



# WHILE YOU WAIT

*Cheese & Cold Cuts Boards  
are always a good idea*

## **Charcuterie & Cheese - 650**

*Prosciutto di Parma, saucisson, pork rillettes, truffle brie, comté, nuts, dried fruits, pickles, bread*

## **Italian Cuts - 550**

*Prosciutto di Parma, coppa, speck, truffle salami, salame Emiliano, giardiniera, olives, sourdough*

## **Burrata & Prosciutto - 550**

*Prosciutto di Parma, burrata, pizza bread, olives*



## **Cheesemonger's Collection - 595**

*Comté, truffle brie, gorgonzola, goat's cheese, parmesan, jam, nuts, dried fruits, sourdough*

## **The Grande Mimosa - 995**

*Prosciutto, coppa, speck, saucisson, pork rillettes, truffle brie, comté, gorgonzola, goat's cheese, dried fruits, nuts, pickles, jam and sourdough*

## **Mediterranean Board - 1,950**

*Prosciutto, Joselito chorizo, saucisson, manchego, parmesan, boquerones, tzatziki, tapenade, and romesco with figs, artichokes, sundried tomatoes, olives, nuts, cherry tomatoes, cucumber and pizza bread*

# ANTI PASTI

## Roast Cauliflower - 295

*Romesco, almonds, sweet and sour raisins, aioli, green olive, mint, parsley*

## Burrata & Tomato Salad - 495

*Focaccia croutons, pickled red onion, basil*

## Prawns al Ajillo - 550

*Gently cooked in garlic, olive, and white wine with toasted sourdough*

## Mediterranean Mozza - 495

*Mozzarella with a selection of Mediterranean dips- romesco, tapenade, pesto aioli, and mutabal - and pizza bread*

## Parmesan Cheese Souffle - 395

*Twice baked parmesan, and gouda souffle with cream and truffle*

## Escargot - 450

*6 Burgundy snails baked in the shell with garlic and parsley butter*



## Lobster Bisque - 595

*Rich lobster soup finished with lobster meat and cream*

## (Ha) Tuna Matata - 595

*Diced raw tuna with avocado, mango, citrus dressing, sesame seeds and spicy pita crisp*

## Beef Carpaccio - 475

*With artichokes, truffle dressing, potato crisps, rocket and parmesan*

## Tutti Fritti Summer Love - 350

*Deep fried squid, tartare sauce*

## Mouclade Madness - 750

*Australian mussels in a light curry cream with parsley, spring onion and toasted sourdough*

## Octopus a la Gallega - 550

*The classic Spanish tapas. Slices of Spanish octopus on potato with smoked paprika*

## Oysters

### Fine de Claire no.3

350(3)/695(6)/1350(12)

*Mignonette, Thai seafood sauce, lemon and tabasco*



# SALADS

## Mimosa's Niçoise - 345

*Our take on this classic!*

## Primavera- 325

*Salad leaves, pomelo, orange, melon, dried apricot, cashew nuts, sunflower seeds, and orange dressing*

## Beetroot and Gorgonzola - 395

*Salad leaves, baby spinach, beetroot, walnuts, dried figs, and apple with balsamic dressing*

## Caesar Salad - 395

*Romaine lettuce, Caesar dressing, grilled chicken, focaccia croutons, crisp prosciutto and shaved parmesan*

## Greek Salad - 350

*Creamy feta with tomato, cucumber, kalamata olives, red onion, herbs and watermelon*

## Fattoush - 295

*Lebanese salad with baby cos, tomato, cucumber, radish, and crispy pita bread with pomegranate molasses dressing*

# PIZZA *Love at first slice*

## El Classico - 350

*Tomato, fior di latte, basil*

## Cheesus Christ! - 450

*Mozzarella, gorgonzola, scamorza, Parmesan, roast garlic, crunchy breadcrumbs*

## Vegetarian Heaven - 425

*Pesto aioli, roast peppers, zucchini, eggplant, cherry tomatoes, ricotta and parmesan*

## Singing the Blues - 450

*Fior di latte, gorgonzola, speck, honey, walnuts and rocket*

## Chorizo - 395

*Tomato, fior di latte, chorizo, basil*

## Calabrese Dreamin' - 395

*Tomato, fior di latte, red onion, olives, 'nduja and rosemary*

## Masters of the Tuna-verse - 425

*Tomato, fior di latte, tuna, green olives, parsley and red onion*

## Burraterita - 475

*Tomato, burrata, dried cherry tomato, basil*

## Tell me the Truff(le) - 550

*Fior di latte, truffle mascarpone and champignon*

## Amore Meat-o - 525

*Tomato, fior di latte, sausage, chorizo, bacon, and speck  
Add jalapeños to spice it up*

## Seafood AOP - 675

*Prawns, octopus, squid, mussels, tomato, fior di latte, Barlic, chilli parsley*

## Burrata & Prosciutto - 625

*Pizza bread topped with burrata, prosciutto and rocket*



## HOME IS WHERE THE PASTA IS

### Linguine Vongole - 450

*Clams, white wine, cherry tomatoes and parsley*

### Spaghetti AOP x Tiger Prawn - 595

*Spaghetti with garlic and chilli oil, shrimp, and a grilled tiger prawn*

### Spaghetti Nero - 450

*Squid ink spaghetti, prawns, chorizo, chilli, garlic, basil*

### Bucatini Carbonara - 375

*Egg yolk, parmesan and guanciale*

### Lumaconi al Forno - 495

*Giant pasta shells stuffed with pork cheek ragu, tomato sauce, bechamel and cheese*

## HOMEMADE FRESH PASTA



## RISOTTO AND FRIENDS

### Risotto ai Gamberi - 550

*Prawn risotto with stracciatella, tomato and basil*

### Risotto ai Funghi - 475

*Creamy risotto with sauteed mushrooms and truffle burrata*

### Tagliatelle al Tartufo - 575

*Truffle cream sauce, sage brown butter, and meat juices with summer truffle*

### Tagliatelle & Funghi - 395

*Mushrooms, porcini butter, gremolata and Parmesan*

### Spinach Tagliatelle with Wagyu Beef Ragu - 495

*Wagyu beef slow cooked in red wine with tomato, parmesan and rosemary*

### Ravioli - 375

*Stuffed with spinach, ricotta, and nutmeg, and served in sage butter*

### Gnocchi al Formaggio - 450

*Homemade potato dumplings served in Gogonzola cream sauce with spinach and walnuts*





## FROM THE GRILL

### Grilled Squid - 475

*Nduja, squid ink aioli and gremolata*

### Tiger Prawns - 975

*Butterfied and grilled with rosemary and lemon, served with Greek salad*

### Salmon - 695

*Truffle beurre blanc, asparagus and spinach*

### Grilled Snapper - 695

*Bouillabaise sauce, broccolini and rouille croute*

### Grilled Spring Chicken - 695

*A whole baby chicken, grilled and brushed with spicy mojo verde sauce*

*Please allow 45 minutes or pre-order for your next visit.*

### Pork Chop from the Accidental Butcher - 895

*(500g) with creamy mushroom sauce and spinach*

### Lamb Chops - 1,375

*Tender Australian lamb chops with ratatouille and lamb jus*

### Tender Valley Striploin - 1,275

*(300g) - 200 day grain-fed Australian striploin with spicy mojo rojo*

### Wagyu Hanger Steak - 895

*(180g) 300 day grain-fed Australian Wagyu with spicy mojo rojo*

## SIDES & THINGS

### Mixed Leaf

#### Salad - 90

*Red wine vinegar dressing*

### Roast Cabbage - 150

*Garlic cream, parsley oil, almonds*

### Grilled

#### Broccolini - 245

*Bagna cauda cream, croutons*

### Provencal

#### Tomatoes - 150

*Cream, basil, parmesan*

### Caponata - 175

*Sicilian style sweet and sour eggplant with sunflower seeds, mint and basil*

### French Fries - 140

*Aioli*

## CHEF'S SPECIAL SELECTION



### **Lobster Linguine - 2,295**

*Maine lobster served with linguine pasta dressed in rich tomato lobster bisque sauce, cherry tomatoes and basil*

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

## CHEF'S SPECIAL SELECTION



### **Wagyu Flank Truffle Tagliata - 1,695**

*Australian Wagyu flank steak sliced and served with truffle sauce, rocket, parmesan and shaved fresh truffle*



### **Wood-Grilled Lamb Ribs - 1,495**

*Slow-cooked then brushed with mojo rojo and finished on our wood grill. Served with tzatziki, confit garlic and lemon*

## CHEF'S SPECIAL SELECTION



### **Truffle Risotto with Hokkaido Scallops - 1,250**

*Rich and creamy truffle risotto with seared Hokkaido scallops  
and shaved fresh truffle*

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## CHEF'S SPECIAL SELECTION



### **Grilled Octopus - 975**

*Wood-grilled premium Spanish octopus tentacle with roast pepper sauce, mojo verde, chorizo and smoked paprika*



### **Agnolotti with Truffle - 895**

*Homemade slow cooked pork agnolotti in truffle cream sauce with roast mushrooms, crisp prosciutto and shaved fresh truffle*