

SAMPLE MENU ONLY.

Grill Americano

CHEF'S SELECTION 165PP
(MIN 4)

CICCHETTI & OYSTERS

OYSTERS SHUCKED TO ORDER	ROCK 7.5EA	AGED REGGIANO WITH ORGANIC PIEMONTESE CHESTNUT HONEY	22.5
OYSTERS "AMERICANO" HORSERADISH, SPINACH & PARMESAN (6)	45.5	MARINATED OLIVES & PROSCIUTTO GRISSINI	19.5
PARMESAN CACIO E PEPE POLENTA, SPICY AIOLI	12.5	ARANCINI BOLOGNESE, MOZZARELLA, PEA PUREE & REGGIANO (4)	19.5
SARDINE ALLA GRIGLIA, GRILLED SARDINES, PANCETTA	17.5	FRIED GREEN STUFFED OLIVES	16.5

WOOD OVEN BREADS

PANE MISTO, SOURDOUGH, FOCACCIA & GRISSINI	17.5
FOCACCIA DI PATATE WITH GREEN OLIVE BUTTER	16.5
ORTIZ RISERVA ANCHOVIES, FOCACCIA & GREEN OLIVE BUTTER	25.5

MOZZARELLA & SALUMI

BURRATA, MARINATED TOMATO SALAD	36.5
CAPRESE, POMODORO E BUFFALO MOZZARELLA	29.5
PROSCIUTTO SAN DANIELE CON BUFFALO	38.5
SALUMI MISTI - SAN DANIELE, BRESAOLA, MORTADELLA	44.5

PRIMI PIATTI

CALAMARI FRITTI, SKORDALIA, RUCOLA	36.5
CARPACCIO DI MANZO, TUNA MAYONNAISE	35.5
CRUDO DI PESCE, TUNA, SALMON & KINGFISH	38.5
OCTOPUS CARPACCIO, CHILLI, LIMONE, EXTRA VIRGIN OLIVE OIL	38.5
KING PRAWNS ALLA GRIGLIA E 'NDUJA (3)	44.5
CHICKEN PAILLARD, SNOW PEA, RUCOLA & BUFFALO	34.5

PASTA

PAPPARDELLE, 9+ WAGYU BEEF & PORCINI RAGU	43.5
SHORT RIGATONI, CON SALSA PICCANTE "SPICY PORK SAUSAGE"	39.5
LOBSTER TORTELLINI, SAFFRON	49.5
RAVIOLI CAPRESE WITH GOAT'S CHEESE	38.5
CURLY FETTUCCINE "MAFALDINE" TRUFFLE, REGGIANO, MUSHROOMS	39.5
SPANNER CRAB LINGUINE AGLIO E OLIO	49.5

SECONDI & PESCE

VEAL CHOP MILANESE	58.5
SCALOPINE AI FUNGHI E MARSALA	55.5
GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL & LIMONE	59.5
JOHN DORY AL FORNO, POMODORI E OLIVE	49.5
GRILLED SWORDFISH, TOMATO, OLIVES, CAPERS	47.5

SPECIALI AL FORNO

VEAL OSSO BUCO (FOR TWO) GREMOLATA, CREAMY POLENTA	125.5
SCAMPI ALLA VENEZIANA (FOR TWO) W.A SCAMPI WOODOVEN ROASTED ON SAFFRON PILAF	145.5
BISTECCA ALLA PIZZAIOLA (FOR TWO) ANGUS "CHATEAUBRIAND" 500G IN TOMATO, OREGANO & OLIVE SAUCE	185.5

FROM THE GRILL

CAVOLFIORE
BABY CAULIFLOWER, ROMESCO, YOUNG HERB SALAD 36.5

POLLO ALLA GRIGLIA
GRILLED CHICKEN WITH SALMORIGLIO - WHOLE 78.5 / HALF 41.5

ABBACCHIO SCOTTADITO
GRILLED LAMB CUTLETS, CIME DI RAPA, EXTRA VIRGIN OLIVE OIL, LIMONE 66.5

CALAMARI ALLA GRIGLIA RIPIENI (FOR TWO) 600G
GRILLED WHOLE CALAMARI, OLIVES, CAPERS, TOMATO 88.5

BISTECCA

GRIGLIATA MISTA AMERICANO, CLASSIC MIXED GRILL (MIN TWO)	135PP
WAGYU HANGER STEAK, FUNGHI COGNAC SAUCE 400G/800G	88/176
BISTECCA ALLA FIORENTINA T-BONE 1.2KG	175.5
RIB-EYE ON THE BONE 650G	145.5

WAGYU EYE FILLET MB 4+ 200G	99.5
BISTECCA AL PEPE E TARTUFO, EYE FILLET, TRUFFLED PEPPER SAUCE	110.5
SIRLOIN NEW YORK CUT 300G	66.5
EYE FILLET CENTRE CUT 200G/300G	68.5/98.5
SCOTCH FILLET 350G	67.5

CONDIMENTI

FORMAGGI: GORGONZOLA DOLCE / **BORDOLESE:** RED WINE, SHALLOTS / **SALSA BERNESE:** HOLLANDAISE, TARRAGON
AU POIVRE: GREEN PEPPERCORN, COGNAC / **TARTUFO NERO BUTTER:** BLACK TRUFFLE BUTTER

SELECTION OF MUSTARDS & HORSERADISH

CONTORNI

PATATE AL FORNO, OVEN ROASTED POTATOES	17.5	CAULIFLOWER & PROSCIUTTO GRATIN	21.5
PATATE CHIPS, SEA SALT	17.5	INSALATA MISTA, MIXED LEAF SALAD	18.5
QUATTRO FORMAGGI, PROSCIUTTO MAC & CHEESE	27.5	BRUSSEL SPROUTS WITH PANCETTA	18.5
PARMESAN CRUSTED ONION RINGS, HORSERADISH MUSTARD	16.5	ICEBERG WEDGE PECORINO	21.5
GLAZED CARROTS, HAZELNUTS, GOAT'S CHEESE	19.5	INSALATA DI CAVOLO, PEA & SHAVED CABBAGE PECORINO	23.5
SPINACH, CHILLI & GARLIC	16.5	INSALATA GEM, GORGONZOLA DOLCE, PROSCIUTTO	18.5
GREEN BEANS, EXTRA VIRGIN OLIVE OIL & CITRUS	17.5	RUCOLA E POMODORINI, ROCKET & CHERRY TOMATO SALAD	21.5

PLEASE INFORM YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS. CREDIT CARD TRANSACTIONS INCUR 1.85% FEE.
PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.