

Antipasti – Starters

Tartare di tonno 480

tuna tartar, avocado, crispy vegetable, passion fruit sauce

Panzanella   350

diced bread soaked in fresh tomato sauce, olive, onion and greens

Polipo, gamberi e calamari marinati su crema di peperone   460

marinated octopus, shrimps and calamari on capsicum sauce

Ostriche del pacific  550

half dozen pacific oyster with selection of condiments

Carpaccio di manzo   440

thin sliced beef tenderloin, rocket salad, parmesan and balsamic reduction

Vitello tonnato   460

sous vide cooked australian veal with classic tuna, capers dressing and quail eggs

Antipasto misto    590

selection of italian cold cut and cheese finished with homemade pickles

Prosciutto e mozzarella di bufala   450

parma ham and buffalo mozzarella

Burrata La Trattoria 490

Burrata cheese, sliced tomatoes, Italian basil pesto sauce

Insalate – Salads

Caprese   340

classic italian buffalo mozzarella and tomato salad drizzled with pesto sauce

Insalata mista  220

mix garden leaves, sweet corn, tomato, carrot, fennel and cucumber

Insalata di Cesare    280

Caesar salad with your choice of chicken / salmon / prawn

Insalata con peperoni arrostiti e caprino   340

selection of garden leaves and rocket salad with roasted capsicum, goat cheese and walnuts



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Zuppe – Soups

Minestrone  260
classic Italian vegetable soup

Zuppa di pesce    410
mix seafood soup tossed with white wine, cherry tomatoes and garlic crouton

Pasta e Risotti – Pasta and Risottos

Linguine pesto e vongole     350
flat spaghetti with carpet clams and pesto sauce

Lasagna alla Bolognese    360
homemade baked egg pasta with beef ragout, béchamel sauce and parmesan cheese

Tagliolini al nero di seppia    560
black ink pasta finished with selection of seafood and pachino tomatoes

Linguine all'astice    790
flat spaghetti with lobster and cherry tomato scented with brandi

Spaghetti alla carbonara    420
al dente cooked pasta with velvet egg cream, pecorino cheese and crispy pork bacon

Penne all' arrabiata   300
al dente cooked pasta with chilly and garlic-tomato sauce

Fettuccine con ragu di agnello    440
fettuccine pasta with slow cooked lamb ragout

Cappellacci di manzo con emulsione di burro salvia e zafferano    660
homemade pasta stuffed with braised beef served with butter, sage and saffron emulsion

Gnocchi ai 4 formaggi e speck     450
handmade potato dumpling in four cheese sauce and speck

Ravioli di melanzane e scamorza affumicata salsa di pomodorini freschi    390
homemade pasta stuffed with eggplants and smoked scamorza cheese served on fresh tomato and basil sauce

Risotto ai frutti di mare    560
carnaroli rice with mix seafood and roasted cherry tomatoes

Risotto ai funghi e tartufo    430
carnaroli rice, mix forest mushrooms, scented with truffle



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Pesci – Fish

Barramundi alla griglia con brodetto allo zafferano 560
grilled barramundi fillet saffron stock and vegetable brunoix

Cannolo croccante di spigola    540
sea bass crispy cannolo with melon, celery and almond salad, red wine reduction

Grigliata di mare    1290
mix grilled seafood platter: squid, prawn, barramundi, rock lobster, octopus, oyster and sea bass

Baccala su crema di ceci e radicchio stufato 650
slowly cooked cod fish on chick peas pure and braised radicchio finished with parsley oil

Carni – Meat

Filetto di maiale in crosta di sesamo cipolla rossa caramellata riduzione di vino rosso e anice e peperoni arrostiti   540
slow cooked pork loin crusted with black sesame seeds caramelized red onion, roasted capsicum served with red wine and anise reduction

Agnello in 2 modi    980
grilled lamb rack and braised lamb shank croquette, asparagus, sweet corn and violet potato

Ossobuco   590
classic slow cooked veal Ossobuco saffron risotto cake

Pollo farcito   480
chicken breast stuffed with olive, sundried tomatoes, potatoes and ricotta cheese in cacciatora sauce served with Belgian endives and sautéed broccoli



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Pizzas

Frutti di Mare	    	460
tomato sauce, mozzarella, mix seafood, fresh parsley		
Margherita	  	350
tomato sauce, mozzarella, fresh basil		
Vegetariana	  	350
tomato, mozzarella, eggplant, zucchini, onion, capsicum, mushroom, basil		
Calabrese	  	380
tomato sauce, mozzarella, spicy Italian salami		
4 Cheese	  	470
tomato sauce, mozzarella, gorgonzola, taleggio, parmesan		
Hawaiian	  	380
tomato sauce, mozzarella, pork ham, pineapple		
Parma Ham	  	460
tomato sauce, mozzarella, parma ham, parmesan, rocket salad		
Prosciutto & Funghi	  	460
tomato sauce, mozzarella, pork leg ham, mushroom		

Extra topping (per topping)

Parma Ham 	120
Smoked Salmon	95
Spicy Salami 	95
Ham 	95
Gorgonzola  	100
Grilled Vegetable 	60
Mushroom 	60



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Dolci - Desserts

Tiramisu	   	290
classic mascarpone cream with coffee soaked lady finger biscuit		
Crème brulee al cocco e ananas caramellato	  	250
coconut creme brulee topped with caramelized pineapple		
Bavarese al pistachio su pan di spagna	   	350
classic pistachio Bavarian cream on sponge cake base		
Strudel di ricotta e amarene	  	240
strudel stuffed with ricotta cheese and sour cherries		
Tagliata di frutta		220
selection of seasonal fruit		
Mousse ai 3 cioccolati	 	350
dark, milk and withe chocolate mousse		
Gelato		90
ice cream & sorbet		per scoop
Ice cream:	 	
Vanilla Beans, Belgian Chocolate, Senga Strawberry, Kluai Banana, Tiramisu, Amaretto, Limoncello		
Sorbet:		
Orange-Campari, Lime, Apple, Mango		



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