

Piatti da condividere / Tasting and Sharing 美味分享

Antipasto di carne / Meat platter 肉类拼盘

for two 两人份 29.00

Prosciutto, sopressa, bresaola, smoked crocodile, buffalo mozzarella, arancini, mixed olives, roast marinated vegetables, grilled sourdough

Antipasto di mare / Seafood platter 海鲜拼盘

for two 两人份 29.00

Oysters, prawns, mussels, smoked salmon, buffalo mozzarella, mixed olives, roast marinated vegetables, sourdough

Frutti di mare / Hot seafood platter (GF) 熟海鲜拼盘 for two 两人份 69.00 Local caught fish, NT Barramundi, calamari, prawns, scallops (I), mussels, salsa verde, aioli, choice of two sides

Formaggio / Cheese platter 奶酪拼盘

for one 一人份 15.00

Selection of three cheeses with lavosh and fruit condiments **for two** 两人份 **28.00** (Check with service attendant for today's selection)

如客人对食物敏感,请于点餐前通知服务员

 $(V) = Vegetarian, \ (GF) = Gluten/Wheat \ free, \ (DF) = Dairy/Lactose \ free, \ (I) = Imported \ Seafood$

Antipasti / Starters 开胃菜

Pane Pizza (V) 披萨薄饼

15.00

Hand crafted garlic pizza crust, rocket, parmesan and olive oil

Stone Baked Focaccia (V) 石烤佛卡夏

12.00

Hand formed focaccia finished with oregano, garlic and basil

Bruschetta (V) 蒜末烤面包

14.00

Grilled Italian sourdough bread, Roma tomatoes, red onion, garlic, basil, olive oil and pickled white anchovy

Ostriche (GF) 生蚝

Oysters Natural

½ Dozen 半打 17.00 1 Dozen 一打 30.00

Calamari (GF) 炭烤花枝

18.00

Char grilled calamari, fennel and tomato salad with lemon dressing and aioli

Carpaccio (GF) (DF) 意式薄切生牛肉

18.00

Eye fillet beef, horseradish, pecorino, rocket and olive oil

Salmone marinato 烟熏腌鲑鱼片

19.00

Lightly smoked slices of cured salmon, aioli, capers and baby herbs, blood orange oil and fresh lemon

Vellutatadi patate contartufo 迷迭香土豆奶油汤

14.00

Cream of potato and rosemary soup with truffle oil and pecorino

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Paste & Risotti 意大利面和烩饭

Fusilli pomodoro e mozzarella* 番茄罗勒螺丝面配水牛苏里拉奶酪 House made Fusilli pasta, fresh tomato, basil and garlic with buffalo mozzarella	26.00
Ravioli ricotta e spinaci 菠菜罗勒意大利饺子 Ravioli of spinach basil and ricotta, finished with brown butter and sage	26.00
Spaghetti alla Carbonara* 培根蛋酱意大利面 Smoked bacon, egg yolk, cream, chives, black pepper and pecorino	26.00
Bucatini allo zafferanocon granchio e zucchine* 藏红花圆管面配澳洲蓝蟹 Fresh blue swimmer crab, saffron bucatini, zucchini, spring onion and basil	29.00
Spaghetti ai frutti di mare * (I) 海鲜意大利面 Prawns, calamari, fresh fish, garlic, chili, parsley and spinach	34.00
Gnocchi con prosciutto e basilico 土豆迷迭香意大利汤团 Potato and rosemary gnocchi, shaved aged prosciutto, tomato, basil and truffle pecorino	32.00
Risotto alla zucca con crema di taleggio e basilico 烤南瓜烩饭 Roast pumpkin, taleggio, cream, basil and truffle pecorino	26.00
Risotto con capesante e pancetta 扇贝熏培根烩饭 Seared scallops, smoky pancetta, baby peas and fresh mint finish with pecorino and a touch of sweet sherry	34.00
Risotto con anatra e porri 炖鸭烩饭 Braised duck leg, sautéed leek and spinach with truffle pecorino	29.00

^{*} Gluten free pasta available 可提供无麸质意大利面

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Pizze 披萨

Margherita (V) 玛格丽特披萨

20.00

Mozzarella, fresh basil, tomato sauce

Pizza come vuoi 自选配料

任选三份 3 items 6.00

Style your own pizza, just take the Margherita and add on:

任选五份 5 items 9.00

Sopressa 意式腊肠

Prosciutto 意大利熏火腿

Bacon 培根

Prawns 对虾

Mushrooms 蘑菇

Anchovies (I) 凤尾鱼

Capsicum 辣椒 Zucchini 西葫芦 Olives 橄榄

Eggplant 茄子

Italian Sausage 意式香肠

Calamari 花枝

Siciliana 西西里披萨

Sopressa, kalamata olives, mozzarella, oregano, tomato sauce

Cacciatore 意式香肠披萨

26.00

23.00

Italian sausage, beef, sopressa, bacon, mozzarella, tomato sauce

Giardiniera 香烤蔬菜披萨

22.00

Grilled zucchini, eggplant, capsicum, mushroom, mozzarella, Napoli sauce

Quattro Formaggi con prosciutto e rucola 四种芝士披萨

Four cheeses, finished with fresh rocket and prosciutto

26.00

Tropicale 热带风情披萨

24.00

Smoked ham, streaky bacon, pineapple, mozzarella, tomato sauce

Piatti Principali / Main Course 主菜

Pesce del giorno 厨师精选鲜鱼 32.00 Chefs pick of the daily catch, served grilled with warm broccolini salad, aioli and fresh lemon NT Barramundi (GF) 北领地盲鰽 36.00 Cauliflower cream, spring vegetables and crispy garlic wafers 32.00 Pollo alla griglia 炭烧春鸡 Char grilled, butterflied baby chicken, grilled zucchini and kipfler potato salad, lemon sauce and salsa verde 35.00 Agnello 精炖羔羊肉脯卷 Roast medium lamb striploin roulade, grilled lamb cutlet, rosemary sauce with olive and parsley mash Vitello alla Milanese 香煎小牛排 36.00 Veal escalope, fresh bread crumbs and parmesan, apple and cabbage coleslaw, aioli and Boronia sauce Costoletta di maiale arrosto 烤猪排 36.00 Roast pork chop, grilled semolina dumpling, sour cherry and rosemary sauce, apple coleslaw Bistecca di Manzo 牛排 Grassfed scotch fillet steak 草饲苏格兰牛排 41.00 350gm Grassfed rib eye steak 草饲肋眼牛排 61.00 650gm Grassfed eye fillet steak 草饲菲力牛排 200gm 39.00 All steaks are served with broccolini, roast shallots and creamy garlic parmesan mash Choose from Boronia or pepper sauce 所有牛排配西兰花,烤青葱和大蒜巴马干酪。可选择伯罗尼亚或辣椒酱

Contorni / Sides 配菜

Patatine fritte (V) 薯条	6.00
Rustic chips, parsley and fresh parmesan	
Broccolini, salsa verde 小西兰花 Broccolini, olive oil and salsa verde	6.00
Carote glassate 小萝卜 Marjoran salt, garlic and rosemary oil	6.00
Insalata di rucola e pere (V) (GF) 芝麻菜梨沙拉 Rocket, parmesan, pear, candied walnuts and balsamic	6.00

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Dolci / Desserts

Crostata di frutta 意大利水果挞	15.00
Tart of poached stone fruits, lemon curd, yoghurt ice cream, vanilla soil, baby mint	
Tiramisú 提拉米苏	14.00
Orange and hazelnut tiramisú, coffee liqueur, sponge fingers, vanilla cream	
Pannacotta al cocco e frutto della passione 椰子百香果如	乃冻 14.00
Coconut and passion fruit pannacotta, basil syrup and pineapp	le wafers
Torta al cioccolato 浓郁巧克力蛋糕	16.00
Chocolate torte, salted hazelnuts, malted milk ice cream with honeycomb milk chocolate	
Selezione di gelati (GF) 是日冰淇淋和雪葩	12.00
Three scoops of today's selection of ice creams and sorbets	
Affogato al caffe' (GF) 阿芙加朵咖啡	13.00
Espresso, Tia Maria liqueur, macadamia and caramel ice crean	n
Formaggio / Cheese Platter 奶酪拼盘	for one 一人份 15.00
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