

BREAKFAST MENU



DELIZIOSA / 29
Hot beverage and choice of viennoiserie



GUSTOSA / 49
Fresh orange juice, hot beverage
and pizza alla pala



CONTINENTALE / 65
Fresh orange juice, hot beverage, choice of viennoiserie,
bread basket with butter, jam and plain omelette

LE UOVA

All our eggs are organic

UOVA AL TEGAMINO / 39

A trio of sunny side up fried eggs served with grilled rustic bread topped with smoked mozzarella cheese, oregano, sun-dried tomato and wild rocket

UOVA STRAPAZZATE CON FUNGHI E

TARTUFO NERO / 85

Scrambled eggs with mixed mushrooms and preserved black truffle served with cherry tomato and rustic bread with pecorino romano, Parmigiano Reggiano D.O.P and black pepper

UOVA IN CAMICIA CON SALMONE AFFUMICATO E AVOCADO / 59

Poached eggs with smoked salmon in a bed of mashed avocado, grilled homemade rustic bread, topped with hollandaise sauce, dill leaves and fried capers

UOVA AL FORNO / 64

Baked eggs with tomato sauce, eggplant, fresh mozzarella cheese and Parmigiano Reggiano D.O.P served with pesto rustic bread

FRITTATA / 39

Plain omelette served with cherry tomato, wild rocket and Parmigiano Reggiano D.O.P
Ask your server for available toppings

UOVA STRAPAZZATE / 49

Scrambled eggs served with cherry tomato, mushroom and our rustic bread grilled with pecorino romano, Parmigiano Reggiano D.O.P and black pepper



UOVA IN CAMICIA CON FUNGHI E SPINACI / 54

Poached eggs in our homemade hashbrown potato with sauteed spinach and button mushroom, hollandaise sauce and fried cherry tomato



LA FRUTTA

MUESLI CLASSICO / 44

Classic muesli with milk and fresh berry toppings

MACEDONIA DI FRUTTA / 30

Fruit salad

YOGURT CON FRUTTA E GRANOLA / 44

Greek yogurt with cereal and fresh berry toppings

YOGURT AL NATURALE / 34

Choice of apricot or strawberry toppings

LA PIZZA ALLA PALLA

Traditional roman-style pizza

RUSTICA / 29

Fresh mozzarella fior di latte, cherry tomato, taggiasca olives, Parmigiano Reggiano D.O.P and fresh basil

TRICOLORE / 29

Fresh mozzarella fior di latte, beef ham, cherry tomato, wild rocket and extra virgin olive oil

BRESAOLA, POMODORINI E BURRATA / 29

Tomato sauce, burrata cheese, beef bresaola, cherry tomato, fresh basil and wild rocket



SALSICCIA E POMODORINI / 29

Fresh mozzarella fior di latte, homemade beef sausage, sun-dried tomato, wild rocket and extra virgin olive oil



I PANINI

Our homemade sandwiches

PANINO TACCHINO E FORMAGGIO / 54

Turkey ham with melted fontina cheese, mustard, bechamel, sun-dried tomato, basil pesto and iceberg lettuce

PANINO POMODORO E MOZZARELLA / 49

Fresh mozzarella, tomatoes and pesto sauce



PANINO SALMONE AFFUMICATO E AVOCADO / 54

Smoked salmon, mashed avocado and cream cheese



ANTIPASTI

LA MOZZARELLA DI BUFALA / 68 🌿

Buffala mozzarella over bright trio of tomatoes, drizzled with extra virgin olive oil and fresh basil

CARPACCIO DI POMODORO E BURRATA / 73 🌿

Our signature burrata cheese over sliced tomatoes and fresh basil, drizzled with extra virgin olive oil

PARMIGIANA DI MELANZANE / 68 🌿

A classic italian dish, fried eggplants, mozzarella fior di latte, baked with tomato sauce and fresh basil

PATATINA TONDA / 20 🌿

Unique homemade potato chips, thinly sliced and lightly fried until golden

BOCCONCINI DI MOZZARELLA FRITTI / 52 🌿

Deep fried mozzarella balls served with spicy tomato sauce

FRITTO DI CALAMARI / 52 🌿

Our bestselling breaded fried calamari served with our homemade creamy lemon dip

NEW

BRUSCHETTA AL POMODORO / 41 🌿

Grilled rustic organic bread served with cherry tomato and fresh basil medley

MINISTRONE GENOVESE / 37 🌿

Hearty traditional vegetable soup drizzled with pesto sauce

CARPACCIO DI MANZO / 73

Thinly sliced raw fillet of beef, wild rocket leaves, mushrooms, shaved parmigiano reggiano D.O.P. drizzled with extra virgin olive oil

ZUPPA DI POMODORO / 28

Tomato soup topped with Fonduta di formaggio and fresh basil

ZUPPA DEL GIORNO / 37

Ask your waiter for our daily selection



NEW

CARPACCIO DI POLPO / 62

Thinly sliced cooked octopus, wild rocket leaves, capers and taggiasca black olives drizzled with light lemon sauce

BRESAOLA, PARMIGIANO E RUCOLA / 61

Beef bresaola, wild rocket leaves, shaved parmigiano reggiano D.O.P. drizzled with extra virgin olive oil



ARANCINI / 41

Saffron rice balls, stuffed with cheese, meat ragu and fried until crispy, served with a delicious homemade tomato sauce



NEW

ANTIPASTI SELECTION (serves 2) / 104

A mouthwatering combination of fried calamari, patatina tonda, arancino balls, mozzarella fior di latte, wild rocket leaves topped with bresaola and shaved parmigiano reggiano D.O.P., cherry tomatoes and our homemade grissini



LE INSALATE

INSALATA DI QUINOA / 52 🌿

Mixed black & white quinoa with cherry tomatoes, carrots, zucchini, red raddish, lamb lettuce, fennel and fresh basil, tossed with honey balsamic dressing

ELEGANTE / 52 🌿

Crunchy fresh pears, mixed green salad, wild rocket leaves and shaved parmigiano reggiano D.O.P. with walnuts and balsamic dressing

POMODORO E MOZZARELLA / 62 🌿

Succulent fresh mozzarella, tomatoes, green olives and mixed green salad with balsamic dressing and pesto sauce

INSALATA DI SPINACI / 62 🌿

Fresh baby spinach, gorgonzola cheese, green apples, sundried tomatoes and endive topped with walnuts and served with balsamic dressing

INSALATA DI POLLO / 62

Grilled chicken breast, marinated with fresh herbs, served warm with pomegranate seeds, shaved fennel, mix green salad, orange quarters and balsamic dressing

TONNO E CIPOLLE / 68 🌿

Our Select Callipo Tuna mixed with medley of fresh green leaves, red onions, green beans, tomatoes, yellow capsicum and taggiasca olives served with lemon dressing

NEW

INSALATA DI CAPRINO / 58 🌿

Beetroot and goat cheese salad with wild rocket, parmigiano reggiano D.O.P., orange quarters, sundried tomato, red raddish tossed in orange balsamic vinegrette



NEW

INSALATA CON SALMONE AFFUMICATO E AVOCADO / 62 🌿

Scottish smoked salmon and avocado salad with cucumber, fennel, cherry tomato, carrot and lemon dressing



IL PANINO

All panini and piadina is served with green mixed salad and patatina tonda

LIGURE / 47

Mozzarella fior di latte, sundried tomatoes and pesto sauce made with our homemade ciabatta bread

BURRATA E BRESAOLA / 62

Straciatella di burrata, beef bresaola, plum tomatoes and pesto sauce made with our homemade focaccia



PANINO DI POLLO / 62

Roasted corn fed chicken, sundried tomatoes, wild rocket leaves, mayonnaise and pesto sauce made with our homemade ciabatta bread

LA PIZZA

All our pizzas are baked in our oven and made with our signature Mulino Marino flour

MARGHERITA / 62 🌿

Tomato sauce, mozzarella fior di latte and fresh basil

BUFALINA / 73 🌿

Tomato sauce, buffalo mozzarella and fresh basil

VEGETARIANA / 73 🌿

Tomato sauce, mozzarella fior di latte, grilled eggplants, zucchini, mixed roasted capsicum, and fresh cherry tomatoes

SALSICCIA E FUNGHI / 73

Tomato sauce, beef sausage, mozzarella fior di latte, mushrooms and fresh basil

PIZZA PUGLIESE / 79

Yellow tomato sauce, burrata cheese, sundried tomatoes and basil

BRESAOLA / 83

Tomato sauce, fresh mozzarella, thinly sliced beef bresaola, wild rocket leaves and parmigiano reggiano D.O.P.

PIZZA DEL GIORNO / MARKET PRICE

Ask your waiter for our daily selection



TONNO / 69 🌿

Callipo Tuna, Tomato sauce, mozzarella fior di latte, red onions and fresh basil

NEW

CALZONE SICILIANO / 73 🌿

Oven baked folded pizza stuffed with mozzarella fior di latte, fresh ricotta cheese, tomato sauce and fried eggplant served with a side of wild rocket leaves, cherry tomato and parmigiano reggiano D.O.P.



NEW

PIZZA ALLA MURGIANA / 83

Mozzarella fior di latte, smoked scamorza cheese, semi sun dried tomatoes, cherry tomatoes, taggiasca olives, artichoke paste and home made beef sausage topped with parsley and fresh basil



ADD ON

Tuna / 21 Salsiccia / 10 Bresaola / 19 Salami / 19 Mushrooms / 8 Preserved Black Truffle / 25
Buffalo Mozzarella / 19 Onion / 5 Black Olive / 8 Mozzarella Cheese / 15 Burrata / 25

LA PASTA

We use Afeltra pasta from the city of Gragnano, Campania. Served very al dente, just like in Italia!

BUCATINI AL POMODORO E BASILICO / 52 🌿

Delicious bucatini with tomato sauce and fresh basil

SPAGHETTI ALLA CARBONARA E TARTUFO / 94

Spaghetti with traditional carbonara sauce and smoked veal bacon and preserved black truffles

SPAGHETTI AGLIO E OLIO / 52 🌿 🌶️

Classic and light spaghetti served with garlic, chili and extra virgin olive oil

RIGATONI ALL ARRABBIATA / 52 🌶️

Rigatoni with tomato sauce and chili flakes

RIGATONI ALLA BOLOGNESE / 62

Our popular rigatone with traditional bolognese sauce

RAVIOLI AL PESTO LIQUIDO / 62 🌿 🌶️

Homemade ravioli stuffed with pesto mascarpone cheese tossed with butter and sage sauce served with mashed potato, green beans and roasted pine nuts

LASAGNA CLASSICA / 68

Grandma's classic fresh egg lasagna, baked with beef ragu, bechamel sauce and parmigiano reggiano D.O.P.

PACCHERI CON GAMBERI, PORCINI E RUCOLA / 89

Paccheri with shrimps, porcini mushrooms and wild rocket sauce

GNOCCHI DI PATATE CON VITELLO BRASATO / 73

Homemade potato gnocchi served with rich veal ragu

PASTA DEL GIORNO / MARKET PRICE

Ask your waiter for our daily selection



PACCHERI ALLA PESCATORA / 89 🌿

Paccheri with mussels, shrimps, calamari and clams in a rich seafood stock

NEW

RAVIOLI RICOTTA E SPINACI CON PUMMAROLA E BURRATA / 73 🌿

Homemade ravioli stuffed with ricotta cheese and spinach served with homemade tomato sauce prepared daily, topped with burrata cheese and fresh basil



NEW

PACCHERI AI FUNGHI CON FONDUTA DI PARMIGIANO / 73 🌿

Classic and light Paccheri served with garlic, chili and extra virgin olive oil



IL RISOTTO

RISOTTO AI FUNGHI / 68 🌿

Risotto with a succulent selection of mushrooms and parmigiano reggiano D.O.P.

RISOTTO DEL GIORNO / MARKET PRICE

Ask your waiter for our daily selection



NEW

RISOTTO CARCIOFI E SALSICCIA / 62

Risotto with artichoke, homemade beef sausage and parsley

LA CARNE

POLLO ARROSTO / 79

Roasted succulent, tender and juicy half chicken, marinated with fresh herbs and served with your choice of side dish

POLLO DORATO / 89

Grilled succulent, tender and juicy chicken breast, marinated with fresh herbs and your choice of side dish

TAGLIATA DI MANZO / 115

Grilled sliced fillet of beef on a bed of wild rocket leaves served with balsamic reduction and your choice of side dish

BISTECCA DI MANZO / 115

Our favourite primal cut! 280g rib eye, grilled to your preference and served with your choice of side dish

SIDE DISHES

Roasted Potatoes / Mashed Potatoes /
Sautéed Mixed Vegetables / Mixed Green Salad

AGNELLO BRASATO / 121

Slow cooked, falling off the bone braised lamb shank over mashed potatoes served with our homemade signature sauce



COTOLETTA ALLA MILANESE / 125

Breaded veal rack, pan-fried, topped with wild rocket leaves, cherry tomatoes, served with your choice of side dish



NEW OSSOBUCO ALLA MILANESE / 131

This is our specialty. traditional braised veal shank served over saffron risotto and a side of gremolata



IL PESCE

NEW GAMBERI ALLA GRIGLIA / 131

Grilled tiger prawns on a bed of mixed salad served with lemon butter pesto sauce and your choice of side dish



SALMONE ALLA PIASTRA / 89

Grilled salmon fillet with salmoriglio sauce and your choice of side dish

SIDE DISHES

Roasted Potatoes / Mashed Potatoes /
Sautéed Mixed Vegetables / Mixed Green Salad

BRANZINO AL FORNO / 125

Fresh whole seabass cooked in the oven, served with cherry tomatoes, taggiasca black olives, capers and your choice of side dish



SHARING PLATTERS

Serves 2 people

NEW

ITALIAN FEAST / 209

This is a true feast! enjoy two of your favourite selected pizzas and pastas, served along a delicious variety of antipasti including bresola, mozzarella fiore di latte, arancini, bocconcini di mozzarella and patatina tonda



NEW

FIorentina / 263

This is the most popular Italian beef cut. 1.2kg t-bone steak grilled to your preference and served sliced with roasted potatoes and mixed salad. For ultimate flavour, we recommend to be ordered medium

