

Antipasti

VITELLO TONNATO SERVITO CON CAPPERI E PEPERONI ARROSTI	420
Thinly sliced roast veal dressed with tuna sauce, adorned with capers and sweet peppers	
CARPACCIO DI MAZO	580
Carpaccio of beef tenderloin garnished with Parmigiano, Reggiano cheese, wild rocket, champignon mushrooms and extra virgin olive oil. Truffle drops	
PROSCIUTTO CRUDO DI PARMA CON MELONE	580
Italian Parma ham riserva and Japanese rock melon drizzled with aged balsamic vinegar	
SALSICCIA CON SALSA PICCANTE	380
Pan fried imported Italian fresh sausage with a lightly spicy tomato sauce, Parmesan shaves and wild rocket leaves	
ANTIPASTI MISTI	580
Selection of premium quality Italian cold cuts, marinated vegetables, Italian cheeses	
CAPPESANTE AL TARTUFO	580
Pan fried US sea scallops on a bed of carrot mousse and sautéed baby spinach. Complimented with truffle sauce and truffle oil	
MELANZANE ALLA PARMIGIANA	380
Baked imported eggplant, with San Marzano tomatoes, mozzarella and Parmesan cheese. Drizzled with homemade basil pesto sauce	
BURRATINA CON RUCOLA E PROSCIUTTO	520
Imported burrata cheese on a bed of warm slowly roasted vine tomato. Served with wild rocket salad, basil sauce and Parma ham riserva	

Insalate

INSALATA MISTA	380
Mixed salad and vegetable served with balsamic dressing	
INSALATA DI CESARE CARDINE	420
Traditional Caesar salad with crunchy Pancetta, Parmesan shaves, quail egg and garlic croutons	
INSALATA CAPRESE	450
Classic Caprese combines imported buffalo mozzarella and vine cherry tomatoes drizzled with fresh basil pesto sauce and Balsamic vinaigrette	
INSALATA D'ARAGOSTA "LA SCALA"	780
Salad of rock lobster with chunks of tomatoes, celery and herbs "alla Scala" style	
INSALATA CON TRIGLIE	420
Deep fried imported red mullet fillets complimented with fennel, tomato salsa. Capper-chili infusion sauce	

Minestre

CREAMA DI ASPARAGI BIANCHI E VERDI	380
Cream of white and green asparagus. Served with crunchy Pancetta gorgonzola cheese, green asparagus bites and ciabatta croutons. Extra virgin drops	
ZUPPA DI FRUTTI DI MARE, SUCCO CONCENTRATO DI POMODORO	380
Shrimp, mussels, squid, blue swimming crab, garlic, onion, oregano, basil and tomato sauce consistency	
CAPUCCINO AL TARTUFO	380
Cappuccino of truffles served with Parmesan cheese bread croutons	
MINISTRONE DI VERDURE ALLA CONTADINA	320
Earthy soup with all the seasonal vegetables available on the market. Served with homemade basil pesto sauce and grated Parmesan cheese	
PATATE E SALMONE	380
Potato cream soup. Served with salmon bites, smoked salmon, potato Parisian, crunchy salmon skin and salmon eggs. Pink pepper and truffle oil	

Prices are inclusive of service charge and government tax.

Pasta (choice of spaghetti, penne or angel hair)

ALLA BOLOGNESE	450
Italian pancetta and selected cut of beef and pork in a home-made Bolognese sauce. Topped with Parmigiano Reggiano	
CARBONARA	450
Italian pancetta and egg in a light cream sauce. Topped with Parmigiano and crispy bacon	
ALL' ARAGOSTA	780
Flamed fresh rock lobster in a rich sauce of imported tomato, cappers and Kalamata olives	
CARBONARA AL SALMONE	480
Carbonara of fresh and smoked salmon, with zucchini julienne . Topped with salmon eggs and spring onion	
AL POMODORO O ARABBIATA (with pepperoncino chilli)	400
Tangy sauce made with imported tomatoes from Italy and fresh basil leaves topped with Parmigiano Reggiano.	
AI FRUTTI DI MARE	480
Fresh seafood from the Andaman sea in a San Marzano tomatoes sauce	
SALSICCIA E GORGONZOLA	480
Imported fresh Italian sausage and Gorgonzola cheese in a rich cream sauce	

Homemade pastas

LASAGNE AL FORNO ALLA BOLOGNESE	480
Baked lasagna layered with Bolognese, béchamel and parmesan cheese	
TRIO DI RAVIOLI AL TARTUFO	580
Trio of ravioli: lobster, spinach ricotta and porcini mushrooms. Served with a rich truffle cream sauce	
TORTELLONI PORCINI E SPECK	520
Homemade Tortelloni stuffed with Parma ham, Mortadella ham and veal meat. Served with a Porcini mushrooms and Speck ham sauce	
RAVIOLI AL GRANCHIO	510
Homemade ravioli stuffed with blue swimming crab meat. Served with a tomato, cappers and olives sauce	

I risotti

RISOTTO AI FRUTTI DI MARE	520
Arborio rice with fresh seafood from the Andaman sea cooked with white wine and lobster reduction	
RISOTTO AI FUNGHI PORCINI, SALSICCIA E GORGONZOLA	620
Risotto with porcini mushrooms, imported Italian sausage and creamy Gorgonzola cheese	

I pesci

GRIGLIATINA DI PESCE ALL' OLIO AROMATICO	780
Grilled combination of fish fillets and crustaceans with aromatic olive oil	
SOGLIOLA PICCATA	890
Oven baked whole imported Dover sole with cappers-lemon-white wine emulsion sauce	
FILETTO DI BRANZINO IN PADELLA CON VONGOLE E PREZZEMOLO	650
Pan-fried sea bass fillet with clams-saffron sauce	
FILLETTO DI CERNIA IN CROSTA DI PATATE SU CREMA DI FUNGHI PORCINI	650
Seared fillet of grouper served with potato mash and a delicate porcini mushroom cream	
GAMBERI E CAPPESANTE IN CAMICIA DI PANCETTA CON CAPPONATA	780
Prawn and scallops wrapped with pancetta served with capponata	

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CODA DI ROSPO E PANCETTA 880
Imported monk fish fillet wrapped in bacon. Served with Kalamata olives and a light tomato Livornese sauce

La carne

GALLETTO 780
Rooster two ways. Comfit and roulade stuffed with roast garlic and rosemary. Served on a bed of potato-truffle mousse and red wine-mushrooms reduction sauce

AGNELLO PROFUMATO AL ROSMARINO ED AGLIO 980
Grilled Australian lamb chops with rosemary and red wine sauce. Served grilled Eriinji mushrooms, sautéed spinach, grilled vegetables and new potato

SALTIMBOCCA ALLA ROMANA 980
Imported Australian veal tenderloin escallops topped with sage and Italian Parma ham

VITELLO ALLA MILANESE CON INSALATA GRECA 950
Australian veal chop Milanese style, topped with a fresh salad of imported Italian mozzarella, Kalamata olives, wild rocket and organic vegetables

SCALOPPINE AL LIMONE E VINO BIANCO 820
Pan fried Australian beef tenderloin escallops in lemon-white wine sauce. Served with potato-truffle mash, grilled vegetables and sautéed spinach

FILETTO AL PEPE ROSA 1300
Grilled Canadian black Angus tenderloin(200g).Served with pink pepper sauce, grilled Errinji mushroom, sautéed spinach, grilled vegetables and baby potatoes

FILETTO DI MAIALE IN CAMICIA 780
Japanese Korubuta pork fillet mignon. Served on a bed of potato-gorgonzola mousse. Port wine reduction sauce and grilled seasonal vegetables

I DOLCI I

APPLE RAVIOLI 380
With Homemade vanilla ice cream and sauce

PANNA COTTA 380
Crostoli cookies and raspberry puree sauce

GRATINATA DI FRUTTA FRESCA 380
White wine sabayon with gratinated seasonal fresh tropical fruits

TIRAMISU 380
Classic Italian dessert. Layer of espresso soaked Savoiard biscuits and light mascarpone mousse, drizzled with Amaretti biscuits crumbs

MOUSSE DI CIOCCOLATO 380
Bitter chocolate mousse with wild cherries

FANTASIA DI FRUTTA 380
Medley of fresh fruit with its own coulis and passion fruit sherbet

SFOGLIATINA ALLE PERE CON GELATO ALLA VANIGLIA 380
Warm and crispy pear tart served with vanilla ice-cream and chocolate sauce

COURE CALDO DI CIOCCOLATO 380
Chocolate soufflé with orange and raspberry sauce

PROFITEROLES 380
Homemade profiteroles stuffed with light Chantilly sauce and top with dark chocolate mousse

SCOOP OF HOMEMADE ICE CREAM 120
Vanilla, Chocolate, Strawberry, Mocha, White coffee, Tiramisu, Milk, Almond, Hazelnut, Bubblegum, Coconut and Yoghurt ice cream

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.

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