

APPETISERS

Antipasti Board

A selection of Italian meats, fried calamari, smoked bocconcini cheese, sun-blushed tomatoes, marinated mushrooms and olives

Corn-fed Chicken and Portobello Mushroom Flatbread

Sun-blushed tomato pesto and smoked buffalo mozzarella

Fresh Fig and Artichoke Salad

Ricotta cheese, rocket, basil and truffle honey dressing ✓

Sliced Veal* Rosettes

Tuna, anchovy and caper sauce

Minestrone Soup

Carta di Musica bread ✓

🌱 Plant-based. ✓ Vegetarian. 🌾 Gluten free.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Pan-Roasted Sea Bass with a Herb Gremolata

Oregano gnocchi, green beans with almonds and wild mushroom purée

Prosciutto and Basil-Crusted Scallops and Truffle Garlic Shrimp

Celeriac purée and Mediterranean vegetable orzo

Chicken Parmigiana

Capellini Milanese

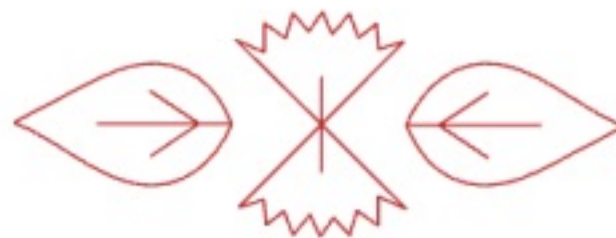
Griddled Beef Fillet* with a Porcini Red Wine Glaze

Pumpkin and pine nut fiorelli and Gorgonzola cheese

Speciality Pasta

Please ask your waiter for today's special

(Vegetarian option available upon request)



Should you wish to order an additional dish, a supplemental charge of US\$12.50 will apply to appetisers, US\$15.00 to entrées and US\$8.00 to desserts.

DESSERTS

Trio of Desserts

Tiramisù

Cannoli Siciliani limoncello and vanilla ricotta

Tartufo bianco dolce vanilla bean gelato with white chocolate and caramel

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SWEET WINE

US\$

Château Romer du Hayot - 75 ml

Sauternes, France

10.50

Late Harvest Sauvignon Blanc - 75 ml

Viña Morandé, Casablanca Valley, Chile

8.50

Noble Riesling - 75 ml

Framingham, Marlborough, New Zealand

11.50

SPARKLING SWEET WINE

US\$

Moscato d'Asti - 125 ml

Fratelli Antonio e Raimondo, Piedmont, Italy

9.00

FORTIFIED WINE

US\$

Pedro Ximénez Sherry - 75 ml

15 Year Old, Williams & Humbert, Spain

8.50

Tawny Port 20 Year Old - 75 ml

Sandeman, Portugal

11.00