

**ZUPPA/SOUP**

**icelandic scampi bisque** 70  
garlic crostini, dill mousseline, basil & colatura di Cetara oil

**WOOD GRILLED BRUSCHETTE**

organic vine ripened pachino tomato, oregano, fresh basil & tuscan e.v olive oil 65

organic vine ripened pachino tomato, oregano, fresh basil, straciatella cheese, ortiz white anchovies & tuscan e.v olive oil 85

organic vine ripened pachino tomato, oregano, fresh basil, straciatella cheese, salame spianata & tuscan e.v olive oil 90

**INSALATONE/SALAD**

**antipasto D.O.C** 100  
daily assortment of selected antipasti ingredients

**fried calamari sant' andrea** 110  
arugula, capirete jerez sherry vinegar D.O.C, parmigiano shavings & garlic alioli

**baby spinach** 80  
sun kissed semi dry tomatoes, balsamic cream, mozzarella bocconcini cheese, garlic wood fired sourdough crostone

**arugula lettuce, pear & truffle honey** 70  
romano D.O.P pecorino cheese

**saltinbocca** 95  
spelt, fresh yellow fin tuna, goats cheese, cherry tomato, avocado, olives, organic egg & romaine lettuce

**a saltinbocca is an open wood fire pizza bag filled with salad**  
all above salads are available in saltinbocca. add ¥20

**MOZZARELLA**

**burrata** 100gm 140  
sunkissed cherry tomatoes, arugula, fresh basil & e.v olive oil

**sfogliatella hand crafted mozzarella roll** 120  
home sugar cured ocean trout, arugula, D.O.P mascarpone, green sicillian olives & salina capers

**D.O.P jet buffalo mozzarella "campana"** 200 gm 190  
vine ripened cherry tomatoes, taggiasca olives 100 gm 100

**FOCACCIA E PIADINA/FILLED BREADS**

**focaccia nemi** 75  
w/ wood fired nemi porchetta, green olive pesto & e.v olive oil

**focaccia pazza** 105  
san danielle D.O.P, provolone dolce cheese D.O.P, arugula & e.v olive oil

**piadina romagnola** 95  
bresaola air-dried beef D.O.P, arugula, fresh straciatella cheese & orange blossom honey

**piadina aurelio** 75  
ricotta pepata, wood grilled eggplant, semi dried tomato & smashed green olives

**WOOD FIRED PIZZA**



our pizzas are made from imported italian flour & water. our wood fired oven is stoked with cherry, apple & apricot wood

**focaccia** 70  
e.v olive oil, sardegna sea salt

**pizza bianca alla romana** 160  
mortadella ham D.O.P, fontina cheese D.O.P, Buffalo mozzarella pettinicchio D.O.P, vine ripened roma tomatoes & lots of fresh oregano

**pizza aurelio** 130  
peppered ricotta pettinicchio D.O.P, wood grilled eggplant, sun kissed tomato, smashed green cerignoloa olived D.O.P and lots of fresh oregano

**"a pizza ch'e friarelle" salsiccia di maiale fatta a casa, friarielli D.O.P e grana grattugiato D.O.P** 170  
traditional naples pizza, imported wild broccoli shoots & flowers (friarielli), Stefano's spicy pork & fennel pollen sausage, pettinicchio mozzarella D.O.P, grana cheese D.O.P (chef Stefano's favourite)

**D.O.C** 145  
vine ripened cherry tomatoes, D.O.P jet buffalo mozzarella & fresh basil

**san daniele "principe" (trieste) D.O.P** 185  
san marzano tomato, arugula, D.O.P jet buffalo mozzarella & D.O.P san daniele

**cornuto** 145  
san marzano tomato D.O.P, mozzarella, wood roasted peppers, arugula lettuce & hot spinata salame D.O.P

**margherita** 100  
san marzano tomato D.O.P, D.O.P mozzarella pettinicchio & fresh basil

**porcini** 137  
wild porcini mushrooms, truffle oil & mozzarella in bianco, with D.O.P pecorino romano cheese

**fontina** 145  
D.O.P gorgonzola dolce, fontina soft D.O.P, mozzarella D.O.P, zucchini flowers, pear, lemon & truffled honey

**salsiccia** 135  
fennel spicy sausage, cream of broccoletti & mozzarella D.O.P

**catamarano abruzzese** 137  
home made porchetta nemi, wood fired pork belly, mustard fruits, straciatella cheese & radichhio

**tiger prawns** 140  
cherry tomato, mozzarella, colatura anchovie oil, endive & fresh chilli

**calzone** 130  
mozzarella, Stefano's fresh ricotta, baby spinach, mortadella D.O.P & vetricinia salame

**pizza con salmone affumicato scozzese, frutti del capper, colatura di cetara, polline di finocchietto selvatico e altopiano asiago** 150  
pizza of scottish highland double cold smoked salmon, spanish onion, caper berries, soft asiago cheese D.O.P, wild fennel pollen & colatura di cetara D.O.P

**peppered speck e portobello** 145  
organic portobello shrooms, peppered pork speck, buffalo mozzarella D.O.P, fresh oregano, white truffle oil, lemon zest

**zucca** 125  
ricotta D.O.P, roast japanese organic pumpkin, fresh oregano, agostino recca anchovies, mozzarella D.O.P, a sprinkle of amaretti di saronno

**PASTA**

all our pasta is cooked to order and 'al dente'

**pasta di gragnano (Napoli), bavette al pesto genovese D.O.P** 95  
gragnano flat spaghetti w/ fresh basil, roasted pine nuts, roasted pachino tomato on the vine, D.O.P grana padano

**pasta di gragnano (Napoli), bucatini amatriciana D.O.P** 110  
gragnano bucatini pasta all the way from naples. imported peppered guanciale pork cheek D.O.P, vine ripened roma organic tomato concuss, pecorino romano D.O.P cheese

**hand crafted organic egg lasagna sheets** 120  
3 meat bolognese sauce & besciamella "nonna's way"

**pasta di gragnano (Napoli), spaghetti chitarra alla marinara** 140  
mancini pasta, mixed seafood, chives, bottarga D.O.P, garlic & e.v olive oil

**hand crafted organic egg pappardelle ribbon pasta** 115  
milk marinated australian veal ragut "nonna's way"

**hand crafted ravioli of ricotta D.O.P cheese** 120  
organic baby spinach, straciatella cheese, passato di pomodoro e basilico, D.O.P salted ricotta

**riso di vialone nano alla pescatora con passato di pomodoro san marzano D.O.P** 150  
vialone nano rice, risotto of seafood from the mediterranean sea & pacific ocean, san marzano tomatoes D.O.P & lots of fresh parsley

**pastificio mancini, spaghetti al pomodoro di san marzano dell'agro sarnese-nocerino D.O.P** 145  
mancini pasta, spaghetti D.O.P, san marzano D.O.P tomato sugo (raw approach), fresh basil, sicillian val di marza D.O.P organic extra virgin olive oil

**BIG PLATES**

**cosciotto d'agnello brasato, purea di patate tartufate** 140  
braised new zealand high country merino free range lamb shanks, truffled mash potato

**bistecca Australiana dell'occhio della nervatura ai ferri, patate al forno con rosmarino** 190  
grilled australian gippsland fresh black angus hand grass fed rib eye steak, roast rosemary baby potato, fresh lemon & extra virgin citrino terre bormane olive oil, all the way from toscana

**spiedino lamb skewer** 110  
garlic & herb marinated lamb tenderloins on chickpea fresh herb tomato salsa

**sigaro rustico** 125  
australian black angus 200gm tender loin minute steak, artichoke, grana padano cheese D.O.P, arugula, lemon & e.v. olive oil

**involtino di salsiccia** 90  
spicy tuscan rolled fennel sausages, cipollata of caramelized sweet & sour onions & garlic focaccina from the wood fired oven.

**FRITTI/FROM THE FRYER**

**arancini arborio rice balls** 80  
filled with D.O.P mozzarella, peas, tomato & mortadella D.O.P ham

**fiori di zucchine fritte alla romana** 85  
fried zucchini flowers, pettinicchio buffalo mozzarella D.O.P, and ortiz anchovies.

**BOARDS**

**a selection of italian D.O.P cheeses** w/ quince jelly 120

**a selection of italian artisan cold cuts** w/baby gherkins D.O.P 120

**king of hams "principe" san daniele D.O.P** w/ boretane baby onions D.O.P 140

**bresaola air cured beef** w/ rocket & artichoke paste D.O.P 95

**OLIVES**

**belle di cerignola giant green olives** 50

**wood-fire baked olive mix** 60

**taggiasca olives D.O.P** 60



**D.O.P: Denominazione di Origine Protetta. "protected designation of origin"**