

Antipasti

CHEF'S ANTIPASTI A sampler of five antipasti

FROM THE CRUDO BAR FREDDO (Cold)

Bruschetta
cured salmon, portobello mushrooms and buffalo mozzarella on herb focaccia bread

Sardines
sautéed onion and raisins in olive oil, pine nuts, grilled bell peppers and vinegar

Seafood Salad
garlic, chili-olive oil, lemon juice and Italian parsley

Insalata di Buffalo Mozzarella 🌿
e Pesca Alla Griglia
grilled peaches, buffalo mozzarella, rocket and radicchio salad with Pecorino

Tonno Caponata
herb-crusted seared tuna on cold ratatouille

Octopus
garlic, chili flakes, sea salt and olive oil

Caprese 🌿
buffalo mozzarella, tomato, basil, garlic confit and oregano

Bresaola
shaved dried beef, rocket salad, fresh figs, lemon and extra virgin olive oil

CALDI (Hot)

Melanzane alla Parmiggiana 🌿
baked eggplant and zucchini, tomato sauce, basil and parmesan cheese

Cod Fritters
basil salsa and garlic sauce

Mozzarella in Carrozza 🌿
pan-fried smoked mozzarella in whole wheat sandwich with basil pesto

Fritto Misto di Mare
crispy fried mixed seafood with spicy tomato sauce

Garlic and Thyme Roasted Portobello 🌿
spinach and Lombardy Taleggio cheese

Fresh Mussels
stuffed with minced chicken, garlic and herbs in tomato sauce

Vongole al Casino
baked clams with beef bacon, oregano, paprika and parmesan-garlic crumbs

Roasted Scallops
cauliflower and truffles

Primi

SOUP

Minestrone 🌿
Italian vegetable soup with pasta and Gorgonzola croutons

Zuppa di Fagioli Romani 🌿
Venetian borlotti beans and ditalini pasta soup

Zuppa di Pesce alla Marinara
seafood tomato and saffron soup with garlic toast

PIZZA (10 inch)

Favola 🌿
tomato, fresh mozzarella, Parmesan cheese, olive oil and basil pesto

Florentina
spinach, garlic, Portobello, mozzarella, Parmesan cheese, tomato and egg

Capricciosa
hot pepperoni, mozzarella, tomato, roasted artichoke, anchovy filets in olive oil, black olives and garlic

Salmone
mushrooms, herbs, olive oil, fresh salmon and Parmesan flakes

Spicy Lamb Sausage
mushrooms, tomato, onion, mozzarella and rocket salad

Grilled Chicken
herbs, cheese, porcini mushrooms and truffle oil

Venetian 🎭
lobster, scallops, prawns, calamari and clams

GIGANTI CROSTINI COLLECTION

Scampi e Aragosta Crostini
toasted focaccia bread with prawns and lobster in marinara sauce, grilled onions and roasted bell peppers, topped with pesto mozzarella and returned to the grill before serving

Bistecca Pepata
beef steak with garlic and cracked black pepper, grilled to order, sliced and topped with arugula, cherry tomatoes, mozzarella and balsamic vinegar on ciabatta bread

RISOTTO

Risotto ai Funghi Selvatici e Parmiggiano
wild mushrooms, onion, butter, chicken broth, Parmesan cheese

Risotto con Cappelante
pan-fried sea scallops on leeks, lemon zest, chili and basil risotto

Risotto con Aragosta
lobster, green asparagus, lemon zest and green pea foam

Pasta

Mix and match any pasta with your favourite sauce
Dry Pasta : Spaghetti, Capellini, Penne
Fresh Pasta : Squid Ink Tagliolini, Linguini, Parpadelle

Bolognese
minced beef in tomato sauce, fresh herbs and Parmesan cheese

Arrabbiata 🌿
mild spicy tomato sauce, garlic and fresh herbs

Aglio Olio Peperoncino 🌿
garlic, extra virgin olive oil, chili flakes and bird's eye chili (spicy)

Potato Gnocchi and Crab Dumpling
roasted bell peppers coulis and Italian parsley foam

Polpetta
homemade meat balls in fresh basil tomato sauce

Funghi 🌿
assorted mushrooms in cream sauce with basil

Gamberetti ai Pinoli
prawns, chili, garlic, parsley, pine nuts and mushrooms in extra virgin olive oil

Conchiglioni Marinara al Cartoccio 🎭
baked in parcels with seafood in tangy tomato sauce, extra virgin olive oil, fresh herbs and Parmesan cheese

HOMEMADE PASTA

Cannelloni alla Romana
rolled fresh pasta stuffed with chicken ragoût and fontina in pesto sauce baked with mozzarella

Lasagna al Forno 🎭
braised Wagyu beef cheek layered with fresh pasta, cheese crust and truffle oil

Lobster Agnolotti
folded fresh pasta dough with lobster in Roma tomato sauce

Secondi

Garlic and Sun-dried Tomato Grilled Free Range Chicken
roasted mushrooms and mozzarella

Roasted Lamb Shoulder 🎭
rosemary, garlic, black olives and tomato jus

BBQ Cod Fish 🎭
olive oil, basil, capers, pecorino and sun-dried tomato dressing

Pot Roasted Lamb Shank 🎭
cilantro gremolata

Grilled Salmon Trout
rosemary, thyme, garlic, tomato, olive oil and lemon juice

Veal Ossobuco
in a rich jus

Charcoal Grilled Jumbo Prawns
garlic herb butter

Veal Escalope "Due Modi"
one pan-seared, served with lemon butter sauce and one coated with bread crumbs, parsley and Parmesan cheese

12 oz / 340g Charcoal Grilled Black Angus Ribeye Fiorentina 🎭
grilled lemon halves and natural salt

Venetian BBQ Seafood Platter
shoe lobster, prawns, sea scallops, squid, cod fish, clams and mussels coated with olive oil, parsley and chili bread crumbs
With Half Sabah Lobster (300 gm)

Secondi (main course) are accompanied with polenta cake & tomato fondue or truffle mashed potato

SOMETHING ON THE SIDE

Grilled Mediterranean Vegetables with Fresh Herbs

Grilled Asparagus and Wilted Spinach

Mixed Greens with Italian Dressing

Shoe String Fries with Garlic Aioli

Simple Roasted Baby Potatoes

Soft Mascarpone Polenta

Olive-Basil Roma Tomato baked with Mozzarella



Signature



Vegetarian

Kindly notify one of our associate if you have any allerguc intolerance. Prices are subject to 10% service charge and 5% government tax

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