Gin			
<b>HAZE</b> Vodka, Cassis, Lemon Juice & Triple Sec			

## BEER

<b>CARLSBERG</b>	50
<b>TSING TAO</b>	

<b>KRONENBOURG</b>	55
<b>MENABREA 1846 PALE LAGER</b>	
<b>PERONI</b>	

<b>DUCHESSA</b>	90
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## JUICES

<b>ORANGE</b>	45
<b>APPLE</b>	
<b>PINEAPPLE</b>	
<b>CRANBERRY</b>	

## SOFT DRINKS

<b>COKE</b>	45
<b>COKE ZERO</b>	
<b>SRPITE</b>	
<b>GINGLE ALE</b>	
<b>SODA WATER</b>	
<b>TONIC WATER</b>	

<b>FRESH LIME SODA</b>	55
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## TEA

<b>BREAKFAST TEA</b>	40
<b>EARL GREY</b>	
<b>JASMINE GREEN TEA</b>	
<b>PEPPERMINT</b>	
<b>CHAMOMILE</b>	

## MINERAL WATER

<b>ACQUA PANNA (STILL) 750ml</b>	65
<b>S. PELLEGRINO (SPARKLING) 750ml</b>	

## COFFEE by illy

<b>ESPRESSO</b>	40
<b>REGULAR COFFEE / AMERICANO</b>	

<b>DOUBLE ESPRESSO</b>	45
<b>CAPPUCCINO / LATTE / MOCHA / CHOCOLATE</b>	

<b>ICED CAPPUCCINO / ICED LATTE / ICED MOCHA / ICED CHOCOLATE</b>	50
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