

## ANTIPASTI

### STARTERS

#### BRUSCHETTA \$14

TOMATO, PARMESAN CHEESE & CROSTINI  
(VG, D)

#### TUSCAN BEAN SOUP \$14

MIXED VEGETABLES, BACON & PARMESAN  
(GF, D, P)

#### PANZANELLA SALAD \$16

TOMATO, PEPPERS, ONION & CROUTONS  
(V, VG)

#### BURRATA SALAD \$22

MIX TOMATO, PANGRATTATO & HERB OIL  
(N, VG, D)

#### ARANCINI \$18

RISOTTO, PARMESAN SAUCE & TOMATO  
(VG, D)

#### PIZZA FRITTA \$20

PARMA HAM, BURRATA & PISTACCIO PESTO  
(N, D, P)

#### TUNA CRUDO \$18

LOCAL TUNA & CITRUS VINAIGRETTE  
(GF)

#### VITELLO TONNATO \$26

THIN CUT VEAL & TUNA SAUCE  
(GF)

#### CARPACCIO \$28

BEEF TENDERLOIN, PARMESAN & HERBS  
(GF, D)

## GRIGLIA

### FROM THE GRILL

#### YELLOWFIN TUNA 200G

\$35

#### CHICKEN BREAST 200G

\$36

#### BEEF TENDERLOIN 200G

\$52

#### RIB EYE 300G

\$55

ACCOMPANIED WITH ONE SIDE DISH

## SECONDI

### MAIN COURSE

#### MUSHROOM RISOTTO \$26

MUSHROOMS, TRUFFLE & PARMESAN  
(VG, GF, D)

#### CLASSIC LASAGNA \$28

BEEF RAGOUT, BECHAMEL & PARMESAN  
(D)

#### CHICKEN PARMIGIANA \$36

PARMESAN FRIED CHICKEN & TOMATO SAUCE  
(D)

#### OSSO BUCCO \$49

SLOW-COOKED VEAL & SAFFRON RISOTTO  
(D)

#### SURF & TURF \$58

TENDERLOIN, TIGER PRAWNS & POTATO MASH  
(D)

### MIX GRILL PLATTER FOR 2

LOCAL TUNA PRAWNS, REEF FISH  
CHICKEN, BEEF TENDERLOIN  
2 SIDES & 2 SAUCES OF CHOICE

\$150



## CONTORNI

### SIDES

#### GARDEN SALAD \$8

#### PANZANELLA SALAD \$8

#### ROASTED VEGETABLES \$8

#### GARLIC VEGETABLES \$8

#### MASHED POTATOES \$8

#### ROASTED POTATOES \$8

#### FRENCH FRIES/SWEET POTATO \$6

### SAUCES \$4

#### BEARNAISE

#### STEAKMAESTRO

#### PEPPERCORN

#### MUSHROOM

#### CHIMICHURRI

#### MOJO ROJO

## DOLCI

### DESSERTS

#### TIRAMISU \$14

MASCARPONE, LADYFINGERS & KAHLUA  
(VG, D)

#### NUTELLA CHOCOLATE MOUSE \$14

CREAM, DARK CHOCOLATE & HAZELNUTS  
(N, VG, D)

#### PANNA COTTA \$12

BERRIES COULIS & STRAWBERRIES  
(D)

#### ICE CREAM & SORBET \$8

DAILY SELECTION  
(VG, D)

#### CARAMELLO CHEESECAKE \$14

SALTED CARAMEL CHEESECAKE  
(VG, D)

#### FRUIT PLATTER \$12

FRUITS OF THE DAY  
(V, VG, GF)

## PASTA

### GLUTEN FREE AVAILABLE

#### SPAGHETTI AGLIO E OLIO \$22

GARLIC, PEPPERONCINO & PARSLEY  
(V, VG)

#### PRAWN LINGUINE \$34

RED PRAWNS, SAFFRON & CITRUS  
(D)

#### CHICKEN ALFREDO \$25

GRILLED CHICKEN & BASIL CREAM  
(D)

#### SPAGHETTI ALLA NERANO \$24

FRIED EGGPLANT, PARMESAN & BUTTER  
(VG, D)

#### PENNE ALLA VODKA \$28

VODKA SAUCE, BURRATA & CHILI  
(VG, D)

## PIZZA

### GLUTEN FREE AVAILABLE

#### MARGHERITA \$20

TOMATO, MOZZARELLA & BASIL  
(VG, D)

#### MALDIVIANA \$26

LOCAL TUNA, COCONUT & CHILI  
(D)

#### FRANCOS FAVORITE \$28

BURRATA, PARMA HAM & PARMESAN  
(D, P)

#### PESTO & STRACCIATELLA \$26

MOZZARELLA, PESTO & STRACCIATELLA  
(N, VG, D)

#### HARVEST \$24

MOZZARELLA & MIXED VEGETABLES  
(VG, D)

#### NEW YORKER \$28

PEPPERONI, JALAPENO & HONEY  
(D, P)

### CUSTOMISE YOUR PIZZA

HAM, SALAMI, PARMA HAM, CHICKEN, BACON, TUNA,  
FRESH MOZZARELLA, FETA CHEESE, GORGONZOLA  
\$4

CHILI, GARLIC, ONION, BLACK OLIVES, MUSHROOM  
PINEAPPLE, FRIED EGG, ROCKET LEAVES, ARTICHOKE  
\$2