


# Antipasti

## CHEF'S ANTIPASTI 45 A sampler of five Freddo antipasti

# 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 sofrito and green peas in golden pastries

### 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


Venetian  55  
lobster, scallops, prawns, calamari and clams

# 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

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


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

### HOMEMADE PASTA

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

### RISOTTO

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

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

### 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


# Secondi

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

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

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

### SOMETHING ON THE SIDE

Grilled Mediterranean Vegetables with Fresh Herbs 15

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

# Dolci

### DOLCI (Dessert)

Italian Gelato (per scoop) 8  
Ask for our finest selection

Illy Coffee Inspired Tiramisu  30  
Tasting for 2 persons 40

Zuccotto 30  
up-side down Italian cake filled with chocolate and hazelnut mousse dusted with cocoa powder

Torta di Formaggio al Cioccolato 30  
Bianca  
white chocolate baked cheese cake with wild berries