# ~ ANTIPASTI E INSALATE ~

Starters & Salads

## Burrata alla Caprese (V)

Burrata from Puglia Served with Fresh Roma Tomatoes, Rocket Salad Marinated Olives and Shaved Parmigiano Cheese Rm 62

## Spinach Salad (V)

Fresh Baby Spinach Salad with Cherry Tomato Confit, Feta Cheese, Walnuts, Beetroot and Basil Pesto Rm 38

## Classic Bruschetta (V)

Toasted Italian Bread Topped with Marinated Cherry Tomatoes Salsa Verde and Parmigiano Cheese Rm 34

#### **Homemade Meat Balls**

Slow Cooked Beef Meat Balls Served in Puttanesca Sauce and Toasted Bread Rm 36

#### **Beef Carpaccio**

Angus Beef Carpaccio Served with Rocket Salad, Shaved Parmigiano Cheese Cherry Tomatoes and Light Mustard Sauce Rm 58

#### Calamari Fritti

Deep Fried Squid Ring Served with Tartare Sauce and Lemon Wedges Rm 32

#### Tagliere e Formaggi – Cold Cuts & Cheeses Wood Board

Selection of Sliced Cold Cuts and Cheeses Served with Artichokes, Capers, Olives, Sundried Tomatoes and Fried Focaccia

Cold Cuts: Bresaola, Smoked Turkey Ham, Smoked Veal Ham,

Smoked Duck and Beef Salami Milano

Cheeses: Gorgozola, Asiago and Grana Padano Rm 128

### I Nostri Formaggi - Cheese Platter

Selection of Cheeses Served with Pear, Strawberry, Blueberry, Dried Fruits and Honey (Asiago, Parmigiano, Grilled Smoked Scamorza, Brie and Gorgonzola) Rm 58



# Wild Mushroom Soup (V)

Mixed Wild Mushroom Soup with Leeks and Potatoes Served with Crispy Bread and Basil Oil Rm 34

#### Seafood Soup

Black Mussels, White Clams, Tiger Prawns, Scallop and Barramundi in Light Tomato Sauce served with Toasted Bread Rm 42

## **Bread Basket:**

Choice of Schiacciata Bianca, Schiacciata rossa or Fried Focaccia Rm 8



# Spaghetti alla Carbonara

Spaghetti Pasta in Egg Sauce, Parmigiano Cheese, Duck Bacon and Black Pepper

Rm 46

# Penne all'Amatriciana

Penne with San Marzano Tomato Sauce, Beef Bacon, Chili, and Parmigiano Cheese Rm 44

# Linguine Pesto and Tiger Prawns

Linguine with Basil Pesto and Tiger Prawns

Rm 56

Seafood Ragu' Rigatoni

Rigatoni with Cherry Tomato Sauce, Squid, Prawns & Barramundi Ragout Rm 44

# Wild Mushrooms and Gorgonzola Risotto (V)

Arborio Rice with Gorgonzola Cheese and Wild Mushrooms Ragout Rm 48



Homemade Pasta

# Salmon and Asparagus Tagliolini

Creamy Tagliolini with Asparagus, Smoked and Fresh Salmon Rm

Rm 46

# Eggplant Ravioli (V)

Ravioli Filled with Eggplant and Buffalo Mozzarella Cheese in Tomato Sauce and Basil Pesto

Rm 44

# Seafood Spaghetti

Spaghetti with Tiger Prawns, Squid, Cuttlefish, Clams, Mussels and Scallop Served with Chili and San Marzano Tomato Sauce Rm 76

## Pappardelle al Ragu'

Pappardelle with Classic Beef Ragout and Parmigiano Cheese Rm 48

#### Gnocchi alla Sorrentina(V)

Classic Gnocchi in Tomato Sauce and Baked Buffalo Mozzarella

Rm 42

#### **Beef Lasagna**

Oven Baked Classic Lasagna Stuffed with Bechamel Sauce, Beef Ragout and Parmigiano Cheese Rm 46



Main Course – Fish

### **Barramundi Fillet**

Barramundi Fillet au Gratin Served with Green Asparagus, Sweet Mashed Potatoes and Lemon Capers Sauce Rm 66

# **Roberto's Fritto Misto**

Deep Fried Tiger Prawns, Squid, Cuttlefish, White Baits, Half Shell Scallop, Oyster and Fried Zucchini Served with Tartare Sauce Rm 72

#### Salmon Fillet

Roasted Salmon Fillet in Orange Sauce served with French Beans and Roasted Rosemary Potatoes Rm 68

#### **Seabass in Cartoccio**

Seabass Fillet Cartoccio Style Served with Black Olives, Shallots, Potatoes and Cherry Tomatoes Rm 68

# ~ SECONDI DI CARNE ~

Main Course – Meat

# Chicken alla Milanese

Organic Chicken Milanese served with Rocket Salad and Shaved Grana Padano cheese Rm 68

# Filetto di Manzo

Pan Seared Australian Beef Tenderloin Served with

Wild Mushrooms and Black Peppercorn Sauce

Rm 132

## Tagliata di Manzo

Australian Beef Rib Eye Served with Grilled Capsicum, Rocket Salad, Cherry Tomatoes, Shaved Parmigiano Cheese and Beef Reduction Rm 128

## **Galletto al Forno**

Honey and Truffle Glazed Whole Roasted Spring Chicken Served with Capsicum and Eggplant Caponata

(400 grams per serving)

#### Rm 68

# ~ CONTORNI ~

#### Side Dish

Mashed Potatoes, Fried Zucchini, French Fries, Garlic Spinach, Mix Grilled Vegetables, Lentil Stew, Sautéed Mushrooms Rm 12

# ~ PIADINE & BURGER

# **Piadina Rustica**

Chicken Breast, Garlic Spinach, Mozzarella Cheese Served with French Fries and Mushroom Cream Rm 38

## **Piadina Classica**

Beef Bresaola, Stracchino Cheese and Rocket Salad Served with French Fries and Mayonnaise Rm 42

## **Piadina Vegetariana**

Mozzarella Cheese, Radicchio, Zucchini, Capsicum, Caramelized Red Onions Served with French Fries and Mayonnaise Rm 38

# **Piadina Contadina**

Beef Sausage, Capsicum and Caramelized Yellow Onions Served with French Fries and Mayonnaise Rm 38

#### **Roberto's Burger**

Homemade Black Angus Beef Patty, Mozzarella Cheese, Fresh Tomatoes, Gherkins Caramelized Red Onions and Romaine Lettuce Served with French Fries and Tartare Sauce

Rm 58

Curiosity: The Piadina is a classic flat bread that has been made in Romagna since the Middle Ages and can be thought of as a symbolic food of that region. A street food ahead of its time, piadine can be stuffed with just about any ingredients.

Every strett corner in Romagna has a trattoria making this local favourite... Enjoy... !



**Classic Pizzas** 

#### Margherita

Tomato Sauce, Mozzarella Cheese and Fresh Basil Rm 34

Prosciutto & Funghi

Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham and Champignon Mushrooms Rm 48

### Tonno & Cipolla

Tomato Sauce, Mozzarella Cheese, Italian Tuna Chunks and Red Onions Rm 44

#### **Quattro Stagioni**

Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham, Champignon Mushrooms, Artichokes and Beef Sausage Rm 52

# Romana

Tomato Sauce, Mozzarella Cheese, Capers, Anchovies, Black Olives and Dried Oregano Rm 44

#### Napoli

Tomato Sauce, Mozzarella Cheese, Anchovies and Dried Oregano Rm 42

#### Quattro Formaggi

Tomato Sauce, Mozzarella, Scamorza, Emmenthal and Gorgonzola Cheese Rm 46

#### Calabria

Tomato Sauce, Mozzarella Cheese, Red Onions, Beef Pepperoni, Sweet Chili and Black Olives Rm 44

#### Vegetariana

Tomato Sauce, Mozzarella Cheese, Cherry Tomatoes, Capsicum Peppers, Zucchini, Roasted Potatoes, Red Onions, Button Mushrooms and Red Radicchio Rm 38

#### Calzone

Folded Pizza with Tomato Sauce, Mozzarella Cheese Filled with Smoked Turkey Ham, Champignon Mushrooms and Artichokes Rm 48

#### Extras:

Additional Charge for Extra Topping – Vegetables Rm 4 Additional Charge for Extra Topping – Cold Cuts Rm 10 Additional Charge for Extra Topping – Cheeses Rm 10 Additional Charge for Extra Topping – Seafood Rm 8



#### **Biancaneve**

Buffalo Mozzarella, White Truffle Paste, Porcini Mushrooms

and Rocket Salad

Rm 68

#### Carnivora

Tomato Sauce, Mozzarella Cheese, Chicken Sausage, Beef Pepperoni, Beef Bacon, Smoked Turkey Ham, Salami Milano, Beef Sausage and Sweet Chili

Rm 54

### Roberto's

Tomato Sauce, Mozzarella Cheese, Beef Pepperoni, Black Olives, Sweet

Chili, and Gorgonzola Cheese

Rm 48

#### BSC

Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham, Porcini Mushrooms, Beef Sausage and Scamorza Cheese

Rm 58

#### Salmonata

Whipping Cream, Mozzarella Cheese, Salmon, Zucchini and Salmon Roe

Rm 66

# Gallo

Half Folded Pizza Filled with Champignon Mushrooms, Chicken Breast, Mozzarella Cheese Half Pizza with Tomato Sauce, Mozzarella Cheese, Broccoli and Cherry Tomatoes

Rm 46

### Gamberina

Tomato Sauce, Mozzarella, Tiger Prawns, Green Zucchini and

Mascarpone Cheese

Rm 58

## Strana

Tomato Sauce, Mozzarella Cheese, Scrambled Eggs, Spinach, Ricotta and Shaved Grana Padano Cheese

Rm 46

## Montanara

Black Truffle Paste, Double Mozzarella, Porcini Mushrooms, Red Radicchio and Brie Cheese Rm 68

### Pizza Sole

Sun Shaped Pizza with Tomato Sauce, Mozzarella Cheese, Sliced Tomatoes, Rocket Salad, Fresh Burrata, Black Olives and Shaved Grana Padano Cheese

Rm 88

#### Marina

Tomato Sauce, Mozzarella Cheese, Mixed Seafood Salad, Black Mussels, Chili, Clams, Tiger Prawns, Scallop and English Parsley

Rm 68

#### Carbonara

Scrambled Eggs, Mozzarella Cheese, Beef Bacon, Shaved Pecorino Romano Cheese Rm 46

# ~ DOLCI ~ Dessert

## Tiramisu'

Homemade Tiramisu Rm 28

# Semifreddo al Mascarpone

Semi Frozen Mascarpone Cheesecake with Caramel and Dried Fruits Served with Amarena Cherry and Whipping Cream Rm 28

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## **Tortino al Cioccolato**

Homemade Chocolate Cake Served with Fresh Strawberry Salad Rm 28

### Pannacotta

Homemade Pannacotta Served with Passion Fruit Sauce and Strawberries

Rm 24

# Salame al Cioccolato

Homemade Chocolate Salami with Crumbled Walnuts and Cookies Served with Vanilla Ice Cream

Rm 26

## **Crème Brule**

Homemade Crème Brule with Caramelized Brown Sugar Rm 28

> **Gelato** Vanilla, Chocolate and Pistachio Rm 14