



*the Tradition...the Friendship...the Ambassador of
the Original Italian~International Gastronomy.
The recognized and healthy Mediterranean diet is a
fundamental part of our gastronomy, being the extra
virgin oil, the fresh spices, the pasta and the fresh
products of the earth the pillars of all our recipes.*

Starter

Bruschetta pomodoro \$55

Toasted country bread with extra virgin olive oil fresh tomato & basil

Trio Bruschette \$59

Mixed bruschetta of tomato basil, garlic butter and olives tapenade

Cappesante \$98

Seared sea scallops served with field greens, pumpkin puree and caviar

Antipasto \$89

A platter of mixed Italian meats, smoked salmon and cheeses surrounded by an assortment of grilled veggies

Prosciutto e Brie \$86

Parma ham served with Brie cheese, wild rocket, olives and capers

Cozze al limone \$86

NZ mussel's sautéed in white wine, Garlic, chilli, capers and fresh lime

Calamari all'aglio \$79

Tender marinated baby squid simply grilled with a touch of lime, chilli, garlic and herb

Zuppa \$58

Soup of the day (please. ask your friendly server for today's selection)

Carpaccio \$98

Thinly sliced raw beef with shaved Parmesan, wild rocket, capers, olives and virgin olive oil

Prosciutto e melone \$89

Wedges of fragrant rock melon with thin slices of Parma ham and side salad

Foie gras \$98

Seared French duck liver with sautéed grapes and apple with sherry cream sauce and field greens

Portobello griglia \$89

Char-grilled Italian Portobello mushroom topped with goats cheese, spinach and tomato basil on a bed of mixed greens

Sardine alla griglia \$89

Grilled Mediterranean sardines served with spinach, olives, capers, semi dried tomato and grilled haloumi cheese

Fresh Oyster

Natural ½ Dz \$138 ~ 1Dz \$268

Fresh oysters served with lemon wedges or shallots vinaigrette on a bed of ice

Diavolla ½ Dz \$148 ~ 1Dz \$278

Grilled oysters with bacon, olives, tomato chilli sauce, herbs and melted mozzarella

Risotto

Risotto \$118

Arborio rice, slow cooked in white wine, chicken broth and fresh herbs. changes daily
(please ask your friendly server for today's selection

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Pasta

(All our pasta made fresh to order)

Pasta Al Dente \$108

Linguini pasta with, spinach, bell peppers, grilled chicken, jalapeno peppers, capers in a white wine garlic sauce

Spaghetti alla Bolognese \$108

An Italian classic with meat sauce

Pasta Porcini \$108

Angel hair pasta with meaty Portobello mushrooms and Porcini mushrooms in a light cream sauce

Penne a' Matriciana \$108

With lean bacon pieces, red capsicum, onions, chili in a homemade tomato and basil sauce

Spaghetti del Pescatore \$118

With prawns, scallops, mussels, calamari, salmon and other seafood sautéed with garlic in a white wine or a tomato basil sauce

Tagliatelle Quattro Formaggio \$108

With 4 cheeses - mozzarella, Gorgonzola, Parmesan, pecorino Romano and spinach in a dreamy creamy sauce

Ravioli \$118

Our Ravioli changes often, (please ask your friendly server for today's selection) in tomato basil or garlic butter or cream sauce

Gnocchi \$118

Potato dumplings with your choice of Gorgonzola cream or pesto Genovese or tomato basil sauce

Lasagna \$118

Veal lasagna served with wild rocket, shaved pecorino cheese and tomato basil sauce

Linguine Carciofi \$108

With grilled artichokes, spinach, roasted pumpkin, rocket & toasted pine nuts in a white wine garlic & olive oil sauce

Penne Montanara \$108

Grilled chicken strips, spinach and mushrooms in a tomato basil sauce with a touch of cream

Penne Arrabiata \$108

With Roma tomato and fresh basil sauce with crushed chili (please feel free to ask for spicy)

Penne al Pesto \$108

With mixed mushroom in a pesto sauce with sundried tomatoes & shaved Parmesan

Penne Puttanesca \$108

With anchovies, capers, olives, Parma ham fresh tomato and chili in a light tomato sauce

Linguine Granchi \$118

With fresh blue swimmer crabmeat cooked in garlic, chili, capsicum and lemon garlic sauce

Spaghetti Tricolore \$108

With mixed vegetables, Virgin olive oil, white wine garlic and Italian parsley

Spaghetti Peperoncino \$108

With lots of fresh sliced garlic and roasted garlic, crushed chili, fresh herb and olive oil

Capellini alla Vodka \$118

Angel hair with shrimp and scallops in a creamy vodka sauce with black caviar

Linguine alle Vongole \$118

With fresh clams, cherry tomatoes, white wine, garlic, crushed chili and flat parsley

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Pasta

Capellini "San Pietro" \$118

Angel hair pasta with shrimp, asparagus and cherry tomatoes in a black truffle wine sauce

Spaghetti Rucola \$118

With a grilled beef tenderloin tossed with cherry tomatoes, bell peppers, crispy rocket in white wine garlic sauce

Linguine del Pesce \$118

Pan fried Fish fillet tossed with linguini, garlic, olive oil, chili, lime and Italian parsley

Fettuccine al Salmone \$108

Fresh salmon and smoked salmon, spinach, in a light creamy dill sauce

Pizza

Ai Funghi \$118

Tomato sauce, mozzarella and mixed mushroom of oyster, button, shitake and porcini

Pizza Mediterranea \$118

Tomato sauce, mozzarella, red onions, spinach, bell peppers, feta cheese, olives and grilled chicken

Salmone \$118

Tomato sauce, mozzarella, red onions, capers, fresh smoked salmon and shaved parmesan

Rocula \$118

Tomato sauce mozzarella crispy rocket, Parma ham, shaved parmesan and drizzled with truffle oil

Vegetariana \$118

Tomato sauce, mozzarella and a vast variety of vegetables

Salad

Spinaci \$88

Fresh baby spinach and arugula accompanied with grilled goats cheese, roasted tomato, bell peppers, garlic confit and toasted walnuts with balsamic vinaigrette

Della Casa \$86

With mescaline lettuce, olives, feta cheese, tomato, Parma ham and artichokes with house vinaigrette

Di Rucola \$88

Wild rocket salad with shaved Parmesan, cherry tomatoes, grilled beef tenderloin and balsamic dressing

Caprese \$86

fresh tomatoes with buffalo mozzarella cheese, basil & extra virgin olive oil

Di Pollo \$88

Char-grilled chicken in pesto on a salad of mixed lettuce, roasted capsicum, tomato, cucumber, toasted pine nuts and avocado with balsamic dressing

Nettuno \$88

fresh mixed seafood in extra virgin olive oil, Italian parsley and lemon dressing on a bed of mixed salad topped with smoked salmon

Mediterranea \$79

Field greens with cucumber, tomato, red onions, kalamata olives, feta cheese, Capsicum with balsamic vinaigrette

Dei Cesari \$79

Cos lettuce, croutons, bacon bits, parmesan shaved, anchovies, boiled egg and light Cesar dressing (Add \$15 for any one below)
*with grilled chicken / with grilled shrimp
with Parma ham / with smoked salmon*

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Main - Chicken

Pollo Florentin \$139

US chicken breast marinated with salt, peppers and herbs then grilled and accompanied with grilled veggies and mash with a selection of sauces

Chicken Parmigiana \$148

Grilled chicken breast topped with grilled eggplant and melted mozzarella served with seasonal veggies and mash topped with tomato basil puree

French Game Hen (400g) \$168

Tender baby chicken marinated with fresh rosemary, garlic and lemon served with roasted veggies and mash potatoes (order to cook Please allow us 25minutes cooking time)

Veal & Lamb

Scaloppine ai Funghi \$168

Pan-fried Veal fillet in a light creamy truffle mushroom sauce served with garlic mash potato and grilled veggies

Saltimbocca alla Romana \$168

Scaloppini of veal topped with sautéed fresh spinach and mozzarella cheese in a demi-glaze sauce with Marsala wine and mushrooms, over mashed potato & veggies

Veal Parmigiana \$168

Scaloppini of veal topped with grilled eggplant malted mozzarella served with sautéed spinach & truffle mash with Marsala light cream sauce

Lamb Osso Buco \$158

Oven baked lamb shanks with onion, mushroom, capsicum, olives, and tomato and red wine with veggies and mashed potatoes

Lamb Tenderloin \$178

Young lamb fillet char-grilled to perfection and served with rosemary garlic mash and grilled veggies .finished with a mint jus

Costata d`Agnello \$178

NZ lamb Rack French cut grilled to your taste served with mixed grilled veggies and mash with rosemary Shiraz jus

Grilled baby lamb chop \$178

Tender juicy NZ.lamb marinated with rosemary garlic then pan roasted to perfection served with ratatouille and mint pesto

Char Grill

Beef Tenderloin \$188 (250g)

Char-grilled to your liking served with fire roasted veggies and rosemary mashed potato with a selection of sauces
(per additional 100g \$68)

Sirloin \$168 (250g)

A center cut of meat grilled to your preference served on a bed of grilled mixed veggies and rosemary garlic mash with a selection of sauces (Per additional 100g \$58)

Rib Eye \$168 (250g)

Char-grilled to your desire accompanied with roasted mixed veggies and mash potato with a selection of sauces (Per additional 100g \$64)

Spiedini di Manzo \$138

Grilled skewers of beef tenderloin marinated in rosemary garlic , tomatoes, onions, mushroom, capsicum and served with saffron rice

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Grigliatina di Vegetali \$128

Char-grilled red and yellow peppers, zucchini, carrots, pumpkin, eggplant and other vegetables drizzled with Chianti balsamic reduction

Seafood

Buridda \$139

Seafood stew with marinated mix seafood in a light spicy tomato sauce served with toasted bread

Seafood Cefalu` \$149

Basmati rice slow cooked in seafood broth and saffron served with mixed grilled seafood

Salmon griglia \$159

Seared Norwegian salmon fillet cooked to your request rested on potato mash & veggies and served with asparagus and salsa verde

Pesce del Giorno \$159

Fish of the day simply grilled with olive oil and herbs and served with grilled veggies and mash (please ask your friendly server for today's special)

Fantasia Di Mare \$198

Jumbo king prawn, scallops, fish fillet, salmon, mussels, sardine and calamari marinated with garlic, herbs, lemon juice, olive oil and then char-grilled

Selection of Sauces

Mushroom sauce

Pepper sauce

Béarnaise sauce

Chilli sauce

Lemon butter sauce

Red wine jus / Mint sauce

Dessert

Panna Cotta \$58

Galliano flavored cotta served on a bed of mixed berries

Chocolate Brulee \$58

Chocolate and coffee scented Brulee
With a of side ice cream

Tiramisú \$58

house made! coffee soaked sponge fingers layered with mascarpone cream and cocoa

Chocolate Pudding \$59

Flourless chocolate pudding served with vanilla ice cream and summer berry compote

Formaggio \$68

Selection of mixed cheeses served with fruit and garlic & herb crackers

Sorbetto \$56

Mixed sorbet with raspberry coulis

Side dish

Insalata Verde \$49

Garden salad

Verdure \$49

Grilled Vegetables

Patate \$49

Rosemary mashed potato

Balsamic caramelized onions \$49

Sautéed Spinach \$49

Sautéed mixed mushrooms \$49

Please note:

Whilst all care is taken to accommodate guests with allergies and intolerances we are unable to guarantee all dishes will be completely allergen free, please notify your wait staff of any dietary requirements.

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