~ 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