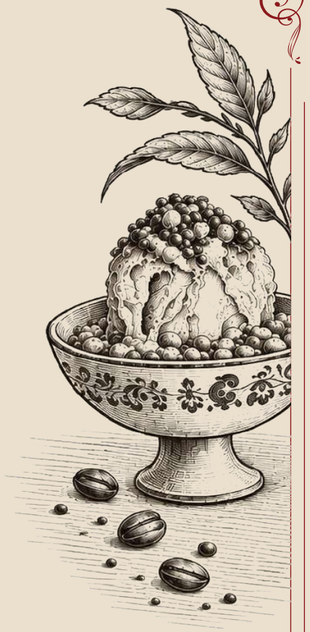
DOLCI



Tiramisù — 18

Mascarpone cream, pistachio, savoiardi biscuit, amaretto

Pere e Cioccolato — 16

Valrhona chocolate and pear warm cake, hazelnut, caramelized milk, pear chantilly



Millefoglie Alla Ciliegia — 16

Puff pastry, mascarpone cherry custard, macerated strawberry, lemon cherry sauce

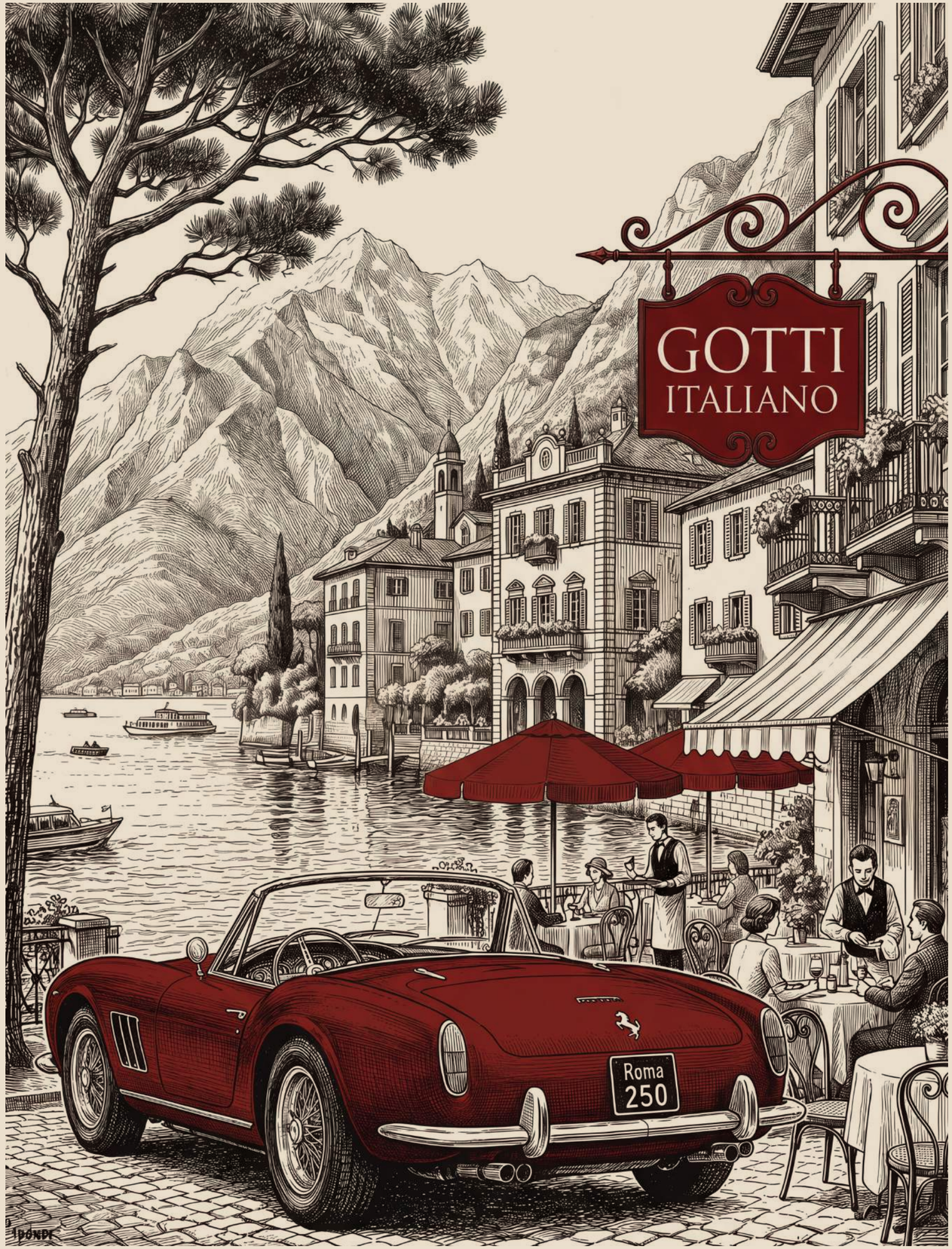
Baileys Affogato — 16

Vanilla gelato, espresso, bailey's, pistachio

Gelato — 9

Vanilla gelato, pistachio





ANTIPASTI

Tentacolo Di Polpo 38

Grilled octopus leg, cherry tomato coulis, confit tomato, almond flakes, mint oil

Battuta Di Manzo 32

Wagyu tartare, egg yolk cream, orange kosho aioli, hazelnut, toasted crostini

Burrata Classica (V) 30

Rucola, olive oil caviar, cherry tomatoes, basil pesto, balsamic

Burrata Pesca E Arancia (V) 32

Spicy peach salsa, orange, roasted beetroot, pecan, honey cayenne pepper glaze, chili caviar

Capasanta E N'Duja (P)(S) 36

Pan-seared hokkaido scallops, calabrian n'duja mashed potato, crispy spianata, parsley oil

Cavolo Melone (V) 28

Hami melon, kale, spicy tofu dressing, cranberries, feta cheese, shaved almonds

TO SHARE

Schiacciata (V) 14

Thin pizza bread, infused with garlic, oregano & evoo, served with sun-dried tomato pesto dip

Bruschetta Al Forno (V) 18

Toasted sourdough bread, marinated cherry tomatoes, basil, parmigiano, balsamic

Holy Wings 24

Deep-fried chicken mid wings, chef's signature spicy sauce

Patatine Al Tartufo (V) 18

Thunder crunch fries, white truffle oil, parmigiano, home-made mayo & chili

PASTE

N'duja e Granchio (P, S) 38

Mezze maniche, calabrian n'duja, cream, blue swimmer crab, lemon, chives

Sfoglia Arrotolata Ai Porcini E Tartufo (V) 36

Signature home-made rolled lasagna, porcini mushrooms, herb crumbs, parsley oil

Ravioli Ai Carciofi (V) 32

House-made green ravioli stuffed with artichoke, fresh tomato, marjoram, toasted hazelnut, pecorino cheese, orange oil

Radiatori Al Pomodoro e Burrata (V) 32

House-made radiatori, tomato coulis, oven-baked tomato, burrata, basil oil

Carota Carota Carota (V) 30

Potato gnocchi, butter and sage, carrot jus, carrot crisp, carrot leaf

Arrabbiata (V) 28

Chef's signature arrabbiata sauce, home-made casarecce, fresh cherry tomatoes, italian parsley

Risotto Alla Gricia (P) 32

Carnaroli rice, pecorino cheese, guanciale romano, black pepper, lemon crumble

Cacio E Pepe (V) 32

Calamarata, pecorino, four-pepper blend, black lemon powder

Tuccu 'Genovese' 36

House-made pici, 24h wine-braised wagyu chuck roll ragout

Aglio Olio e Gamberi (S) 32

House-made spaghetti, butter emulsion, tiger prawns, white wine

ADD ONS: *portobello +6* *tiger prawn +12* *crab meat +12*

PIZZA

CLASSIC

TIMELESS RECIPES.
ROOTED IN TRADITION.



Bufalina (V) 32

San marzano tomato sauce, buffalo mozzarella, oven-baked cherry tomatoes, basil

Diavola (P) 36

Signature chili sauce, spicy spianata, fior di latte, black olives, crushed chili

Crudo E Rucola (P) 38

San marzano tomato sauce, prosciutto di parma, burrata, rucola, parmigiano

Quattro Formaggi (V) 34

Fior di latte, gorgonzola, smoked provolone, parmigiano, pear, honey, walnut, rucola

Tartufo (V) 36

Truffle cream, rucola, fior di latte, portobello mushrooms, truffle burrata

ARTISANAL

DISTINCTIVE FLAVOURS.
HANDCRAFTED PASSION.



Margherita Alla Gotti (V) 28

Yellow san marzano tomato sauce, fior di latte, heirloom cherry tomatoes, basil

Pumpkin Speck e Fontina Noci (P) 36

Butternut pumpkin cream, trentino speck, fontina cheese, portobello mushrooms, walnuts

Tonno e Cipolla Bianca 36

Fior di latte, spanish purple onion, yellowfin tuna, pickled onion gel, pistachio, lemon

Nerano (V) 32

Fior di latte, zucchini cream, rosemary potato, smoked provolone, zucchini chips

Puttanesca 36

Puttanesca sauce, oven-baked cherry tomatoes, crispy capers, cantabrico anchovies, riviera olives, parsley

SECONDI

Branzino 38

Pan-seared sea bass, soft whipped polenta, spinach & mint purée, grilled king oyster mushrooms, pickled shimeji

Filetto Di Manzo 48

160g grain-fed beef tenderloin, grilled asparagus, black garlic gremolata, burnt tomato and capsicum purée

Maiale Iberico (P) 42

Ibérico pork jowl, pickled heirloom carrot salad, pumpkin seeds, n'duja mashed potato, carrot & orange kosho

(V): VEG | (P): PORK | (S): SHELLFISH

ALL PRICES SHOWN ABOVE ARE SUBJECTED TO A 10% SERVICE CHARGE & 9% GST.

GROUP SPECIALS

Pizza Style

Focaccia Al Formaggio Di Recco *34*

Traditional Ligurian double dough filled with Stracchino cheese, EVOO, Maldon salt

Focaccia Al Formaggio Pizzara *34*

Traditional Ligurian double dough filled with Stracchino cheese and topped with San Marzano tomato sauce, capers, Riviera olives, oregano