

Sunday

BRUNCH MENU

\$49.00

2 courses (Min. 2 Pax)

Sharing Starters

Bruschetta Tartufata

Toasted bread with Mascarpone Cheese, Truffle and Mushroom.

Carpaccio di Manzo

Thin Sliced Wagyu Beef Fillet with Arugula, Parmesan Cheese and Lemon Dressing.

Salmone e Carciofi

Thin Sliced Smoke Salmon "Carpaccio" with Marinated Artichoke and Lemon Dressing.

Focaccia Burrata e Mortadella

Home Made Focaccia bread with Burrata, Mortadella and Toasted Pistachio.

Polpette della Nonna

"Nonna" Style Meatball with Minced Pork and Beef, Parmesan Eggs in Tomato Sauce.

Choose Your Main

Tagliatelle Parma e Parmigiano

Tagliatelle Pasta with Parmesan Cheese Sauce and Crispy Parma Ham.

Rigatoni Gratinati Menta e Zucchine

Baked Rigatoni Pasta with Zucchini, Parmesan, Buffalo Mozzarella Cheese and Mint.

Spaghetti Gamberi e Bottarga + \$6.00

Spaghetti Pasta "Agli & Olio" Style With Tiger Prawns and Bottarga

Bistecca alla Griglia + \$14.00

Grilled Beef Rib Eye Served with Arugula and Roasted Potatoes

Branzino alla Mediteranea + \$8.00

Roasted Seabass Fillet with Cherry Tomato, Olive, Cappers, in White Wine Sauce

Porchetta Arrosto + \$8.00

Slow Roasted Pork Belly with Apple Jam Served with roasted Potatoes and Mix Salad

Pollo Arrosto

Grilled Chicken Thigh Served with Mix Salad and Roasted Potatoes

Add your Dessert

Tiramisu della Casa + \$14.00

Classic Tiramisu with Lady Fingers, Coffee, Marsala and Mascarpone Cheese Cream

Panna Cotta ai Frutti di Bosco + \$9.00

Cream Pudding with Berry Sauce

Affogato al Caffè + \$10.00

Vanilla Gelato with Espresso Coffee

Drink

+ \$55.00

For Free-Flowing Prosecco Wines, Beer and Soft Drink

All Our Prices are Subject to 10% Service Charge & GST