

☞ CICHETTI ☞

MARINATED OLIVES	\$5
OCTOPUS SALAD, extra virgin olive oil, lemon	\$10
ROASTED CAPSICUM, mozzarella, olives	\$8
BACCALÁ CROQUETTES	\$12
CRYSTAL BAY PRAWN COCKTAIL	\$20
RICOTTA, SALMON ROE, crostini	\$10
SAFFRON ARANCINI, buffalo mozzarella	\$10
SARDINES scapece	\$10
“BIANCHETTI” whitebait, chickpea fritter	\$10
SPICED LAMB ‘TORTA’	\$12
DUCK RILLETTE, cornichons	\$12
PROSCIUTTO DI PARMA	\$24
CHARCUTERIE PLATE	\$26

☞ HUITRES MOULES ESCARGOTS ☞

OYSTERS	MUSSELS	FRICASÉE OF SNAILS
Natural Verjuice dressing \$3.5ea	Marinieres, Thyme, white wine, frits \$18	Mushrooms, shallots, crisp pastry \$18

☞ EGGS ☞

EGG IN COCOTTE, truffle pecorino, brioche	\$18
DUCK EGG OMELETTE, cepès	\$24

☞ APPETISERS ☞

BRUSCHETTA, tomato, mozzarella	\$15
CROQUE MONSIEUR, ham, cheese	\$12
CROQUE MADAM, ham, cheese, egg	\$15
CURED KINGFISH, blood orange, fennel	\$18
ROAST BEETROOT SALAD, goats cheese beignet, hazelnuts	\$22
CALAMARI IN PADELLA, rocket leaves, peas, chilli, garlic	\$25
STEAK TARTARE, crostini, cornichons, witlof salad	\$24
DUCK LIVER PARFAIT, duck rillette, frisee, cornichons	\$22
CHICKEN & PROSCIUTTO PRESSÉ, mushrooms a la grecque	\$22
CRISP LAMB BRAINS, wilted spinach, capers, sage, burnt butter	\$20

☞ ZUPPA E PASTA ☞

FRENCH ONION SOUP, baked, Gruyere, pastry	\$14
LIGURIAN FISH SOUP	\$28
SPAGHETTI BOLOGNESE	\$16
FETTUCINE CARBONARA,	\$16
POTATO GNOCCHI, Gorgonzola, walnuts	\$18
PUMPKIN TORTELLINI, sage, burnt butter, parmesan	\$18
LASAGNA	\$18
RISOTTO AL BAROLO, Italian red wine, braised rabbit	\$26

MAIN COURSE SIZE PASTA AVAILABLE AT ADDITIONAL CHARGE

☞ PIATI PRINCIALI ☞

RAINBOW TROUT, boned, almondine, fennel	\$32
FISH’N CHIPS	\$22
STEAK AND FRITES	\$22
WAGYU BEEF CHEEK BOURGUIGNON	\$32
COTOLETTA MILANESE	\$22
CONFIT DUCK LEG	\$24
FEGATO VENEZIANA, calves liver, onions, wine and sage, mash	\$29
SCALOPPINE DI VITELLO, pan-cooked, mushrooms, roesti potato	\$29
ROAST HALF CHICKEN, Brussels sprouts, lardoons, jus gras	\$32

☞ ORTAGGI E LEGUMI ☞

SALAD of shredded leaves	\$8
TOMATO, BUFFALO MOZZARELLA, basil, crostini	\$12
GREEN BEANS, truffled pecorino	\$10
POMME FRITES	\$8
GROSSI MACCHERONI GRATIN	\$12
MASH POTATO	\$8

☞ DESSERTS ☞

BOMB LA MORA, berries, chocolate	\$16
GELATO freshly churned daily, Roman waffle wafer	\$16
TIRAMISU, mascarpone, pavesini, coffee, liqueurs	\$16
BRÛLÉE Grand Marnier, almond biscotti	\$16
LEMON TART, marscapone sorbet	\$16
APPLE TART TARTIN, calvados ice-cream	\$16
CHEESE, from the board	\$20

One course of your choice, a glass of house wine and coffee \$25

Two courses of your choice, a glass of house wine and coffee \$35

Three courses of your choice, a glass of house wine and coffee \$45