



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 16.5
MARINATED OLIVES, REGGIANO 16.5
DUCK CROQUETTES, AIOLI (2) 18.5
CAVIAR CANNOLO, BACCALA CREMA 22.5

PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH 16.5
STUFFED SICILIAN GREEN OLIVES, FRITTE 16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) 22.5
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 VERDURE
PEAS, SALSA VERDE 34.5

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

PROSCIUTTO SAN DANIELE,
BUFALA MOZZARELLA,
GRISSINI 46.5

BUFALA ALLA CAPRESE
BUFALA MOZZARELLA, CHERRY
TOMATOES, BASIL, LIGURIAN OLIVES 39.5

CRUDO

TUNA TARTARE
HAND-CUT YELLOWFIN TUNA
CHILLI, POTATO CRISPS 38.5

KING SALMON
RUCOLA SALAD, LEMON OLIVE OIL,
CAPERS 36.5

CRUDO AMERICANO
HOKKAIDO SCALLOP, YELLOWFIN TUNA,
TOMATO CITRUS PONZU 46.5

PRIMI PIATTI

HAND-CUT EYE-FILLET STEAK TARTARE, MUSTARD, POTATO CHIPS 38.5
OCTOPUS CARPACCIO 43.5
CALAMARI FRITTI, HOUSE TARTARE 42.5
VITELLO TONNATO, TUNA MAYONNAISE 36.5
SPANNER CRAB SALAD, HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE 47.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA 36.5

HANDMADE PASTA

LOBSTER AGNOLOTTI, SAUCE AMERICAINE 48.5
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
BBQ KING PRAWNS, TOMATO, CHILLI (4) 74.5

VEAL COTOLETTA ALLA MILANESE 68.5
EGGPLANT PARMIGIANA 39.5
VEAL SCALLOPINE LIMONE 58.0

SPECIALI TO SHARE

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

SOUTHERN ROCK LOBSTER TAGLIOLINI
HAND CUT PASTA, TOMATOES, CHILLI
HALF 185 / WHOLE 360

OSSO BUCO ALLA MILANESE
SLOW-COOKED VEAL,
SAFFRON RISOTTO 135

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 175

BISTECCA 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 175

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG
RIVERINE PREMIUM MB2+ 220

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+ 68.5
EYE FILLET 200G CENTRE CUT, PASTURELANDS, GRASS-FED 71.5
SCOTCH FILLET 350G RIVERINE PREMIUM MB2+ 75.5
TOURNEDOS ROSSINI EYE FILLET 200G, FOIE GRAS, MADEIRA JUS 95.5

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC 17.5
HOUSE FRIES AMERICANO. 15.5
QUATTRO FORMAGGI MAC & CHEESE 24.5
CAULIFLOWER GRATIN, LIMONE 22.5
GREEN BEANS, GARLIC, CHILLI 17.5

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

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC

TIRAMISÙ AMERICANO

SAMPLE MENU



Grill Americano

CHEF'S SELECTION

175 PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

STUFFED SICILIAN GREEN OLIVES, FRITTE

KING SALMON, RUCOLA SALAD, LEMON OLIVE OIL, CAPERS

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

ANGUS CHATEAUBRIAND, MUSHROOM & SHALLOT

GREEN BEANS, GARLIC, CHILLI

HOUSE FRIES AMERICANO

INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN

TIRAMISÙ AMERICANO

SAMPLE MENU

