

# BREAKFAST MENU



**DELIZIOSA / 29**  
Hot beverage and choice of viennoiserie



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



**CONTINENTALE / 64**  
Fresh orange juice, hot beverage, choice of viennoiserie,  
bread basket with butter, jam and plain omelette

## LE UOVA

### UOVA AL TEGAMINO / 35

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 / 79

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 / 54

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 / 59

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

### FRITTATA / 35

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

### UOVA STRAPAZZATE / 45

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 / 49

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 / 35

Fruit salad

### YOGURT CON FRUTTA E GRANOLA / 35

Yogurt with cereal and fresh berry toppings

### YOGURT AL NATURALE / 15

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 / 35

Fresh mozzarella fior di latte, smoked turkey, cherry tomato, wild rocket and extra virgin olive oil

### BRESAOLA, POMODORINI E BURRATA / 35

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 / 49

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 / 49

Smoked salmon, mashed avocado and cream cheese



# LA CARNE

## POLLO ARROSTO / 69

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

## POLLO DORATO / 85

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

## TAGLIATA DI MANZO / 119

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 / 109

Our favourite primal cut! 280 gr 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



## 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 / 125

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



## COSTOLETTA DI AGNELLO ALLA GRIGLIA / 109

Rosemary marinated lamb rack, grilled to your preference and served with your choice of side dish

# IL PESCE

## SALMONE ALLA PIASTRA / 92

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

## BRANZINO AL FORNO / 119

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

### SIDE DISHES

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

## NEW GAMBERI ALLA GRIGLIA / 125

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



# SHARING PLATTERS

Serves 2 people

NEW

## ITALIAN FEAST / 199

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



NEW

## ANTIPASTI SELECTION / 99

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 tomato and our homemade grissini



# LA PIZZA

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

## MARGHERITA / 49

Tomato sauce, mozzarella fior di latte and fresh basil

## VEGETARIANA / 59

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

## SALSICCIA E FUNGHI / 65

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

## BUFALINA / 65

Tomato sauce, buffalo mozzarella and fresh basil

## TONNO / 69

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

## QUATTRO FORMAGGI / 75

White pizza topped with a blend of four Italian cheeses

## NEW PIZZA AI FRUTTI DI MARE / 89

Tomato sauce, with shrimps, squid and mussels

## PIZZA DEL GIORNO / MARKET PRICE

Ask your waiter for our daily selection



## BURRATA / 85

Tomato sauce, creamy burrata cheese, grilled zucchini, cherry tomato, basil and extra virgin olive oil

NEW

## CALZONE SICILIANO / 65

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 / 79

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 ONS

Tuna / 20 Salsiccia / 12 Bresaola / 22 Mushroom / 8 Preserved Black Truffle / 18 Buffalo Mozzarella / 15  
Mozzarella Fior Di Latte / 15 Burrata / 35 Goat Cheese / 18 Black Olive / 8 Rucola / 8 Avocado / 10 Truffle Oil / 10

# LA PASTA

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

## SPAGHETTI AL POMODORO E BASILICO / 49

Delicious spaghetti with tomato sauce and fresh basil

## SPAGHETTI ALLA CARBONARA / 65

Spaghetti with traditional carbonara sauce and smoked veal bacon

## SPAGHETTI AGLIO E OLIO / 49

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

## PENNE ALL ARRABBIATA / 49

Penne with tomato sauce and chili flakes

## RIGATONI ALLA BOLOGNESE / 59

Our popular rigatone with traditional bolognese sauce

## TORTELLI AL PESTO LIQUIDO / 65

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

## PACCHERI ALLA PESCATORA / 89

Paccheri with mussels, shrimps, calamari and clams in a rich seafood stock parmigiano reggiano D.O.P.

## PASTA DEL GIORNO / MARKET PRICE

Ask your waiter for our daily selection



## LASAGNA CLASSICA / 65

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

NEW

## RAVIOLI RICOTTA E SPINACI CON PUMMAROLA E BURRATA / 69

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



NEW

## TAGLIATELLE AI FUNGHI CON FONDUTA DI PARMIGIANO / 65

Homemade tagliatelle pasta with grana padano sauce and mushrooms



# IL RISOTTO

## RISOTTO AI FUNGHI / 65

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 / 59

Risotto with artichoke, home made beef sausage and parsley

# ANTIPASTI

**LA MOZZARELLA DI BUFALA / 64** 🌿

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

**CARPACCIO DI POMODORO E BURRATA / 69** 🌿

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

**PARMIGIANA DI MELANZANE / 59** 🌿

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

**PATATINA TONDA / 19** 🌿

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

**BOCCONCINI DI MOZZARELLA FRITTI / 42** 🌿🔥

Deep fried mozzarella balls served with spicy tomato sauce

**NEW BRUSCHETTA AL POMODORO / 35** 🌿

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

**NEW ARANCINI / 49**

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

**MINISTRONE GENOVESE / 35** 🌿🥑

Hearty traditional vegetable soup drizzled with pesto sauce

**ZUPPA DI POMODORO / 28**

Tomato soup topped with Fonduta di formaggio and fresh basil

**ZUPPA DEL GIORNO / 35**

Ask your waiter for our daily selection

**BRESAOLA, PARMIGIANO E RUCOLA / 59**

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



**FRITTO DI CALAMARI / 55** 🌊

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



**MOZZARELLA**

**IN CARROZZA / 39** 🌿🔥

Deep fried toasted bread stuffed with mozzarella fior di latte, sun-dried tomatoes and basil, served with spicy tomato sauce



# LE INSALATE

**INSALATA DI QUINOA / 45** 🌿

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

**INSALATA ELEGANTE / 45** 🌿🥑

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

**NEW INSALATA CON SALMONE AFFUMICATO E AVOCADO / 59** 🌊

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

**INSALATA DI SPINACI / 55** 🌿🥑

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

**TONNO E CIPOLLE / 65** 🌊

Mixed green salad, Cherry tomato, Tuna callipo, Onion red, Fine Beans, Capsicum yellow, Black olives, Red Raddish & Boiled egg

**INSALATA DI POLLO / 59**

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



**NEW INSALATA DI CAPRINO / 55** 🌿🥑

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



**POMODORO E**

**MOZZARELLA / 59** 🌿🥑

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

