

# 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



## BRESAOLA, PARMIGIANO E RUCOLA / 61

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

NEW

## CARPACCIO DI POLPO / 62

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



## 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 taggiaca 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



# LA PIADINA & IL PANINO

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

## CRESIONE MOZZARELLA / 47

Stuffed with fresh mozzarella cheese, peeled tomatoes and oregano

## LA CAPRESINA / 47

Fresh mozzarella cheese, tomatoes and basil oil

## TACCHINO E PARMIGIANO REGGIANO / 52

Smoked turkey, iceberg lettuce, mayonnaise homemade olive paste and parmigiano reggiano D.O.P.

## 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 foccacia

## 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



**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



**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

