

STARTER (select one)

✓ **SOUP OF THE DAY**

✓ **KALE SALAD**

Grilled Peach, Red Onion,
Croutons, Cranberry Dressing

CAESAR SALAD

Romaine Lettuce,
Shaved Parmigiano, Croutons
(Add Smoked Salmon +\$18)

CALAMARI

Deep Fried Semolina Coated Calamari,
Arrabiata Sauce, Lemon

✓ **CAPRESE**

Buffalo Mozzarella Cheese,
Datterino Cream, Marinated Tomato,
Olive Powder

✦ **TONNO AL PEPE**

Pepper Crusted Tuna,
Balsamic Pearl Onion, Bell Pepper Purée

CHOICE OF MAIN (select one)

PIZZA SELECTION

✓ **MARGHERITA**

d'Agerola Mozzarella,
Tomato Sauce, Basil Leaves

✓ **4 FORMAGGI**

Gorgonzola, d'Agerola Mozzarella,
Parmigiano, Smoked Scamorza

🌶️ **PEPPERONI**

d'Agerola Mozzarella, Spicy Spianata,
Tomato Sauce, Spicy Oil

✓ **LIGURE +\$28**

Pesto Cream, Taggiasca Olive,
Cherry Tomato, Crescenza Cheese

CAPRICCIOSA

Tomato Sauce, d'Agerola Mozzarella,
Olives, Artichoke,
Mushroom, Cooked Ham

MARINARA

Tomato Sauce, Anchovies,
Roasted Garlic, Oregano

PASTA SELECTION

✦ **CHITARRA ALLO SCOGLIO +\$68**

Chitarra Spaghetti, Black Mussels,
Clams, Red Prawns, Crustacean Bisque

RIGATONI ANATRA

Mancini Rigatoni, Smoked Duck,
San Marzano Tomato, Aged Ricotta

✓ **GNOCCHI ZUCCA**

Potato Dumpling,
Pumpkin Amaretto Cream, Parmigiano

BOLOGNESE

Homemade Fettuccine,
Wagyu Beef Ragout, Parmigiano

🌶️ **GUANCIALE AOP**

Mancini Spaghetti, Cured Pork Cheek,
Garlic, EVO, Fresh Chilli

OTHERS

✦ **COSTATA DI MANZO +\$68**

225g Australian Ribeye,
French Fries, Wine Reduction

BRACIOLA DI MAIALE +\$38

Sous Vide Pork Chop, Pickle Red Cabbage,
Pommery Mustard Cream

SALMONE

Pan Seared Salmon Filet, Tomato Salsa,
Charcoal Mashed Potato

WATER

FREE-FLOW NORDAQ WATER \$28 /guest
Sparkling / Still

DRINKS

DAILY JUICE \$28

SOFT DRINK \$28

PORETTI LAGER (btl) \$48

WINE BY GLASS \$68

DESSERT

CAKE OF THE DAY \$28

TIRAMISU \$38

