

ROSSO GROUP MENU

3 COURSES \$68++

STARTER AND DESSERT ARE FIXED.

PLEASE SELECT 2 PASTA AND 2 MAIN COURSE OPTIONS IN ADVANCE FOR YOUR GROUP

CHOOSE YOUR WAY; SHARING Enjoy all Selected Pasta and Main Courses

INDIVIDUAL Each Guest chooses ONE Pasta OR ONE Main Course

STARTERS



BRUSCHETTA CLASSICA

Toasted Bread with Fresh Tomatoes Basil & Extra Virgin Olive Oil

INSALATA DI CESARE AL SALMONE

Romaine Salad, Thinly Slice Salmon, Bread Croutons, Parmesan Cheese & Ceasar Dressing

FOCACCIA E MORTADELLA

Rosemary Thin Pizza Bread Served With Mortadella Ham

PASTA & RISOTTO (CHOOSE 2)

TAGLIATELLE CREMOSE CON PARMA CROCCANTE

Tagliatelle Pasta with Creamy Tomato Sauce & Crispy Parma Ham



RIGATONE POMODORO E BURRATA

Rigatone Pasta with Tomato Sauce, Fresh Burrata & Basil

ORECCHIETTE AL GRANCHIO (Add \$4 Per Pax)

Orecchiette Pasta with Jumbo Crab Meat in Creamy Tomato Sauce & Chili

RISOTTO PARMIGIANO REGGIANO E NOCI

Risotto with 24 Months Pamigiano Reggiano & Walnuts

MAIN COURSE (CHOOSE 2)

SAN PIETRO AL LIMONE

Delicately Pan-Seared John Dory Fillet Served With Lemon Butter Sauce & Capers

POLLO AL ROSMARINO

Grilled Chicken Thigh With Fresh Rosemary Served With Roasted Potatoes

SCALLOPINA AI FUNGHI

Roasted Pork Fillet With Mushroom Sauce Serve With Mashed Potatoes

TAGLIATA DI MANZO (Add \$8 Per Pax)

Grilled Beef Ribeye Served With Seasonal Salad and Potatoes

DESSERT

PANNA COTTA AI FRUTTI DI BOSCO

Cream Pudding
With Berries Sauce



Olive Menu

FAMILY-STYLE SHARING MENU \$88++

Designed to be Enjoyed Together, all Dishes are Served for Sharing
Choose 3 Starters & 2 Pasta or Risotto for Your Group in Advance
Main Course & Dessert are Fixed

STARTERS (Choose 3)

BRUSCHETTA MASCARPONE E TARTUFO

Toasted Bruschetta with Creamy Mascarpone Cheese and Truffle Pesto

INSALATA DI POLIPO E PATATE

Octopus and Potato Salad with Cherry Tomato, Olives, Green Beans Extra Virgin Olive oil & Lemon

RUCOLA POMODORINI E PARMIGIANO

Rocket Salad with Aged Parmesan Shaving, Lemon and Extra Virgin Olive Oil Dressing

CARPACCIO DI MANZO

Wagyu Beef Carpaccio with Rocket, Aged Parmesan Shavings and Lemon olive oil

GNOCCO FRITTO E MORTADELLA

Crispy Fried Gnocco Dough With Tomato and Parmesan, Served with Mortadella

PASTA & RISOTTO (Choose 2)

SPAGHETTI ALLA MARINARA

Spaghetti Pasta With Prawns, Squid, Fish Fillet, Mussels and Cherry Tomatoes in White Wine Sauce

ORECCHIETTE DELL'ORTO

Orecchiette Pasta with Eggplant, Cherry Tomato, Fresh Basil & Burrata Cheese

RIGATONI ALLA GENOVESE

Rigatoni Pasta with Slow-Braised Wagyu Beef Cheek in White Wine

RISOTTO AL PARMIGIANO E PORCINI TARUFATI

Creamy Parmigiano Risotto Topped with Truffle-Infused Porcini Mushrooms

MAIN COURSES

ARROSTO MISTO DI CARNE

Grilled Chicken Thigh, Beef Ribeye & Roasted Pork Belly, Served with Roasted Potatoes & Broccoli

BRANZINO ALLA GRIGLIA

Grilled Seabass Fillet Served with Seasonal Salad

DESSERT

PANNA COTTA AI FRUTTI DI BOSCO

Cream Pudding With Berry Sauce

TIRAMISU

Ladyfinger Biscuits Soaked in Coffee, Marsala Liquor
and Mascarpone Cheese Cream





PRIMITIVO MENU

- 4 COURSE \$98++

STARTERS

CALAMARI DELL'ADRIATICO

Crispy Fried Adriatic Calamari with Squid-Ink aioli

INVOLTINO DI CAPOCOLLO E SCAMORZA

Apulian-Style Capocollo Wrapped Around Melted Scamorza Cheese

INSALATA DI BURRATA ALLA PUGLIESE

Apulian Burrata with Tomatoes, Cucumber, Red Onion & Crispy Bread

CARPACCIO DI MANZO E CACIOCAVALLO

Thinly sliced Wagyu Beef, Apulian Caciocavallo Cheese & Rocket Salad

PASTA & RISOTTO (Individual Serving-Choose 1)

ORECCHIETTE SALSICCA, FUNGHI E CACIOCAVALLO

Orecchiette Pasta with Pork Sausage, wild Mushroom and Caciocavallo Cheese

STRASCINATI BROCCOLI E GAMBERI

Strascinati Pasta with Broccoli, Roasted Prawns, Garlic, Chilli & Extra Virgin Olive Oil

CAVATELLI AL BRASATO DI PRIMITIVO

Apulian Cavatelli Pasta with Slow-Braised Beef Cheeks in Primitivo Wine

RISOTTO AL PRIMITIVO

Primitivo Red Wine Risotto with Apulian Cacioricotta Cream & Caramelised Onion

MAIN COURSES (Sharing OR Individual Serving-Choose 2)

TAGLIATA DI MANZO ALLA GRIGLIA

Grilled Ribeye with Apulian-Style Salmoriglio, Roasted Potatoes & Rocket Salad

BRANZINO ALLA MEDITERRANEA

Roasted Seabass with Tomato, Capers, Olive in White Wine Sauce and salad

FILETTO DI MAIALE AL PRIMITIVO

Pork Tenderloin with Primitivo Red Wine Reduction Potato Puree & Caramelised Onion

POLLO ALLA PUGLIESE

Grilled Rosemary Spring Chicken with Peperonata, Rosted Potatoes & Herb Jus

DESSERT

TORTA DI MANDORLE E NOCI AL PRIMITIVO

Traditional Almond & Walnut Cake
with Primitivo Wine Reduction



STARTER AND DESSERT ARE FIXED.
PLEASE SELECT 1 PASTA AND 2 MAIN COURSE
OPTIONS IN ADVANCE FOR YOUR GROUP

MENU CAN BE TAILORED TO SUIT YOUR NEEDS



Rose Menu

4 Courses- \$118

APPETIZER (CHOOSE 4)



BURRATA DELL'ORTO

Burrata Cheese with Sauteed Vegetable

AFFETTATI MISTI

Cured Italian Cold Cuts; Parma, Mortadella, Salami



RUCOLA E CARCIOFI

Arugula Salad with Artichokes & Parmesan Shaving

VITELLO TONNATO

Thin Sliced Veal Loin With Tuna Sauces & Capers



FOCACCIA TARTUFATA

Focaccia with Creamy Mascarpone & Truffle Pesto

PASTA & RISOTTO (CHOOSE 1)

TAGLIOLINI DI MARE AL CAVIALE

Tagliolini Pasta with Lobster Bisque, Prawns & Caviar

RIGATONI AL BRASATO DI BAROLO

Rigatoni Pasta with Slow-Braised Wagyu Beef Cheeks in Rich Barolo Wine sauce



RISOTTO TALEGGIO PORCINI E TARTUFO

Risotto with Taleggio Cheese, Porcini Mushroom & Truffle

MAIN COURSE

BISTECCA ALLA FIORENTINA (1 Steak / 5 Guests)

Grilled Thick-Cut Wagyu Beef Porterhouse Steak

(Beef Tenderloin Option for Smaller Groups)

BRANZINO ALLA MEDITERRANEA

Roasted Seabass with Cherry Tomatoes & Olives

DESSERT (CHOOSE 1)

TIRAMISU

Lady Finger Biscuits Soaked in Coffee, Marsala Liquor and Mascarpone Cheese Cream

SALAME AL CIOCCOLATO

Chocolate "Salami" With Almond, Rum & Biscuits

PLEASE SELECT YOUR OPTIONS IN ADVANCE FOR YOUR GROUP

4 APPETISER - 1 PASTA or RISOTTO - 1 DESSERT

MAIN COURSE WILL BE SERVED SHARING STYLE

MENU CAN BE TAILORED TO SUIT YOUR NEEDS