

To Start

HOUSE MADE FOCACCIA

first press olive oil & salt

SAKOSHI BAY OYSTER

burnt tomato anad white balsamic,
granita, fermented chili

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pecorino béchamel, summer truffles, chives

ANCHOVY TOAST

spanish anchovies, sourdough, tomato,
mount zero olive oil

CRUDO

tuna, citrus kosho, stracciatella, tomato

OLIVES

mount zero organic wild olives, fermented
lemon oil

BURATTA

spinach salsa verde, powdered tomato, vino cotto

OCTOPUS

sicilian olive, pickled guindilla pepper

To Start

VITELLO TONNATO

mb4+ wagyu, rocket

ARANCINI

bolognese ristretto, bechamel

GNOCCO FRITTO

prosciutto, parmigiano, smoked mascarpone

PATE TOAST

foie gras, sourdough, orange, parsley

SNAPPER CRUDO

burnt tomato salsa, mozzarella, crostoli

WAGYU TARTARE

crispy risotto, miso, cacio e pepe

TOMATO SALAD

heirloom tomatoes, caperberries, vino vinegar,
mount zero olive oil

CHARCUTERIE

parma ham, mortadella, capocollo
whipped mozzarella

Pasta

SPAGHETTI

prawn, chili, garlic, olive oil, parsley

CAVATELLI

eggplant, smoked scarmoza, mutti tomato

CASARECCE

green zucchini, pangrattato

MALTAGLIATI

beef shin, pork neck, Italian sausage

BUCATINI

pecorino, black pepper, miso

SPICY GIN RIGATONI

burrata, calabrian chili, mutti tomato, tanqueray

LINGUINE

clams, lemon, pecorino romano

TRUFFLE ALFREDO FETTUCCINE

spring truffle, cultured butter, pecorino romano

MAC & CHEESE

talleggio, pecorino, sourdough

RISOTTO

pumpkin, fermented chili, mascarpone, chive

OXTAIL LASAGNE

parmigiano bechamel, rocket, stracciatella

Grill

CALABRIAN SAUSAGE

green olive, Italian peppers, gremolata

CHARCOAL WHITE FISH

shio kombu & garlic butter, lemon

400G STOCKYARD RIB EYE

olive oil, porcini gravy

CALAMARI RIPENI DI ROSO

preserved lemon, pancetta, roasted chili, confit garlic

WOOD GRILLED HALF CHICKEN

soft polenta, wasabi, truffle

SMOKED PORK CHOP

calabrian chili, pecorino crema

Sides

SALAD

leaves, vino cotto, olive oil

ROCKET

apple balsamic, parmesan

BURNT GREEN

broccoli, kale, anchovy, pangrattato, lemon,
mount zero olive oil

CUCUMBER

fetta, burnt onion, mint, olives

CRISP POTATO

rosemary salt, smoked mascarpone

Dessert

TIRAMISU

single origin espresso, malt crumb

NEAPOLITAN GELATO

ricotta and vanilla, strawberry and fermented
lemon, dark chocolate and sea salt

PANNA COTTA

vanilla, raspberry

AMALFI LEMON

vanilla bean semi-fredo, limoncello granita

Twisted

APEROL CITRUS MARGARITA

tequila, aperol, citrus, yuzu, himalayan salt

PISCO GINGER SOUR

pisco, caramel ginger, lemon, albumen

ITALO COLADA

light rum, vermouth, coconut campari, clear pineapple

Negroni

CLASSICO

gin, 1757 sweet
vermouth, campari

YUZU

gin, yuzu campari,
bianco vermouth

RICOTTA

ricotta washed gin, strawberry jam
campari, black pepper vermouth

CIOCCOLATO

cocoa butter fat washed gin,
1757 sweet vermouth, campari

Spritz

TANGERINE FLORAL

tangerine liqueur, citric solution, sparkling wine

VANIGLIA GARIBALDI

vanilla infused campari, CO₂ orange

BASIL BELLINI

peach, basil syrup, white balsamic, prosecco

GOLD SPRITZ

guava infused limo aperitivo, sparkling wine, rose syrup, gold dust

Mocktails

PINEAPPLE ORANGE

pineapple, orange, lemon, grenadine syrup, soda water

PASSION HONEY

tangerine, passion fruit, honey, lemon simple syrup

BERRIES SODA

raspberry, blueberry, lemon, simple syrup, soda water

Beers

KURA KURA ISLAND, ALE
KURA KURA LAGER

HEINEKEN
CLAUSTHALER NON-ALCOHOLIC

PERONI

ISLAND BREWING SUMMER PALE ALE