

STUZZICHINI

Noccioline Piccante (V) 125

Spicy candied nuts

Olive Marinare (V) 150

Tarago Estate mixed green and black olives marinated in herbs and lemon

Arancini di Funghi con Tartufo (V) 200

Small crispy mushroom flavoured rice balls served with truffle aioli

Crostini di Peperonata (V) 175

Small toasts with slow cooked sweet peppers, fresh goats cheese and olives

ANTIPASTI

Selezione di Antipasti Theo Mio (P) 650

A sharing board of antipasti including burrata, prosciutto di parma, grilled vegetables, mushroom arancini with truffle aioli, peperonata crostini and Tarago Estate olives

Polpette di Carni (P) (A) 300

Wagyu beef and pork meatballs with slow cooked tomato sauce, marjoram and Parmesan cheese

Burrata e Pepperoni Piemontese 325

Creamy burrata with slow roasted red pepper stuffed with tomatoes, basil and salted anchovy

Insalata Pugliese (V) 375

Mixed tomato, watermelon and cucumber salad with basil, mint and salted ricotta cheese

Insalata di Indivia e Gorgonzola (V) 375

Salad of endive, gorgonzola, pear and walnuts with sweet mustard dressing

Carpaccio di Manzo 450

Thinly sliced beef fillet with toasted pine nuts, wild rocket and Parmesan shavings with aged balsamic vinegar

Insalata di Caesar (P) 425

Traditional Caesar salad with crispy cos lettuce, anchovy dressing, toasted foccacia croutons, Parmesan and crispy pancetta

Calamari in Padella 450

Pan-fried squid with slow cooked chickpeas, chilli, basil and rocket

Capesante con Zucchini e Crema allo Zafferano (A) 500

Seared American scallops with zucchini, slow roasted cherry tomatoes, black olives and saffron cream

SALUMI e FORMAGGI

Salumi Misti (P) Regolare 525 Grande 825

A large sharing plate including thinly sliced prosciutto, coppa, pancetta arrotolata and salami with home-made crackers and balsamic shallots

Formaggi Misti (V) Regolare 450 Grande 700

A large sharing plate of Italian farmhouse cheeses served with plum jam, candied walnuts, celery and home-made crackers

Salumi e Formaggi Misti (P) 600

A large sharing plate of mixed salumi and cheese served with plum jam, home-made crackers and balsamic shallots

PASTA e ZUPPE

Minestrone con Pesto (V) 325

Slow cooked root vegetable minestrone with maltagliata pasta and fresh basil pesto

Pasta e Ceci (P) 325

Braised chickpea soup with fresh pasta, pancetta and rosemary

Cappelletti di Vitello (A) 450 / 675

Handmade pasta stuffed with slow cooked veal with dried porcini and king oyster mushrooms, butter and parsley

Taglierini con Aragosta e Chorizo (A)(P) 725 / 1,085

Handmade fine ribbon pasta with lobster, spicy chorizo salami, tomato and basil

Pappardelle al Pomodoro (V) 425 / 640

Handmade wide ribbon pasta with slow cooked sweet tomato sauce, fresh burrata and basil

Taglierini al Granchio 525/ 790

Handmade fine ribbon pasta with crab meat, anchovy, chilli, lemon, parsley and fried soft shell crab

Pappardelle con Ragu di Guancia di Manzo (A) 475 / 715

Handmade wide ribbon pasta with slow cooked Wagyu beef cheeks, red wine, rosemary and tomato

Ravioli di Maiale (P) 425 / 640

Handmade pasta stuffed with slow cooked pork with sage and butter

Risotto con Gamberoni e Zucchini 450 / 675

Risotto with prawns, zucchini, slow roast cherry tomatoes and basil

Lasagne al Forno 550

Layers of handmade pasta baked with slow cooked beef ragu, creamy béchamel sauce and Parmesan cheese

(V) = Vegetarian

(A) = Contains alcohol

(P) = Contains pork

SECONDI - PESCE

Salmone Arrosto 725

Roasted organic salmon fillet with zucchini trifolati, peas, asparagus, spinach, mint, slow roasted cherry tomatoes, capers and lemon aioli

Branzino al Forno (P) 795

Seabass with red and golden beetroot, greens, crisp prosciutto and salsa verde

Pesce Neve 1,200

Roasted snow fish with slow cooked red peppers, kale and black olive tapenade

SECONDI - CARNE

Pulcino alla Griglia (P)(A) 700

Grilled spring chicken with prosciutto and sage, sautéed shitake mushrooms, potatoes, Marsala and rocket

Costine di Agnello (A) 850

Slow roasted lamb ribs with red wine and spices with crispy fried potatoes, garlic and peas

Contrafilleteo di Manzo 1,200

Char grilled beef sirloin with wild rocket, Parmesan, fresh red chilli, balsamic vinegar and parsley

Agnello a Scottadito (A) 1,100

Grilled Australian lamb chops with roasted squash, anchovy and rosemary salsa and red wine

CONTORNI

Insalata Mista (V) 225

Mixed leaves with shallot and balsamic dressing

Rucola e Parmigiano (V) 275

Rocket and Parmesan salad with balsamic dressing

Patate Fritte (V) 200

Crispy fried potatoes with garlic and rosemary

Verdure Miste (V) 250

Char grilled mixed vegetables with fresh basil, capers and olive oil

Erbette Saltate (V) 200

Braised greens with fennel seeds, garlic and chilli

PIZZA

Margherita (V) 425

San Marzano tomato passata, fresh basil and mozzarella di bufala

Napoletana 450

Tomato and mozzarella pizza with capers, anchovy and black olives

Funghi (V) 450

Tomato and mozzarella pizza topped with sliced button mushrooms and fresh thyme

Salsiccia e Friarelli (P) 475

Tomato and mozzarella topped with fresh sausage, friarelli, fennel seed and dried chilli

Chilli and garlic prawn, zucchini and basil 500

Tomato and mozzarella pizza with prawns marinated in chilli and garlic, grilled zucchini and basil

Prosciutto di Parma (P) 525

Tomato and mozzarella pizza finished with prosciutto crudo, wild rocket and Parmesan cheese

Quattro Formaggi (V) 475

A white pizza with mozzarella, taleggio, gorgonzola and Parmesan cheese

Burrata, roasted red and yellow peppers, oregano (V) 575

Plain tomato passata pizza baked with roasted red and yellow peppers and finished with burrata and wild oregano

Diavola (P) 525

Tomato and mozzarella pizza with spicy salami and jalapeno peppers

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