

CARPACCIO

"Raw Yellow-Fin Tuna" 🍴🐟🍷	120
Basil Oil, Basil, Pomegranates & Lemon	
"Bresaola Carpaccio Salad" 🍴🍷	140
Air Dried Beef, Roasted Hazelnuts, Rock Melon, Green Salad, Horseradish, Balsamic	

"SALUMI" ITALIAN SMALLGOODS

"Prosciutto Di San Daniele" 🍴🐷	160
Aged Grana Padano, Hot Pastry Scrolls	
"Mixed Salami Plate" 🍴	160
Warm Marinated Mixed Olives, Grissini	
"Everything We Have" 🍴	180
All the small goods: Mortadella, Salami, Prosciutto & Beef Bresaola	

ANTIPASTO

"Calamari Fritti" 🍴🍷	95
Fried Calamari, Zucchini, Mint, Garlic Aioli & Lime	
"Arancini" 🍴🍷	120
Crispy Rice Balls with Spinach & Four types of Cheese, Gorgonzola, Feta, Parmesan, Asiatico Cheese & Lime	
"Salt Baked Baby Beetroot Salad" 🍴🍷	75
Fresh Goat Curds, Beet Juice, Beet Pepper, Spring Onions, with Shallot Salad	
"Miso Coral Trout Lettuce Cups" 🍴🍷	140
Not Italian but I still love it: Coral Trout Marinated for 24hrs, Shimeji Mushroom, Wasabi Mayonnaise, Pickled Cucumber, Butter Lettuce	
"Mozzarella alla Caprese" 🍴🍷	145
Cow's Milk Mozzarella "Caprese-Style My Way" Dressed in Greek Yoghurt, Baby Tomatoes & Basil	
"Giuseppe's Simple Zucchini Blossoms" 🍴🍷	125
Parmesan Crumbed, Filled with Goat Curds, Smooth Vodka & Tomato Sauce	

BRINGING BACK BRUSCHETTA

"Pomodoro" 🍴🍷	55
Chargrilled, Garlic-Rubbed Sourdough, Basil, finished with as many Tomatoes as we can get	
"Giardino" 🍴🍷	55
Chargrilled, Garlic-Rubbed Sourdough, Grilled Eggplant, Zucchini, Spanish Onion, Red Peppers, Pine Nuts, Mint & Lime	

PASTA ENTREE SIZE

"Tortelli di Granchio" 🍴🍷	165
Pasta Filled with Hand-Picked Crab Meat, French Butter & Chives as Sauce, & Confit of Tomatoes Passata	
"Lasagna con Spinaci" 🍴🍷	105
Fresh House-Made Lasagna filled with Spinach, Mozzarella, Asiatico, Pecorino & White Sauce	
"Bucatini all' Amatriciana" Roman Style 🍴🍷	90
Pancetta, Pig Cheek, Slow-Cooked Tomato Sauce	
"Tortellini alla Panna" 🍴🍷	180
Filled with Mortadella, Beef, Prosciutto, Sage Parmesan & Black Truffle	
"Spinaci Tagliatelle con Salmone" 🍴🍷	185
Fresh Spinach Tagliatelle, Garlic Infused Cream, Baby Spinach Leaves, Smoked Salmon	
"Spaghetti Vongole" 🍴🍷	125
Fresh Clams, Zucchini & their Blossoms, with Garlic, White Wine & Parsley	
"Fettuccine con Bolognese" 🍴🍷	120
Wide cut Black Pepper Pasta, Veal & Pork Ragù, Porcini Mushroom, Bologna Style	
"Penne Agnello" 🍴🍷	120
Ragù of Lamb Shoulder, Pancetta & Rosemary Cooked for 6 hours	
"Spaghetti Marinara Marche Style" 🍴🍷	130
Mussels, Prawns, Calamari, Fish, Clams, Garlic, Tomato & White Wine - cooked in a paper bag	
"Spinach Ravioli" 🍴🍷	110
Filled with Ricotta and Nutmeg, on a Confit of Tomato Passata & Pecorino Cheese	

ROMAN EXPRESS

Set Choice Menu of the Moment 4 Quick Courses	
Antipasto	450
Pasta of The Day	
La Tagliata	
Ciambelle Bambino	
+ Glass of Wine & Coffee	

SECONDI

"Parmigiana" My Way 🍴🍷	310
Parmesan & Lemon Crumbed, Grain Fed Black Angus Rib Eye, Cooked in Virgin Olive Oil, Topped with Buffalo Mozzarella, Parmesan, Tomato Passata & Basil	
"La Tagliata" 🍴🍷	320
Chargrilled, Sliced Black Angus Rib Eye, Green Salad, Black & Red Peppercorns, Spring Onion, Balsamic & Chilli Salad	
"Chicken Paillard" 🍴🍷	160
Chicken Thigh, Chilli, Garlic, Skordalia Puree, Green Salad, Mint, Red Pepper Salad	
"Sea Bass" 🍴🍷	105
Pan Fried Fillet, Green Salad, Red Radish Salad, Tomato Salsa	
"Cotoletta Toscana" 🍴🍷	150
Parmesan & Lemon-Crumbed Chicken Thigh, Pea, Lemon and Mint, Old School Gravy	
"Pesce Intero alla Griglia" 🍴🍷	175
Whole Chargrilled Seasonal Fish of the Moment Lemon Potatoes, Tomato, Garlic, Lemon Thyme, Black Olives & Lime	
"Tuscan Herb Crumbed Lamb Chops" 🍴🍷	250
My Italian Coleslaw, Red & White Cabbage, Fennel, Coriander, Lime	

CONTORNI

Crispy Potatoes , Rosemary, Garlic & Lemon Sea Salt 🍴🍷	45
Steamed Spinach Sautéed with Shallots 🍴🍷	45
Variety of Tomatoes , Pickled Red Onion, Basil & Tomato Jelly 🍴🍷	45
Butter Lettuce , Fennel, Mint, Frisee, Dill & Lemon 🍴🍷	45
Crispy Polenta Fingers, Sour Cream & Fennel Pollen 🍴🍷	45
Pea , Basil, Mint, Lemon, Air Dried Ricotta Salad 🍴🍷	45
Fat Cut Chips 🍴🍷	45
"Garlic Bread" Sourdough Bread, Garlic Butter & Parsley 🍴🍷	20

DOLCE

"Tiramisu" 🍴🍷	120
The classic done my way, served at the Table, Strega, Marsala, Espresso, Vanilla Sponge & Mascarpone	
"Ricotta Dark Chocolate Tart" 🍴🍷	140
Vanilla Chantilly, Orange Crisp	
"Ciambelle Bambino" 🍴🍷	75
Baby Doughnuts, Cinnamon Sugar Filled with Thick Vanilla Custard & Strawberry Jam	
"The Ultimate Chocolate Cake" 🍴🍷	140
Layered Sponge with Chocolate Mousse and Marinated Cherries, Glaze with Chocolate Ganache, Vanilla Chantilly Cream	
"Banoffee Pie" 🍴🍷 NEW	120
Chocolate Tart Filled with Thick Caramel, Vanilla Chantilly Cream, Sugar Bananas.	
"Pot Cioccolato Appena Sforato" 🍴🍷	98
Set Double Chocolate Pot, Burnt Caramel Cream, Chocolate Sable & Chocolate Pearl	
"Crostatina di Lampone" 🍴🍷	120
Vanilla Tart, Fresh Strawberries, Mascarpone Cream, Chocolate Pearls & Raspberry Consomme	
"Lime Torta" 🍴🍷	75
Lime Curd Tart, Coconut Gelato, Coconut Flesh	
"Casa Gelato" 🍴🍷	85
Mixed House-Made Gelato Vanilla, Pistachio, Cherry and Sweet Crisp Bread	
"For Kids Only" 🍴🍷	60
Strawberry Meringue, Chocolate and Strawberry Ice Cream, Peanut Butter Brittle	