



Soup & Starter

Classic Minestrone Soup
Vegetable Soup, Basil Pesto (V)

Insalata Mista Organica
Organic Italian Mixed Salad, Pickled Vegetables, Heritages Tomatoes,
Parmesan Cheese, Toasted Olive Bread, Balsamic Vinegar (V)

Caprese Con Burrata
Half Burrata, Sliced Roma Tomatoes, Basil Pesto,
Balsamic Reduction (V)

Zuppa di Pesci
Seafood Soup;
Barramundi, Squids, Clam and Black Mussels,
Cooked in Spicy Tomato Sauce, Toasted Garlic Bread

Fried Calamari & Zucchini
Tartare Sauce

Carpaccio In Salsa Tonnato
Sous Vide Angus Beef, Thin Sliced, Tuna Sauce, Mixed Pickled

Pasta

Parmigiana di Melanzane
Thin Slices of Eggplant, Layered Tomato Sauce, Buffalo Mozzarella, Fresh Basil,
24-Month Aged Parmigiano Reggiano (V)

Homemade Potato Gnocchi
Spinach and Ricotta Gnocchi, Gorgonzola Cream Sauce,
Sliced Pears (V)

Fusilli al Ragu di Pesce
Artisan Borella Fusilli Pasta with Mixed Seafood Ragù, Seafood Bisque

Strozzapreti al Ragu d'Agnello Piccante
Homemade Pasta, Sauteed Lamb Calabrian Spicy Ragù,
Pecorino Cheese

Tagliatelle alla Bolognese
Homemade Tagliatelle, Black Angus Beef Bolognese Sauce



Main Course

Filetto di Barramundi

Pan Fried Barramundi Fillets
Cauliflower Puree, Orange Dressing, Sauteed Broccoli

Organic Chicken Roulade

Filled with Mushrooms and Truffle Paste, Tri-Coloured Potato Pavé,
Sauteed Spinach, Dijon Mustard Sauce

Duck Confit

Slow-Cook and Crisp Duck Legs, Stewed Lentils, Mashed Potatoes

Spezzatino d'Agnello

Lamb Stew with Creamy Soft Polenta

Tagliata di Manzo

Sliced Wagyu Petite Tender Steak, Arugula Salad, Salsa Verde, Roasted Potatoes

Side Dish; Truffle Fries RM28

*Additional Homemade Bread Basket and
Premium Butter Grand Cru Lescure Beurre Charentes-Poitou A.O.P.
RM28

Dessert & Gelato

Mini Panna Cotta

Mango and Passion Fruits Coulis

Salame di Cioccolato

Chocolate Salami; Mixture of Chocolate, Biscuits & Nuts

Homemade Gelato

Vanilla or Chocolate

Starter, Pasta or Main Course

RM78

Starter, Pasta or Main Course & Dessert

RM88