

SAMPLE MENU ONLY.

# Grill Americano

CHEF'S SELECTION 165PP  
(MIN 4)

## CICCHETTI & OYSTERS

OYSTERS SHUCKED TO ORDER . . . . .	PACIFIC/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
FRIED WHITE ANCHOVIES, AIOLI . . . . .	14.5	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 . . . . .	37.5
CAPRESE, POMODORO E BUFFALO MOZZARELLA . . . . .	32.5
PROSCIUTTO SAN DANIELE CON BUFFALO . . . . .	39.5
SALUMI MISTI - SAN DANIELE, BRESAOLA, MORTADELLA . . . . .	46.5

## PRIMI PIATTI

CALAMARI FRITTI, SKORDALIA, RUCOLA . . . . .	37.5
CARPACCIO DI MANZO, TUNA MAYONNAISE . . . . .	36.5
CRUDO DI PESCE, TUNA, SALMON & KINGFISH . . . . .	38.5
OCTOPUS CARPACCIO, CHILLI, LIMONE, EXTRA VIRGIN OLIVE OIL . . . . .	39.5
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 SALSIA PICCANTE "SPICY PORK SAUSAGE" . . . . .	39.5
LOBSTER TORTELLINI, SAFFRON & CHILLI . . . . .	49.5
RAVIOLI CAPRESE WITH GOAT'S CHEESE . . . . .	38.5
RISOTTO AL FORNO, TRUFFLE E TALEGGIO . . . . .	42.5
SPANNER CRAB LINGUINE AGLIO E OLIO . . . . .	49.5

## SECONDI & PESCE

WHITE ROCKS VEAL CHOP MILANESE . . . . .	61.5
SCALOPPINE AI FUNGHI E MARSALA . . . . .	56.5
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

## FROM THE GRILL

CAVOLFIORE  
BABY CAULIFLOWER, ROMESCO, YOUNG HERB SALAD 38.5

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

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

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

## BISTECCA

BISTECCA ALLA PIZZAIOLA ANGUS "CHATEAUBRIAND" 500G IN TOMATO, OREGANO & OLIVE SAUCE . . . . .	165.5
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 . . . . .	176.5
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 . . . . .	67.5
EYE FILLET CENTRE CUT 200G . . . . .	69.5
SCOTCH FILLET 350G . . . . .	68.5

{SPECIALI BLACK TRUFFLES 17.5 PER 2 GRAMS}

## 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 . . . . .	25.5	BRUSSELS 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.