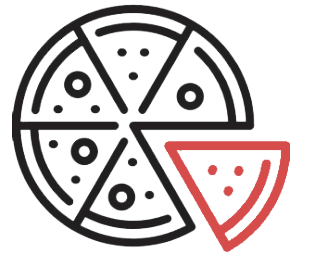




Sole Pomodoro





Please inform our staff of any food allergies or dietary restrictions before placing your order. Some desserts may contain or come into contact with eggs, nuts, and other allergens during preparation.

L'ANTIPASTO - STARTERS

BURRATINA PUGLIESE.....	30.00
(V) Burrata cheese from Puglia, rocket salad, heirloom tomatoes with balsamic dressing, basil oil	
CALAMARI FRITTI 	24.00
Fried calamari rings, sweet paprika, home-made mayonnaise & chilli sauce	
VITELLO TONNATO CLASSICO.....	22.00
Slow-cooked veal, traditional tuna sauce, capers	
MELANZANE ALLA PARMIGGIANA.....	24.00
(V) Baked eggplant, cherry heirloom tomato sauce, stracciatella cheese, Parmesan cheese	
CARPACCIO DI MANZO.....	25.00
Sliced wagyu beef carpaccio, rocket salad, Parmesan cheese wafers	
ARANCINO SICILIANO 	18.00
Sicilian saffron rice arancino, pork ragu, spicy tomato sauce, garlic mayonnaise	
TAGLIERE ITALIANO (2 PERSONE).....	36.00
Selecion of Italian cured meats & cheeses	
MOZZARELLA DI BUFALA ALLA CAPRESE.....	26.00
(V) Buffalo mozzarella Campana DOP, heirloom tomatoes, rocket salad, black olive paste, basil oil	
POLPETTE DELLA CASA.....	17.50
Handmade beef meatballs, tomato sauce, basil sauce	
PROSCIUTTO DI PARMA E MELONE.....	20.50
24 month aged Parma ham and Cantaloupe melon	
BRUSCHETTA CON VARIAZIONE DI POMODORI E BASILICO.....	12.50
(V) Toasted bread, variety of heirloom tomatoes, basil oil, lemon zest	
PANE PIZZA AL ROSMARINO.....	9.00
(V) Pizza bread with rosemary, sea salt, extra virgin olive oil	
FOCACCIA GENOVESE.....	5.00
(V) Homemde focaccia "Genovese style", sea salt, extra virgin olive oil	

L'INSALATA - LA ZUPPA SALADS - SOUPS

INSALATA MISTA.....	13.50
(V) Garden salad	
CAESAR SALAD 	19.00
Baby lettuce, eggs, crouton, shaved parmesan with choice of grilled chicken or smoked salmon, Caesar dressing	
ZUPPA DEL GIORNO.....	16.50
(V) Vegetarian soup of the day	
PEPATA DI COZZE 	24.50
Peppery black mussels, bouillabaisse, herbal and garlic breadcrumbs	



PASTAS & RISOTTI

LOOK AT OUR BLACKBOARD FOR OUR SPECIALS

FUSILLONE AL POMODORO FRESCO E BASILICO.....	27.00
(V) Fusillone with fresh tomatoes sauce, Parmesan cheese, basil	
CONCHIGLIE AL PESTO ALLA GENOVESE.....	27.00
(V) Conchiglie in pesto sauce, pine nuts, basil, Parmesan cheese, extra virgin olive oil	
TAGLIATELLA AI FUNGHI E SALSICCIA.....	27.00
Fresh tagliatelle with Italian sausage, sautéed mushrooms, aromatic herbs and Parmesan	
LASAGNA ALLA BOLOGNESE CLASSICA.....	28.00
Classic layered lasagna with slow-cooked Bolognese ragù	
SPAGHETTO AI FRUTTI DI MARE 	35.00
Sea food spaghetti with cherry tomatoes, Kalamata olives	
SPAGHETTO BOTTARGA E GAMBERI 	35.00
Sardinian mullet roe, prawns, clams, extra virgin olive oil	
SPAGHETTO CARBONARA.....	27.00
Spaghetti with eggs, crispy Italian guanciale, black pepper, Parmesan & Pecorino cheese	
SPAGHETTO MEATBALLS.....	28.00
Beef & pork meatballs spaghetti, tomato sauce, Parmesan cheese, oregano	
VEGETARIAN RAVIOLO OF THE WEEK.....	30.00
Handmade raviolo with seasonal vegetarian filling, changing weekly	
RISOTTO AI FUNGHI.....	32.00
Creamy Italian risotto with sautéed mushrooms, Parmesan and aromatic herbs	

PIZZAS

SOLEPOMODORO.....	30.00
Mozzarella, semi-sun-dried tomato, cream, potato, onion, Italian sausage	
BRISKET PIZZA.....	32.00
Tomatoes sauce, wagyu brisket, mozzarella, parmesan cheese cream, confit tomatoes	
STRACCIATELLA.....	35.00
Creamy stracciatella cheese, mortadella and pistachio sauce	
BUFALA.....	33.00
(V) Tomato sauce, buffalo mozzarella Campana DOP, basil	
MARGHERITA.....	24.00
(V) Tomato sauce, mozzarella, basil	
CRUDO E RUCOLA.....	30.00
Tomato sauce, mozzarella, Parma ham, rocket salad	
CAPRICCIOSA.....	30.00
Tomato sauce, mozzarella, mushroom, Italian roasted ham, hard boiled egg, artichoke, salami	
DIAVOLA 	30.00
Tomato sauce, mozzarella, salami, fresh chilli	
CALZONE TRADIZIONALE.....	30.00
Tomato sauce, mozzarella, mushroom, Italian roasted ham, egg	
ORTOLANA.....	26.00
(V) Tomato sauce, mozzarella. mix grilled vegetables	
4 FORMAGGI.....	30.00
(V) Mozzarella, fontina, gorgonzola, emmental	
HAWAIIAN.....	30.00
Tomato sauce, mozzarella, Italian roasted ham, pineapple	

EXTRA TOPPING

Cold cuts, chicken, seafood 10.00 each - buffalo mozzarella 16.50
All other toppings 4.50 each

IL SECONDO - MAINS

GAMBERONI ALLA GRIGLIA.....	43.00
Grilled giant prawns	
ORATA DEL MEDITERRANEO.....	45.00
Grilled Mediterranean whole sea-bream	
RIB-EYE STEAK (250g).....	45.00
200 days grass fed Australian Angus, grilled at your choice, Maldon salt	
SECRETO IBERICO PORK.....	57.00
Black Iberian pig fillet	

SIDE DISHES

ROASTED POTATOES.....	9.00
MASHED POTATOES.....	9.00
POTATOES FRIES.....	9.00
GRILLED BROCCOLI.....	9.00

HOMEMADE DESSERTS

TIRAMISU.....	18.00
Mascarpone, eggs, sponge cake, coffee, Marsala	
PANNA COTTA.....	15.00
White chocolate base, raspberry coulis, fresh mixed berries	
TORTINO AL CIOCCOLATO.....	18.00
Valrhona 72% chocolate lava cake, almond crumble, home-made vanilla gelato	
IL MARITONZO TRADIZIONALE.....	18.00
Soft brioche filled with citrus pastry cream and topped with light Chantilly cream	
GELATO ARTIGIANALE.....	7.00
Home-made gelato (ask for available flavours)	
AFFOGATO.....	15.00
Home-made vanilla gelato, coffee, rum	
SELEZIONE DI FORMAGGI.....	21.00
Selection of Italian cheeses	

LA BIRRA - BEERS

KIRIN ICHIBAN DRAUG.....	Half pint 12.00	Full pint 17.00
HEINEKEN DRAUGHT.....	Half pint 11.00	Full pint 15.00
MENABREA BIONDA ITALIAN LAGER (330ml).....	15.00	
TIGER CRYSTAL (325ml).....	15.00	
CORONA EXTRA (355ml).....	15.00	
ERDINGER WEISS WHITE (500ml).....	18.00	
GUINNESS FOREIGN EXTRA STOUT (330ml).....	15.00	
SOMERSBY APPLE PREMIUM CIDER (330ml).....	15.00	
HEINEKEN 0.0 (zero alcohol) (330ml).....	10.00	

COCKTAILS

Feel free to ask stuff if you would like a cocktail not mentioned in the list, or if you want to be surprised by one of our bartenders' creations

APEROL SPRITZ (Aperol, Prosecco, soda water, orange slice).....	18.00
CAMPARI SPRITZ (Campari, Prosecco, soda water, orange slice).....	18.00
VENETIAN SPRITZ (Select Aperitif Bitter, Prosecco, soda water, olive)..	18.00
NEGRONI (Campari, Gin, Martini Rosso).....	18.00
MARTINI (Vodka Belvedere or Hendrick's Gin, Martini Dry).....	18.00
ESPRESSO MARTINI (Vodka, coffee liquor, chocolate spirit, espresso)..	18.00
MOJITO (White Rum, fresh lime juice, mint leaves, brown sugar, soda)..	18.00
FROZEN MARGARITA (Tequila, Triple Sec, fresh lime juice, salt rim)..	18.00
BLOODY MARY (Vodka, tomatoes & lemon juice, Worcester, tabasco) ..	18.00
CUGINI SENSATION (Absolute vanilla, Campari, Prosecco, citrus).....	18.00
SINGAPORE SLING (gin, grenadine, sweet and sour, cherry brandy).....	18.00
WHITE RUSSIAN (vodka, Kahlua, milk cream).....	18.00

MOCKTAILS

ICE LEMON TEA.....	9.00
(ice tea, lemonade)	
LEMON LIME BITTERS.....	9.00
(lime juice, lemonade and Angostura Bitters)	
NOJITO.....	9.00
(club soda, lime juice, lemonade, mint leaves, brown sugar)	
SHIRLEY TEMPLE.....	9.00
(lemon soda, grenadine, orange juice, maraschino)	
VIRGIN MARY.....	9.00
(tomato juice, lemon juice, Worcester sauce, tabasco)	

SUCCHI DI FRUTTA - JUICES

APPLE, CRANBERRY, LIME, ORANGE, PINEAPPLE, TOMATO.....	6.00 each
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BIBITE ANALCOLICHE - SOFT DRINKS

COCA-COLA, COCA-COLA ZERO, COCA-COLA LIGHT, SPRITE, GINGER ALE, REDBULL, SODA OR TONIC WATER.....	6.00 each
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SPARKLING FRUIT BEVERAGES

ARANCIATA (orange).....	7.00
ARANCIATA ROSSA (red orange).....	7.00
CHINOTTO (bitter-citrus).....	7.00
LIMONATA (lemon).....	7.00
POMPELMO (grapefruit).....	7.00

IL CAFFÈ - COFFEE

CAPPUCCINO.....	7.00
DOUBLE ESPRESSO.....	7.00
ESPRESSO.....	5.00
FILTER COFFEE.....	5.00
LATTE.....	7.00
FLAT WHITE.....	7.00
TEA.....	5.00

ACQUA - WATER

ACQUA PANNA (750ml).....	8.50
Still water	
SAN PELLEGRINO (750ml).....	8.50
Sparkling water	

PORT WINE

	Shot	Bottle
TAYLOR'S FINE RUBY.....	16.00	190.00

GIN

	Shot	Bottle
BOMBAY SAPPHIRE.....	16.00	190.00
HENDRICKS.....	20.00	270.00
GORDON'S LONDON DRY.....	15.00	160.00

VODKA

	Shot	Bottle
BELVEDERE.....	17.00	200.00
SMIRNOFF.....	15.00	160.00

WHISKEY

	Shot	Bottle
CHIVAS REGAL 12 YO.....	17.00	200.00
GLENMORANGE SINGLE MALT.....	17.00	200.00
JAMESON IRISH WHISKEY.....	16.00	190.00
JOHNNIE WALKER BLACK LABEL.....	16.00	190.00
MACALLAN 12 YO.....	20.00	270.00
GLENFIDDICH 18 YO (SINGLE MALT).....	28.00	410.00

BOURBON

	Shot	Bottle
JACK DANIEL'S.....	16.00	190.00
JIM BEAM.....	15.00	160.00

BRANDY, COGNAC & CALVADOS

	Shot	Bottle
HENNESSY VSOP.....	20.00	270.00
LE CORVOISER 12 YO.....	17.00	200.00
MARTELL CORDON BLUE.....	33.00	530.00

RUM

	Shot	Bottle
BACARDI WHITE.....	15.00	160.00
MAYER'S DARK.....	16.00	190.00

TEQUILA

	Shot	Bottle
JOSE CUERVO GOLD.....	15.00	160.00

IL LIQUORE ITALIANO - ITALIAN LIQUEUR

	Shot	Bottle
AMARETTO DI SARONNO.....	15.00	160.00
AMARO AVERNA.....	15.00	160.00
CAMPARI.....	15.00	160.00
LIMONCELLO.....	13.00	140.00
MIRTO ZEDDA PIRAS.....	15.00	160.00
SAMBUCA.....	15.00	160.00
MARTINI BIANCO, ROSSO, DRY.....	15.00	160.00

INTERNATIONAL LIQUEUR

	Shot	Bottle
BAILEY'S IRISH CREAM.....	15.00	160.00
BENEDICTINE DOM.....	15.00	160.00
COINTREAU.....	15.00	160.00
GALLIANO.....	15.00	160.00
GRAND MARNIER.....	17.00	200.00
JAGERMEISTER.....	15.00	160.00
KAHLUA.....	15.00	160.00
LYCHEE.....	15.00	160.00
MALIBU.....	15.00	160.00
MIDORI MELON.....	15.00	160.00
PEACH SHNAPPS ARCHER'S.....	15.00	160.00
PIMM'S NO.1.....	16.00	190.00