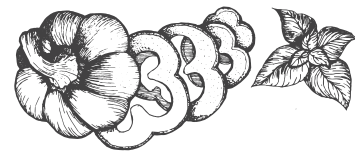


Simply
Italian



CHAR-GRILL BEEF SELECTION

WAGYU AUSTRALIA

RIB EYE WAGYU PHOENIX 8+ (300G)	400	TENDERLOIN WAGYU PHOENIX 7 (200G)	315
RIB EYE WAGYU PHOENIX 7 (300G)	345	STRIPLOIN WAGYU PHOENIX 5 (300G)	275
WAGYU PICANHA 5 SPAGHETTI STYLE (350G)	160	FULL WAGYU A5 BURGER (190G)	140

BLACK ANGUS

200 DAYS GRAIN FED AUSTRALIA

TENDERLOIN MB2-3 (250G)	200	RIB EYE MB4-5 (350G)	250
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BEEF CITY BLACK MB1- 100 DAYS AUSTRALIA

T- BONE MB 4-5 (1.2 KG)			450
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SHARING PLATTER

WAGYU 5 SPAGHETTI STYLE (400G) RIB EYE BLACK ANGUS MB5 (400G), BEEF FILET ANGUS (300G)			600
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THE WAGYU MEAT SCORING SYSTEM:

The numbers next to each cut of meat refers to the marbling score of the meat.
 More marbling symbolizes a more tender, creamier texture and true Wagyu connoisseurs prefer a higher marbling score which reflects the quality of the meat.
 We use Phoenix Wagyu, the highest breed in Australian Beef Cuisine.

(A) Alcohol (N) Nut
(V) Vegetarian

For any special dietary requirement
please inform our staff.

All prices are subject to
7% Municipality fee & 5% VAT

Inclusive of 10% Service charge

ZUPPE, ANTIPASTI E INSALATE

SOUP, STARTERS AND SALAD

ZUPPA DEL GIORNO Soup of the Day	50	FRITTO MISTO DI CALAMARI E GAMBERETTI Calamari, Prawns and Aioli Sauce	70
TARTARE DI SALMONE CON AVOCADO E RAPA ROSSA Fresh Salmon Tartare with Avocado Beetroot, Lemon Confit and Sesame Bread Tuile	75	TARTARE DI MANZO CON SALSA VERDE, PARMIGIANO E CROUTONS Beef Tartare, Salsa Verde Parmesan and Croutons	80
VITELLO TONNATO, RUCOLA, PARMIGIANO E FIOR DI CAPPERI Veal Fillet, Rocket, Parmesan Caper Berries and Tuna Sauce	85	CARNE SALADA, PARMIGIANO, CAPPERI E RUCOLA Salted and Dried Beef Carpaccio Rocket, Parmesan and Capers	75
BURRATA POMODORI, BASILICO E CARASAU (V) Fresh Burrata with Basil and Heirloom Tomatoes and Crunchy Flat Bread	80	INSALATA CON AVOCADO, PACHINO E MOZZARELLA (V) Avocado Salad with Cherry Tomatoes and Mozzarella Cheese	55
KALE SALAD (V) (N) Kale Salad with Lemon, Grated Parmesan Serrano Chili and Mint	55	INSALATA DI QUINOA CON VERDURINE DI STAGIONE (V) Quinoa Salad with Baby Vegetables and Sherry Vinegar Dressing	50
EXTRA CHICKEN	25	EXTRA SHRIMPS	25

I SECONDI

MAIN COURSE

SALMONE CON SALSA ALL'ARANCIO E FINOCCHIO SALTATO (N) Salmon with Orange, Toasted Hazelnut, Orange Sauce and Fennel	140	MILANESE DI VITELLO CON FINOCCHI, POMODORI RAMATI E CARCIOFI Golden-brown Fried Veal Milanese 350gr Semi-Dried Tomato Fennel and Artichokes	240
GAMBERI E FREGOLA SARDA Tiger Prawns, Fregola Sarda Lemon Confit	135	POLLO CON CREMA DI FUNGHI, PORRI E CAROTE Chicken Supreme with Mushroom, Leeks, Carrots and Chicken Jus	140
MERLUZZO CON ACQUA PAZZA Cod Fish with Datterino Tomatoes, Baby Gem, Capers and Taggiasca Olives	145	L' HAMBURGER Provolone Cheese, Caramelized Onion, Tomato and Baby Gem	89

CONTORNI

SIDE DISH

FAGIOLINI E SCAGLIE DI MANDORLA (N) Green Beans and Almond Flakes	25	PURE' DI PATATE Mashed Potatoes	25
INSALATA MISTA Mix Salad and Lemon Dressing	25	PATATE ARROSTO Roasted Potatoes	25
PATATE FRITTE Deep Fried Potatoes	25	CESTINO FOCACCIA Focaccia Basket with Olive Oil, Oregano	25

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LA PASTA

THE PASTA

TAGLIATELLE AL PESTO E DATTERINO (V) Tagliatelle Pasta with Basil Pesto Sauce and Datterino Tomatoes	70	SPAGHETTI ALLO SCOGLIO Seafood Spaghetti with Clams, Mussels, Shrimps, Squids in a Light Cherry Tomato Sauce	120
RISOTTO SEAFOOD Risotto with Squid and Prawns Lemon and Rocket	110	RISOTTO CON PORCINI (V) Risotto with Porcini Mushroom	80
LASAGNA ALLA BOLOGNESE Classic Lasagna with Beef Bolognese Sauce	80	TAGLIATELLE AL RAGU Homemade Tagliatelle with Beef Bolognese Sauce	80
RAVIOLI CON PORCINI, RICOTTA E NOCCIOLA (N) Ravioli with Ceps Mushroom, Ricotta Cheese Cream Sauce and Toasted Hazelnuts	90	RIGATONI POMODORO E PARMIGIANO (V) Rigatoni with Tomato Sauce Parmesan and Fresh Basil	70
PAPPARDELLE CON POLLO E FUNGHI Homemade Pappardelle Pasta with Chicken, Mushroom Peas in Creamy Sauce	90	GNOCCHI CON SALSA FRESCA DI POMODORINI E PARMIGIANO (V) Homemade Gnocchi with Cherry Tomato Sauce and Parmesan Cheese	70

LE PIZZE

THE PIZZA

MARGHERITA (V) Tomato Sauce, Fior di Latte Mozzarella Fresh Basil	65	BURRATA & POMODORINI (V) Tomato Sauce, Burrata Cherry Tomatoes, Fresh Basil	90
QUATTRO FORMAGGI Mozzarella, Gorgonzola Fontina, Parmesan	75	MARINARA (V) Tomato Sauce, Oregano Garlic and Fresh Basil	55
BRESAOLA, RUCOLA E PARMIGIANO Tomato Sauce, Fior di Latte Mozzarella Carne Salada, Parmesan and Rocket	85	DIAVOLA Tomato Sauce, Fior di Latte Mozzarella Spicy Salami, Fresh Basil	80
FRUTTI DI MARE Tomato Sauce, Squid, Prawns Mussels, Garlic, Fresh Parsley	90	VEGETARIANA (V) Tomato Sauce, Fior di Latte Mozzarella and Seasonal Vegetables	80

EXTRA TOPPINGS

VEGETABLE Artichokes / Olives / Bell Pepper / Zucchini	10	CHEESE Parmesan Cheese / Blue Cheese / Taleggio / Smoked Scamorza	15
MEAT Salami / Veal Ham / Veal Bacon	15	CHICKEN / SHRIMPS	25

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