

SAMPLE MENU ONLY.

# Grill Americano

CLASSICS 165PP / CHEF'S SELECTION 220PP

(MIN 4)

## OYSTERS & CICHETTI

|   |                    |  |      |
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| OYSTERS SHUCKED TO ORDER . . . . .                                | PACIFIC/ROCK 7.5EA | MARINATED OLIVE & PARMESAN REGGIANO . . . . .                      | 16.5 |
| OYSTERS "AMERICANO" HORSERADISH, SPINACH & PARMESAN (6) . . . . . | 45.5               | SARDINE AL FORNO, PANCETTA . . . . .                               | 26.5 |
| PARMESAN CACIO E PEPE POLENTA, SPICY AIOLI . . . . .              | 12.5               | ARANCINI BOLOGNESE, MOZZARELLA, PEA PURÉE & REGGIANO (4) . . . . . | 19.5 |
| CROCCHETTE, PATATE & PROSCIUTTO (2) . . . . .                     | 17.5               | FRIED GREEN STUFFED OLIVES . . . . .                               | 16.5 |

## WOOD OVEN BREADS

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| 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

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| BURRATA, GRILLED LEEKS, SALSA VERDE . . . . .    | 38.5 |
| CAPRESE, POMODORO E BUFFALO MOZZARELLA . . . . . | 31.5 |
| PROSCIUTTO SAN DANIELE CON BUFFALO . . . . .     | 41.5 |
| WAGYU BRESAOLA WITH FENNEL & RUCOLA . . . . .    | 44.5 |

## PRIMI PIATTI

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| CALAMARI FRITTI, SKORDALIA, RUCOLA . . . . .                        | 39.5 |
| CARPACCIO DI MANZO, TUNA MAYONNAISE . . . . .                       | 36.5 |
| CRUDO DI PESCE, TUNA, SALMON & KINGFISH . . . . .                   | 39.5 |
| OCTOPUS CARPACCIO, CHILLI, LIMONE, EXTRA VIRGIN OLIVE OIL . . . . . | 39.5 |
| KING PRAWNS, TOMATO, CHILLI, HERBS . . . . .                        | 42.5 |

## PASTA

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| PAPPARDELLE, 9+ WAGYU BEEF & PORCINI RAGU . . . . .              | 44.5 |
| SHORT RIGATONI CON SALSA PICCANTE "SPICY PORK SAUSAGE" . . . . . | 39.5 |
| LOBSTER TORTELLINI, SAFFRON . . . . .                            | 49.5 |
| RAVIOLI CAPRESE WITH GOAT'S CHEESE . . . . .                     | 38.5 |
| RISOTTO AL FORNO CON FUNGHI, TALEGGIO & CHESTNUT . . . . .       | 36.5 |
| SPANNER CRAB LINGUINE AGLIO E OLIO . . . . .                     | 49.5 |

## SECONDI

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| GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL & LIMONE . . . . . | 61.5 |
| GRILLED SWORDFISH, TOMATO, OLIVES, CAPERS . . . . .                    | 47.5 |
| VEAL COTOLETTA ALLA MILANESE . . . . .                                 | 61.5 |
| SCALOPPINE CACCIATORE . . . . .  | 49.5 |
| ABBACCHIO A SCOTTADITO, GRILLED LAMB CUTLETS WITH OREGANO . . . . .    | 66.5 |
| CHICKEN PAILLARD, SNOW PEA, RUCOLA & BUFFALO . . . . .                 | 41.5 |

## SPECIALI TO SHARE

POLLO ALLA GRIGLIA  
GRILLED CHICKEN IN SALMORIGLIO  
WHOLE 78.5 / HALF 41.5

SCAMPI ALLA VENEZIANA  
W.A SCAMPI WOOD OVEN ROASTED  
ON SAFFRON PILAF  
145.5

PASTA ALL'ARAGOSTA  
ROCK LOBSTER, TOMATO & SAFFRON,  
HAND-CUT TAGLIOLINI  
WHOLE 330 / HALF 165

BISTECCA PEPATA  
CHATEAUBRIAND 500G  
COGNAC & PEPPER SAUCE  
165.5

## BISTECCA FROM THE GRILL

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| BISTECCA ALLA PIZZAIOLA, CHATEAUBRIAND 500G, TOMATO, OREGANO & OLIVES . . . . . | 165.5 |
| BISTECCA ALLA FIORENTINA T-BONE 1.2KG . . . . .                                 | 175.5 |
| RIB-EYE ON THE BONE 650G . . . . .  | 145.5 |
| STRIPLOIN ON THE BONE DRY AGE 500G . . . . .                                    | 125.5 |
| GRIGLIATA MISTA AMERICANO, CLASSIC MIXED GRILL (MIN TWO) . . . . .              | 136PP |
| WAGYU HANGER STEAK, FUNGHI COGNAC SAUCE 400G . . . . .                          | 96.5  |
| TOURNEDOS ROSSINI, EYE FILLET, FOIE GRAS & ROSSINI SAUCE. . . . .               | 99.5  |
| WAGYU EYE FILLET MB 4+ 200G . . . . .   | 99.5  |
| SIRLOIN NEW YORK CUT 300G . . . . .   | 67.5  |
| EYE FILLET CENTRE CUT 200G . . . . .  | 69.5  |
| SCOTCH FILLET 350G . . . . .  | 68.5  |

## CONDIMENTI

**SALSA AI FUNGHI:** MUSHROOM, COGNAC / **BORDOLESE:** RED WINE, SHALLOTS / **SALSA BERNESE:** HOLLANDAISE, TARRAGON  
**AU POIVRE:** GREEN PEPPERCORN, COGNAC / **TARTUFO NERO BUTTER:** BLACK TRUFFLE BUTTER

SELECTION OF MUSTARDS & HORSERADISH

## CONTORNI & INSALATA

|   |      |   |      |
|---|------|---|------|
| PATATE AL FORNO, OVEN ROASTED SCALLOPED POTATOES . . . . .  | 17.5 | CAULIFLOWER & PROSCIUTTO GRATIN . . . . .                   | 21.5 |
| PATATE FRITTE, SEA SALT . . . . .                           | 18.5 | INSALATA MISTA, MIXED LEAF SALAD . . . . .                  | 18.5 |
| QUATTRO FORMAGGI, PROSCIUTTO MAC & CHEESE. . . . .          | 27.5 | BRUSSELS SPROUTS, PANCETTA . . . . .                        | 19.5 |
| PARMESAN-CRUSTED ONION RINGS, HORSERADISH MUSTARD . . . . . | 17.5 | 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 | RUCOLA E POMODORINI, ROCKET & CHERRY TOMATO SALAD . . . . . | 21.5 |
| BROCCOLINI, CHILLI, GARLIC . . . . .                        | 18.5 |   |      |

PLEASE INFORM YOUR WAIT STAFF OF ANY DIETARY REQUIREMENTS. CREDIT CARD TRANSACTIONS INCUR 1.4% FEE.  
PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.