

Antipasti

CHEF'S ANTIPASTI 45

A sampler of five Freddo antipasti

FROM THE CRUDO BAR FREDDO (Cold)

Bruschetta 30
smoked salmon, tomato salsa, buffalo mozzarella and porcini ragoût

Rucola e Salsiccia Anatra 35
arugula, sliced pear, gorgonzola cheese, duck sausage and toasted walnut

Caprese 35
buffalo mozzarella, tomato, basil, garlic confit and oregano

Seafood Salad 40
garlic, chili-olive oil, lemon juice and Italian parsley

Octopus 40
garlic, chili flakes, sea salt and olive oil

Asparagi alla Griglia 45
grilled jumbo asparagus, poached egg, crispy bresaola, brown butter and parmigiano

Smoked Salmon 45
cold cucumber and macadamia coulis, fried capers, tangerine dust and chive oil

CALDI (Hot)

Roasted Eggplant 40
stuffed with tomato salsa, feta cheese, olive, pine nuts and rocket pesto

Deep-fried Breaded Locally Made Buffalo Mozzarella 40
roasted pepper and tomato salad, anchovy dressing

Garlic and Thyme 40
Roasted Portobello
spinach and Lombardy Taleggio cheese

Black Mussels 40
in chili-garlic cream sauce, olive croutons

Sautéed Jumbo Clams 40
with Merguez lamb sausage, fennel and garlic in olive oil

Fritto Misto di Mare 50
crispy fried mixed seafood with spicy tomato sauce

Carciofi e Gamberi Saltati 55
sautéed baby artichoke with prawns, peperoncino, pine nuts and kalamata olive on black sweet tomatoes

Capesante Scottate 60
seared jumbo sea scallop with sautéed white mushrooms trifolati and truffle

Primi

SOUP

Minestrone 30
Italian vegetable soup with pasta and Gorgonzola croutons

Zuppa di Fungo Calabrese 35
assorted mushrooms cooked in milk with garlic rustic bread and Swiss cheese

Zuppa di Vongola 40
cream of clams, Italian sausage, vegetable soffrito and green peas in golden pastries

Zuppa di Pesce alla Marinara 45
seafood tomato and saffron soup with garlic toast

PIZZA (10 inch)

Favola 40
tomato, fresh mozzarella, Parmesan cheese, olive oil and basil pesto

Bianco 40
with sautéed beef strip and wild mushrooms in white cheese sauce

Capricciosa 45
hot pepperoni, mozzarella, tomato, roasted artichoke, anchovy filets in olive oil, black olives and garlic

Spicy Lamb Sausage 45
mushrooms, tomato, onion, mozzarella and rocket salad

Grilled Chicken 45
herbs, cheese, porcini mushrooms and truffle oil

Calzone Granchio 50
crabmeat, roasted zucchini, mozzarella, basil in folded dough with roasted pimiento glazed

Venetian 55
lobster, scallops, prawns, calamari and clams

GIGANTI CROSTINI COLLECTION

Scampi Crostini 50
toasted focaccia bread with prawns in marinara sauce, grilled onions and roasted bell peppers, topped with basil pesto mozzarella and returned to the grill before serving

Brasato Costola 65
braised BBQ spare rib on toasted ciabatta with grilled onions, fresh tomatoes and white cheese sauce

RISOTTO

Risotto con Cappesante 65
pan-fried sea scallops on leeks, lemon zest, chili and basil risotto

Risotto Nero 70
squid ink risotto, sautéed slipper lobster, broccolini, lemon rind and cherry tomato

Risotto Verde Pisello 75
green pea risotto with seared Wagyu chuck flap tail

Risotto con Fegato d'anatra e Funghi 95
wild mushroom, clear beef broth and pan-seared duck liver

Pasta

Mix and match any pasta with your favourite sauce
Dry Pasta : Spaghetti, Capellini, Penne
Fresh Pasta : Squid Ink Tagliolini, Tagliatelle, Pappardelle

Bolognese 35
minced beef in tomato sauce, fresh herbs and Parmesan cheese

Arrabbiata 35
mild spicy tomato sauce, garlic and fresh herbs

Aglio Olio Peperoncino 35
garlic, extra virgin olive oil, chili flakes and bird's eye chili (spicy)

Polpetta 40
homemade beef meat balls in fresh basil tomato sauce

Funghi 40
assorted mushrooms in cream sauce with basil

Gamberetti ai Pinoli 45
prawns, chili, garlic, parsley, pine nuts and mushrooms in extra virgin olive oil

Vongole 45
jumbo clams with garlic flake, olive oil and parsley

Conchiglioni Marinara al Cartoccio 50
baked in parcels with seafood in tangy tomato sauce, extra virgin olive oil, fresh herbs and Parmesan cheese

Anatra Affumicata 50
smoked duck, chili, garlic flake, basil, Portobello mushrooms and spinach

HOMEMADE PASTA

Gnocchi Sorrentina e Polpo 45
potato gnocchi with fresh chopped tomato, buffalo mozzarella, basil and sliced octopus

Manzo e Patate Ravioli 50
braised beef and potato ravioli, smoked black Truffle butter sauce

Lasagna al Forno 50
Chicken
chicken bolognese with chunky chicken polpetta in fresh tomato coulis, fresh pasta, cheese crust and truffle oil

Beef 55
traditional beef bolognese with chunky Wagyu beef cheek layered with fresh pasta, cheese crust and truffle oil

Secondi

Secondi (main courses) are accompanied with polenta cake & tomato fondue or truffle mashed potato

Pollo alla Cacciatore 50
roasted baby chicken with tomatoes, roasted bell pepper, olive and capers

Pot Roasted Lamb Shank 75
cilantro gremolata

Grilled Salmon Steak 75
pescatore spices and citrus seasoning, artichoke velouté

Chicken Saltimbocca alla Romana 75
chicken escalope pan-fried in olive oil with sage and bresaola

Slow Cooked Lamb Shoulder 90
rosemary, garlic, black olives and tomato jus

BBQ Cod Fish 90
olive oil, basil, capers, pecorino and sun-dried tomato dressing

Gamberetti Fra Diavolo 90
seared tiger prawns in extra virgin olive oil, chili flakes, fresh tomatoes and herbs

Veal Ossobuco 100
in a rich jus topped with gremolata

Baked Boston Lobster
spice tomatoes and lemon chermoula with buffalo mozzarella
Half 120
Full 230

12oz / 340g Charcoal Grilled 135
Black Angus Ribeye Fiorentina
grilled lemon halves, balsamic vinegar and sea salt

Veal Escalope "Due Modi" 140
one pan-seared, served with lemon butter sauce and one coated with bread crumbs, parsley and Parmesan cheese

Venetian Seafood Stew 140
slipper lobster, prawns, squid, clams and mussel cooked in aromatic light tomato broth with fresh herbs
With Sabah Lobster 160

SOMETHING ON THE SIDE

Grilled Mediterranean Vegetables 15
with Fresh Herbs

Grilled Asparagus and Wilted Spinach 15

Mixed Greens with Italian Dressing 15

Shoe String Fries with Garlic Aioli 15

Simply Roasted Baby Potatoes 15

Roasted Wild Mushrooms 15

Olive-Basil Roma Tomatoes baked with Mozzarella 15



Vegetarian

Signature Dish

Kindly notify one of our associates if you have any allergic intolerance. Prices are subject to 10% service charge and 6% government tax