

## DINNER MENU

### IL PRIMO

CARPACCIO CON RUCOLA <i>Thinly sliced raw beef with lemon dressing, parmesan and rockette</i>	29.00
QUAGLIE ALLA GRIGLIA <i>Char grilled quail with mushrooms</i>	29.00
SAPORI DI MARE DEL GIORNO <i>Sea food speciality of the day</i>	31.00
SALMONE AFFUMICATO <i>Smoked salmon with creme fraiche and brioche</i>	29.00
TONNO CON FINOCCHIO E CAPERI <i>Seared tuna with fennel, capers and pancetta</i>	29.00
FRITTO MISTO <i>Fried tastes of the sea</i>	31.00
CAPESANTE GRATINATE <i>Scallops oven baked in the shell with bread crumbs, parmesan and parsley</i>	29.00
MOSCARDINI AFFOGATI <i>Baby octopus slow cooked in red wine and chillies</i>	29.00
OMELETTE D'ARAGOSTA <i>Crayfish omelette with a bisque sauce</i>	36.00
MELANZANE PARMIGIANA (V) <i>Eggplant baked with tomato and parmesan</i>	29.00
CAPRESE AL FORNO (V) <i>Oven baked salad of goats cheese, tomato and basil</i>	28.00
FRITTATINA DI TALEGGIO (V) <i>Thin open-faced omelette of taleggio cheese and truffle oil</i>	31.00
SPINACI SALTATI (V) <i>Pan fried spinach, lemon juice and parmesan slivers</i>	26.00

### PASTA E MINESTRA

PASTA FRESCA DEL GIORNO (V) <i>Homemade pasta of the day</i>	33.00 / 43.00
SPAGHETTI SALTATI <i>Spaghetti with pork and beef ragout</i>	32.00 / 43.00
BUCATTINI ALL'AMATRICIANA <i>Bucatini with a spicy bacon, chilli and tomato sauce</i>	32.00 / 43.00
MALTAGLIATI DI PANE CON CALAMARI <i>Bread maltagliati with calamari and radicchio</i>	33.00 / 45.00
LINGUINE CON GAMBERI <i>Linguine with prawns</i>	33.00 / 43.00
LASAGNE CON PRIMAVERILE (V) <i>Home made pasta with tomato, mozzarella and basil</i>	33.00 / 44.00
RISOTTO DEL GIORNO (V) <i>Risotto of the day</i>	32.00 / 43.00
ZUPPA DEL GIORNO <i>Soup of the day</i>	28.00
POLENTA UNCIA (V) <i>Polenta baked with taleggio, parmesan and sage sauce</i>	31.00

### IL SECONDO

BRASATO DI CINGHALE <i>Wild boar braised with white wine, chestnuts and radicchio</i>	45.00
ANITRA ARROSTA CON GNOCCHETTI DI FARINA <i>Roast duckling with spatzli</i>	45.00
TAGLIATA DI MANZO <i>Eye fillet steak sliced and served rare with aged balsamic vinegar and a roasted tomato</i>	46.00
AGNELLO ALLA ROMANA <i>Lamb, slow cooked with white wine, anchovies, rosemary and garlic bruschetta</i>	45.00
SALTIMBOCCA CON GNOCCHII <i>Pan fried escalope of baby veal with prosciutto, sage and semolina gnocchi</i>	45.00
COTOLETTA MILANESE <i>Crumbed escalopes of veal and roasted capsicums</i>	42.00
CASSEULA DI CECI (V) <i>Tuscan style chickpeas, black cabbage and tomato with garlic bruschetta</i>	41.00
PESCE DEL GIORNO <i>Choice of pan fried or char-grilled fish of the day</i>	44.00
CALAMARETTI FRITTI <i>Calamari with lemon and tartare sauce</i>	34.00 / 44.00

### INSALATE E CONTORNI

PATATE ARROSTO CON AGLIO (V) <i>Potatoes with garlic parsley and parmesan</i>	9.50
PATATINE FRITTE (V) <i>Chips with lemon and rock salt</i>	9.50
VERDURE AL FORNO (V) <i>Oven roasted vegetables with rosemary</i>	11.50
BROCCOLINI TRIFOLATI CON ACCIUGHE <i>Sautéed broccolini with garlic, anchovies and chilli</i>	9.50
FINOCCHI STUFATI CON GRATTUGIATO (V) <i>Fennel baked with milk and toasted breadcrumbs</i>	11.50
INSALATA DI PISELLI (V) <i>Salad of peas, shaved buffalo ricotta, chick pea shoots and mint</i>	11.50
INSALATA DI RUCOLA (V) <i>Rockette and parmesan salad</i>	11.50
INSALATA MISTA (V) <i>Italian mixed salad</i>	9.50

### DESSERT

TORTA DI VANIGLIA <i>White chocolate and mascarpone tart</i>	16.00
PROFITEROLE AL CIOCCOLATO <i>Chantilly cream profiteroles with a chocolate cognac sauce</i>	16.00
TIRA MI SU <i>Tuscan trifle of mascarpone, espresso coffee and Strega liqueured sponge</i>	16.50
ZABAGLIONE CON LE FRAGOLE <i>Zabaglione with strawberries</i>	17.00
MILLEFOGLIE CON MELE <i>Vanilla cream &amp; apple caramelized with calvados with thin layers of pastry</i>	17.00
TORTA DI CIOCCOLATO <i>Rich dark chocolate tart served with cream</i>	17.00
DOLCE DEL GIORNO <i>Dessert of the day</i>	16.50
FORMAGGIO <i>Selection of Australian and Italian cheeses</i>	21.00