

SAMPLE MENU ONLY.

Grill Americano

CLASSICS 165PP / CHEF'S SELECTION 220PP

(MIN 4)

OYSTERS & CICCHETTI

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

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, 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

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, GARLIC & CHILLI	42.5

PASTA

PAPPARDELLE, 9+ WAGYU BEEF & PORCINI RAGU	44.5
SHORT RIGATONI CON SALSA PICCANTE "SPICY PORK SAUSAGE"	39.5
LOBSTER TORTELLINI, CHICKEN BUTTER BISQUE & TARRAGON	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 WITH CHILLI	49.5

SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL & LIMONE	61.5
GRILLED SWORDFISH, TOMATO, OLIVES, CAPERS	47.5
VEAL COTOLETTA ALLA MILANESE	61.5
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
COGNAC & PEPPER SAUCE
500G 165.5 / 1KG 330

BISTECCA FROM THE GRILL

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, RED WINE, BONE MARROW 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

{ADD BLACK TRUFFLES 7.5 PER GRAM}

CONTORNI & INSALATA

PATATE AL FORNO, OVEN ROASTED POTATOES	17.5	CAULIFLOWER GRATIN, LEMON & CHIVES.	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. CARD TRANSACTIONS INCUR 1.4% FEE.
PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.