



OYSTERS & CAVIAR

N°1 OYSTERS 7.5EA
Sydney Rock, Hastings River, NSW

N°2 OYSTERS 8EA
Tasmanian Pacific, Pacific, Tas

N°3 SPECIALI 8.5EA
Moonlight Kiss, Batemans Bay, NSW

SIBERIAN CAVIAR
50g 145

SIGNATURE ACCOMPANIMENTS
Blinis & Crème Fraîche

OSCIETRA ROYALE CAVIAR
50g 180

CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE, BLACK OLIVE BUTTER 14.5
MARINATED OLIVES, REGGIANO 16.5
DUCK CROQUETTES, AIOLI (2). 18.5
CACIO E PEPE POLENTA, SPICY AIOLI 12.5
CAVIAR CANNOLO, BACCALA CREMA 22.5

PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH 14.5
WOOD-ROASTED TOMATO, BASIL PESTO 14.5
STUFFED SICILIAN GREEN OLIVES, FRITTE 16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO 19.5
TUNA 'NDUJA & ANCHOVY CROSTINI 16.5

MOZZARELLA & SALUMI

SHOWCASING FRESH 'PODERE DEI LEONI' MOZZARELLA DI BUFALA CAMPANA D.O.P ITALY
OUR MOZZARELLA IS AIR-FREIGHTED WEEKLY, MADE BY ARTISANS AND SUPPLIED TO US EXCLUSIVELY.

BURRATA,
BEETROOT, BALSAMIC AGRODOLCE 39.5

SALUMI MISTI
SAN DANIELE, BRESAOLA, MORTADELLA
BUFALA MOZZARELLA, OLIVES, GRISSINI 42.5

SAN DANIELE,
BUFALA MOZZARELLA, GRISSINI 46.5

INSALATA

SPANNER CRAB SALAD
HAND-PICKED CRAB,
AVOCADO, BUTTER LETTUCE 47.5

BUFALA ALLA CAPRESE
BUFALA MOZZARELLA, CHERRY TOMATOES,
BASIL, LIGURIAN OLIVES 34.5

WAGYU BRESAOLA,
INSALATA DI PARMIGIANO
E RUCOLA 39.5

PRIMI PIATTI

CARPACCIO AMERICANO, TUNA MAYONNAISE. 36.5
SCALLOP CRUDO, CAPERS, ALMOND, CITRUS 42.5
OCTOPUS CARPACCIO 43.5
BBQ KING PRAWNS, TOMATO, CHILLI (3) 48.5
TUNA TARTARE, CAPERS, CHILLI, POTATO CRISPS 35.5
CALAMARI FRITTI, HOUSE TARTARE 39.5

HANDMADE PASTA

LOBSTER AGNOLOTTI, SAUCE AMERICAINE 44.5
PUMPKIN RAVIOLI, AMARETTO, SAFFRON 39.5
SICILIAN SEAFOOD RISOTTO, SAFFRON, CHILLI 48.5
LINGUINE AGLIO E OLIO, SPANNER CRAB. 49.5
PAPPARDELLE, WAGYU BEEF & PORCINI RAGU. 45.5
SHORT RIGATONI CON SALSA PICCANTE, SPICY PORK SAUSAGE. 41.5

PESCE & SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL 68.5
GOLD BAND SNAPPER, PUTTANESCA, TOMATO, OLIVES, CAPERS, CHILLI. 58.5
JOHN DORY, PIPPIES, LEMON, VERMOUTH 56.5

VEAL COTOLETTA ALLA MILANESE. 68.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA 47.5
VEAL SCALLOPINE LIMONE 56.5

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 165

FUNGHI E CIPOLLE
HANGER STEAK, CHAUVEL CITRUS-FED 400G MB4+
MUSHROOM & SHALLOT 120

BISTECCA PIZZAIOLA
ANGUS TENDERLOIN 500G MB2+
RICH TOMATO SUGO, CAPERS,
OLIVES, OREGANO 165

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG
RIVERINE PREMIUM MB2+ 195

NEW YORK STRIP 500G
RIVERINE SELECT
MB2+ DRY-AGED GRAIN-FED 125

RIB-EYE 600G
RIVERINE SELECT 135

SINGLE CUT

NEW YORK STRIP 300G BASS STRAIT, GRASS-FED MB4+ 65.5
EYE FILLET 200G CENTRE CUT, PASTURELANDS, GRASS-FED 67.5
SCOTCH FILLET 350G CAPE GRIM, GRASS-FED MB2+ 69.5
TOURNEDOS ROSSINI EYE FILLET 200G, FOIE GRAS, MADEIRA JUS 98.5

WAGYU

SIRLOIN 200G CHAUVEL CITRUS-FED PURE BRED MB7+ 145.5
EYE FILLET 200G CHAUVEL PURE BREED, CITRUS-FED MB9+ 135.5
BAVETTE 300G PURE BLACK, BARLEY-FED MB9+ 110.5
RIB-EYE 1KG KIDMAN PREMIUM MB5+ 225.5

CONDIMENTI

RED WINE & SHALLOT / BÉARNAISE / GREEN PEPPERCORN & COGNAC
SELECTION OF MUSTARDS & HORSERADISH

SPECIALI TO SHARE

SCAMPI ALLA VENEZIANA
SCAMPI, WOOD OVEN-ROASTED
ON SAFFRON PILAF 185

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC 16.5
HOUSE FRIES AMERICANO. 12.5
QUATTRO FORMAGGI MAC & CHEESE 24.5
CAULIFLOWER GRATIN, LIMONE 22.5
GREEN BEANS, GARLIC, CHILLI 16.5

INSALATA DI CAVOLO, PEA, SHAVED CABBAGE, PECORINO 23.5
RADICCHIO, VINCOTTO, PECORINO 18.5
SPINACI, CHILLI, OLIVE OIL, LIMONE. 16.5
ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOTS 22.5
INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN 18.5



CLASSICS

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, PUMPKIN PURÉE

OCTOPUS CARPACCIO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU ONLY.





CHEF'S SELECTION

175PP

CAVIAR CANNOLO, BACCALA CREMA

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

BBQ KING PRAWN, TOMATO, CHILLI

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

BISTECCA AL PEPE VERDE, CHATEAUBRIAND MB2+,
COGNAC & PEPPERCORN

CAULIFLOWER GRATIN, LEMON, CHIVES

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU ONLY.

