

TAPAS

| | |
|---|-----|
| WHITE ANCHOVIES | 290 |
| Marinated in lemon extra virgin oil garlic, fresh chilli & lime | |
| ARANCINI | 190 |
| POTATO & HAM CROQUETTE WITH TRUFFLE MAYO | 190 |
| DEEP FRIED BABY TIGER PRAWNS, SPICY MAYO | 250 |
| * PARMESAN POTATOES & PARSLEY | 190 |
| SAUTÉED MUSSELS | 250 |
| With spicy tomato sauce and 'Nduja | |
| SAUTÉED CLAMS | 250 |
| With Aglio olio & pepperoncino | |
| PATA NEGRA 80GR | 790 |
| Spanish Iberico Bellota ham 40 months | |

BRUSCHETTA

| | |
|---|-----|
| * AVOCADO & FETA | 290 |
| Avocado, feta cheese, tomatoes & fresh rucola | |
| ANCHOVIES & GOAT CHEESE | 280 |
| Anchovies, creamy goat cheese & diced beetroot | |
| TRICOLORE | 190 |
| Marinated cherry tomato, homemade ricotta & fresh basil | |
| add melted spicy 'Nduja sausage +100 | |
| PARMA HAM & BURRATA | 280 |
| San Daniele ham, stracciatella, tomatoes & fresh basil | |

ANTIPASTI (STARTERS)

| | |
|---|-----|
| CARPACCIO | 350 |
| Beef carpaccio with truffle mayo, crispy parmesan cheese & Rucola salad | |
| PARMA HAM & SWEET MELON | 490 |
| Parma ham & sweet cantaloupe melon | |
| * SMOKED BURRATA | 450 |
| Smoked burrata cheese, cherry tomatoes, shallots & fresh basil | |
| GIANT SCALLOP & YELLOW FIN TUNA TARTARE | 450 |
| Avocado cream, wasabi mayonnaise & sweet potatoes | |
| PUMPKIN SOUP | 290 |
| Cod fish with extra virgin oil & creamy milk | |
| LOBSTER BISQUE | 390 |
| And diced rock lobster | |
| * MUSHROOM & TRUFFLE SOUP | 390 |
| Shitake & porcine mushrooms, shallots, black truffle paste, Potatoes, cream & truffle oil | |

INSALATE (SALADS)

| | |
|---|-----|
| * SPINACH & ITALIAN BEANS SALAD | 290 |
| Fresh baby spinach, Italian cannellini beans & blue cheese dressing | |
| CANTINA SALAD | 350 |
| Mixed salad with olives, feta, marinated chicken breast & capsicum | |
| ITALIAN SAUSAGE SALAD | 290 |
| Spicy Italian sausage, rucola, cherry tomatoes, grana padano & balsamic vinegar | |
| ROCK LOBSTER SALAD | 490 |
| Braised lobster, celery, cherry tomato, shallot & rosemary | |

SALUMI E FORMAGGI (PLATTERS)

| | |
|--|-----|
| COLD CUTS | 390 |
| Selection of Italian cold cuts platter | |
| * CHEESE | 480 |
| Selection of cheese | |
| MIXED | 490 |
| Mixed platter of assorted cheese & cold cuts | |

SIGNATURE PASTA & RISOTTO

| | |
|---|-----|
| PACCHERI SICILIANA | 320 |
| Smoked scamorza cheese, parmesan, spicy Italian salami & basil | |
| BLACK INK TORTELLI | 490 |
| Rock lobster tortelli in cream sauce | |
| PAPPARDELLE OXTAIL | 450 |
| Braised oxtail & mixed vegetables | |
| ANGEL HAIR CRAB | 490 |
| Aglio, chili, Cherry Tomato | |
| FETTUCCINE CANTINA | 390 |
| Shitake & Porcini Mushrooms, Shallots, Cream, Black Truffle Paste, Truffle Oil | |
| SPAGHETTI PUTTANESCA | 390 |
| Spaghetti with anchovies, capers & black olives | |
| * SPAGHETTI AOP | 250 |
| Vegetarian classic with aglio, olio & pepperoncino | |
| RISOTTO SEAFOOD | 490 |
| Prawns, Squid, Salmon, Clams, Rasped Lemon Zest | |
| RISOTTO SALSICCIA & FUNGHI | 330 |
| Salsiccia Prok Sausage, Shitake & Porcini Mushrooms, White Wine, Onions, Parsley, Parmesano | |

CLASSIC PASTA

| | |
|--|-----|
| ARRABIATA, BOLOGNESE, CARBONARA, VONGOLE | 290 |
| Your choice of fresh pappardelle, fettuccine, tagliolini or linguine | |
| HOME MADE LASAGNE | 320 |

* Vegetarian

Prices are subject to 10% service charge and 7% VAT

SECONDI (MAINS)

| | |
|--|----------|
| 500 DAYS AGED BEEF | 590/100g |
| Premium marinated striploin, grilled vegetables (minimum order 200g) | |
| RIB EYE STEAK | 790 |
| Grilled Australian grass fed Angus beef, potato wedges, salad, mushroom-truffle sauce | |
| LAMB CHOPS | 650 |
| Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus | |
| LUGANIGA PORK SAUSAGE | 450 |
| Duo luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions | |
| COD FISH | 690 |
| Black cod fish, cherry tomatoes, spinach, black olives, basil | |
| SALMON FILLET | 490 |
| In Creamy Leek Sauce and Mussels | |
| KUROBUTA PORK | 490 |
| Berkshire pork, spinach, potatoes, pineapple sauce | |

DOLCE (DESSERTS)

| | |
|---|-----|
| HOMEMADE TIRAMISU | 200 |
| Homemade tiramisu - Italia's recipe | |
| HOMEMADE PANNA COTTA | 220 |
| Homemade panna cotta & pink grapefruit sorbet sauce | |
| GELATO (ICE CREAM) PER SCOOP | 90 |
| Lemon sorbet, strawberry sorbet, vanilla, milk chocolate, white chocolate, kahlua, salted caramel | |
| CRÈME BRULÉE | 220 |
| With creamy kahlua ice cream | |
| BUNET | 250 |
| Amaretto-chocolate brulée with rum raising ice cream | |

* Vegetarian

Prices are subject to 10% service charge and 7% VAT

PIZZA

| | |
|---|-----|
| * MARGHERITA | 280 |
| Tomato sauce, mozzarella, fresh basil | |
| * 4 FORMAGGI | 390 |
| Mozzarella, fontina, parmesan, gorgonzola | |
| SMOKED SALMON | 450 |
| Smoked cheese, asparagus, cherry tomatoes, rucola salad | |
| PIZZA CANTINA | 450 |
| Pancetta sausage, mushrooms, white truffle oil | |
| * TARTUFO E FORMAGGI | 390 |
| Fontina cheese, mozzarella, white truffle oil | |
| NAPOLI | 360 |
| Tomato sauce, mozzarella, anchovies, capers, oregano | |
| PARMA HAM & BURRATA | 490 |
| Tomato sauce, smoked burrata, cherry tomatoes, San Daniele ham, basil | |
| PROSCIUTTO E FUNGHI | 350 |
| Tomato sauce, mozzarella, cooked Italian ham, Shitake mushrooms, fresh basil | |
| DIAVOLA | 380 |
| Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil | |
| PORCHETTA | 360 |
| Baby pig, smoked cheese, fontina | |
| TIROLESE | 450 |
| Tomato sauce, mozzarella, gorgonzola, smoked speck, artichoke | |
| SALSICCIA | 340 |
| Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola | |
| PARMIGIANA | 340 |
| Tomato sauce, mozzarella, boiled egg, cooked Italian ham, fried eggplant, parmesan, fresh basil | |
| PANCETTA PICANTE | 490 |
| Spicy parma ham, mozzarella, fontina | |
| MASCARPONE E TARTUFO | 520 |
| Mascarpone, mozzarella, black truffle, white truffle, rucola, caramelized onions, San Daniele ham | |