

Benvenuti a Casa



The *Freshness* of our products, their *Quality* and our great passion
are the keys to our success.

Each dish is prepared with *Simplicity* but with the *Finest Ingredients*
available to bring out the flavors of our traditions.



RICCIOTTI

ANTIPASTI



Our selection of cheeses and cold cuts are air-flown weekly from Italy to ensure the utmost freshness and quality

Ostriche *(Subject to availability)* 🌿

Fresh Succulent and Plump Oysters, Lemon Wedges

Half Dozen 24 One Dozen 42

Capelli d'Angelo Capesante e Tartufo

Chilled Angel Hair Pasta, Hokkaido Scallops, Seaweed Flakes, Truffle Oil 38

Polpo e Burrata

Grilled Octopus, Burrata D.O.P, Roasted Cherry Tomato Pesto, Crispy Celery, Organic EVO Oil 24

Carpaccio di Manzo 🌿

Argentine Beef Carpaccio, 25 Years Aged Balsamic Dressing, Parmesan Cheese, Rocket Salad 20

Burrata e Prosciutto di Parma 20 Mesi

Burrata D.O.P, 20 Months Aged Parma Ham, Rocket Salad, Roasted Cherry Tomatoes, Organic EVO Oil, Grilled Focaccia

125gm Burrata 28 300gm Burrata 46

Burrata Verdure Grigliate Salsa Basilico 🌿

Burrata D.O.P, Organic EVO Oil, Grilled Vegetables, Mushrooms, Pesto Basil Sauce

125gm Burrata 26 300gm Burrata 42

Tagliere di Affettati e Gnocco Fritto

Platter of Aged Parma Ham, Pistachio Mortadella, Smoked Tiroler Speck, "Finocchiona" Italian Spicy Salami, Salty Fried Bread, Pickled Vegetables 28

Affettati Burrata Platter

Platter of Aged Parma Ham, Pistachio Mortadella, Smoked Tiroler Speck, "Finocchiona" Italian Spicy Salami, Salty Fried Bread, Pickled Vegetables, Burrata D.O.P

125gm Burrata 48 300gm Burrata 68

Bruschette 🌿

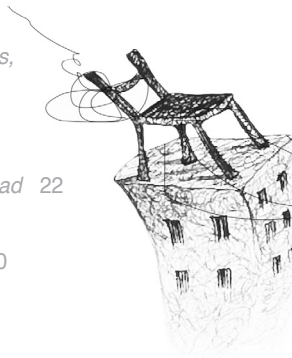
Grilled Homemade Rustic Bread, Fresh Tomatoes, Basil, Oregano, Garlic, Organic EVO Oil 16

Cozze e Pane all'Aglio

Sautéed Mussels, Cherry Tomatoes, Herbs, White Wine Garlic Sauce, Homemade Garlic Bread 22

Calamari

Fried Coated Squids, Spicy Arrabbiata Sauce 20



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Agliata di Gamberi

Sautéed Garlic Tiger Prawns, Spicy Cherry Tomato Sauce, Homemade Garlic Bread 24

Polpo

Braised Octopus in Red Wine, Confit Tomatoes, Pine Nuts 24

Salsicce e Pataté

Grilled Italian Pork Sausages, Potato Wedges, Garden Salad 18

INSALATE

Anatra

Inhouse Smoked Duck Ham, Organic Mesclun, Toasted Sesame Seeds, Red Chili, Balsamic Sherry Vinaigrette 22

Nizzarda

Mesclun Salad, Fresh Tuna Loin, Quail Eggs, Anchovies, Green Beans, Cherry Tomatoes, Cucumbers, Potatoes, Sherry Dressing 22

Cesare

Romaine Lettuce, Chicken Breast, Parmesan Cheese, Bread Croutons, Quail Eggs, Caesar Dressing 18



Caprese

Buffalo Mozzarella D.O.P, Fresh Tomatoes, Mesclun Salad, Basil, Organic EVO Oil 20

Vegana

Mesclun Salad, Crispy Seasonal Vegetables, Gaeta Olives, Organic EVO Oil, Balsamic Dressing 14

Rucola e Parmigiano

Rocket Salad, Cherry Tomatoes, Shaved Parmesan Cheese, Balsamic Vinaigrette 14



PANE

Our selection of freshly baked regional breads

Focaccia al Rosmarino 

Homemade Rosemary Focaccia, Garlic Infused Organic EVO Oil 5

Pane Rustico 

Homemade Traditional Italian Rustic Bread 5

Pane All'Aglio 

Homemade Garlic Bread 6



Ricciotti Saccoccio 

Selection of our Homemade Breads 8

PRIMI PIATTI

Our fresh pasta is hand-crafted following the traditional recipes
of the authentic Italian cuisine

Homemade Pasta

Tagliolini al Polpo

Homemade Tagliolini, Grilled Octopus, Capers, Gaeta Olives, Cherry Tomatoes 30

Ravioli del Plin

Homemade Beef Stuffed Pasta, Parmesan Cream, Porcini Mushrooms, Veal Jus 28

Mezzelune Ricotta e Spinaci 

*Homemade Buffalo Ricotta Cheese, Baby Spinach, Fresh Herbs Stuffed Ravioli,
Light Tomato Sauce, Aged Pecorino Cheese, Organic EVO Oil* 26

Tagliatelle alla Bolognese

Homemade Tagliatelle, Beef Ragù Sauce, Parmesan Cheese 24

Gnocchi 

Homemade Potato Gnocchi with Choice of Sauce 24

- Pesto Genovese - Pomodoro e Basilico - Quattro Formaggi

Tagliatelle alla Norcina

Homemade Tagliatelle, Italian Gourmet Pork Sausage, Parmesan and Truffle Cream
26

Fettuccine e Parma

*Homemade Fettuccine, Parma Ham, Thyme, Pinot Grigio, Parmesan and
Pecorino Cheese* 26

Lasagne

*Homemade Flat Pasta, Beef Ragù, Béchamel Sauce, Buffalo Mozzarella,
Emmental Cheese, Parmesan Cheese* 26



PRIMI PIATTI

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Artisanal Pasta

Spaghetti alla Carbonara

Spaghetti, Egg Yolks, Crispy Pork Guanciale, Parmesan Cheese, Pecorino Cheese, Black Pepper 24

Trofie alla Genovese 🌿

Short Pasta, Basil Pesto, Green Beans, Potatoes, Parmesan Cheese 24

Spaghetti alla Marinara

Spaghetti, Prawns, Mussels, Squids, Clams, Italian Parsley, Cherry Tomato Sauce 28

Linguine al Granchio

Linguine, Crab Meat, Creamy Tomato Sauce 28

Spaghetti alle Vongole

Spaghetti, Clams, Garlic, Italian Parsley, Chili, White Wine 26

Linguine Granchio é Capesante

Linguine, Hokkaido Scallops, Crab Meat, Creamy Pink Sauce 36

Spaghetti Pomodoro Fresco, Basilico, Burrata 🌿

(Vegan option available)

Spaghetti, Burrata D.O.P, Fresh Basil, Tomato Sauce, Organic EVO Oil 28

Linguine Aglio Olio Gamberi

Linguine, Tiger Prawns, Garlic, EVO Olive Oil, Chili 26

Spaghetti al Nero di Seppia

Spaghetti, Squid Ink Sauce, Squids, Tiger Prawns, Cherry Tomato 28

Spaghetti Panna e Funghi 🌿

Spaghetti, Mixed Mushrooms, Fresh Cream, Parmesan Cheese, Italian Parsley, Black Pepper 24

Spaghetti e Polpette al Sugo

Spaghetti, Homemade Beef Meatballs, Italian Tomato Sauce, Parmesan Cheese 26

Fettuccine Verdi al Ragù dell'Orto 🌿🌿

Spinach Fettuccine, Mixed Vegetables Ragù Sauce, Organic EVO Oil 22

** Penne All'Arrabbiata, Spaghetti al Pomodoro, Pasta Aglio Olio and Amatriciana pasta available upon request.*



PRIMI PIATTI

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Risotto

Organically Grown Rice



Risotto alla Milanese ✱

Carnaroli Rice, Saffron, Parmesan Cheese, Beef Bone Marrow Reduction 26

Additional: Pan Seared Foie Gras 10

Risotto al Nero e Frutti di Mare ✱

Carnaroli Rice, Squid Ink Sauce, Prawns, Squids, Clams, Mussels, Tomato 30

Risotto ai Porcini (Vegan option available) ♻️ ✱

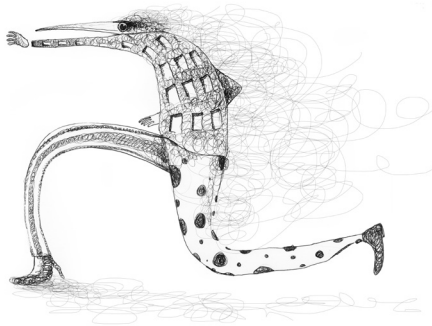
Carnaroli Rice, Porcini Mushrooms, Parmesan Cheese 26

Additional: Burrata 6

Risotto Chorizo e Pomodoro ✱

Carnaroli Rice, Flavourful Spicy Spanish Salami, Creamy Tomato Sauce, Parmesan Cheese, Ricotta Salata (Aged Hard Sheep's Milk Cheese) 26

Additional: Burrata 6



Soup

Vellutata di Zucca e Straciatella (Vegan option available) ♻️

Pumpkin Soup, Creamy Straciatella Cheese, Crispy Barley 16

Crema di Funghi Tartufata ♻️

Creamy Forest Mushroom Soup, Truffle Aromatic Oil, Focaccia Croutons 14

Zuppa di Mare

Assorted Seafood Stew, Tomato Garlic Sauce, Rustic Bread 22

Zuppa del Giorno ♻️ ✱

Vegan Soup of the Day 14



Vegetarian



Vegan



Gluten Free

SECONDI

We are proud to serve organically grown and GMO free vegetables,
Sustainable fish, free-range and grass-fed meats.

From the Sea

Branzino alla Mediterranea ✨

*Grilled Seabass, Mediterranean Vegetables Caponata, Gaeta Olives,
Capsicum Sauce 32*



Tagliata di Tonno ✨

*Searched Black Pepper Crusted Yellowfin Tuna Loin, Grilled Vegetables,
Organic EVO Oil 32*

Trota Salmonata ✨

Pan Seared Fjord Salmon Trout, Braised Leeks, Roasted Potatoes, Saffron Sauce 32

Tonno e Cous-Cous

Marinated Yellowfin Tuna, Fennel, Cous-Cous, Lemon Dressing 34



From the Land

Grigliata Mista (Serves 2 - 3 People) ✨ - Upgrade the platter for 4 - 6 people

*Grilled Meat Platter. Premium Angus Ribeye, Diavola Boneless Chicken Thighs,
Italian Pork Sausages, Potato Wedges, Garden Salad 78*

Tagliata di Manzo ✨

*Argentine Beef Ribeye, Beef Jus, Parmesan Flakes, Mashed Potatoes,
Seasonal Vegetables 38*

Agnello alla Ligure ✨

Mint-brined Lamb Loin, Riviera Olives, Pearl Onions, Artichoke Purée 42

Milanese di Pollo

*Breaded Chicken Breast, Mashed Potato, Sautéed Baby Spinach,
Roasted Cherry Tomatoes 28*

Pollo alla Diavola

*Free-range Grilled Chicken Thigh, Italian Herbs, Harissa Spicy Chilli Pepper Paste,
Potato Wedges 30*

From the Garden

Parmigiana di Melanzane 🍷 ✨

*Baked Eggplants, Tomato Sauce, Buffalo Mozzarella Cheese,
Parmesan Cheese, Fresh Basil 24*

Cous-Cous Mediterraneo 🍷 ✨

*Organic Cous-Cous, Grilled Mediterranean Vegetables,
Black Olives, Lemon Basil Mint Vinaigrette 22*



PIZZA



Traditional 9" or 12" thin-crust and crispy dough,
recognized by the use of the freshest ingredients with
a combination of classic and gourmet toppings

Pizza Mezzo Metro (*Serves 2 - 3 People*)

*Half-a-metre long pizza, made for sharing and satisfying individual appetites
Choose up to 3 flavours from our Gourmet & Classics selection of pizza 62*

Gourmet



Genovese

*Burratina D.O.P, Basil Pesto, Taggiasche Olives, Green Beans, Pine Nuts,
Mozzarella Cheese 24 | 32*

Gorgonzola e Speck

*Gorgonzola D.O.P, Smoked Tiroler Speck, Caramelized Onions, Tomato Sauce,
Mozzarella Cheese 20 | 28*

Patate e Salsiccia

Italian Pork Sausage, Potatoes, Mozzarella Cheese 18 | 26

Prosciutto d'Anatra

*House Smoked Duck Ham, Caramelized Onions, Mushrooms, Mozzarella Cheese
20 | 28*

Alici e Burrata

*Burrata D.O.P, Anchovies, Cherry Tomatoes, Arugula, Organic EVO Oil,
Mozzarella Cheese 24 | 32*

Tartufo

*Black Truffles Spread, Quail Eggs, Mushrooms,
Tomato Sauce, Mozzarella Cheese 20 | 28*



Focaccia Pugliese e Carciofi

*9" Pan Pizza, Cherry Tomatoes, Marinated Artichokes,
Taggiasche Black Olives, Caper Berries, Mediterranean Herbs,
Organic EVO Oil 22*

(Waiting time: 20 mins)

Additional: Burrata & Parma Ham 38



Vegetarian



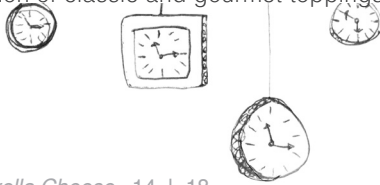
Vegan



Gluten Free

PIZZA

Traditional 9" or 12" thin-crust and crispy dough, recognized by the use of the freshest ingredients with a combination of classic and gourmet toppings



Classics

Margherita 

Basil, Tomato Sauce, Mozzarella Cheese 14 | 18

Bufalina 

Buffalo Mozzarella D.O.P, Fresh Cherry Tomatoes, Fresh Basil 20 | 28

Crudo e Rucola

Parma Ham, Rocket Leaves, Parmesan Shaving, Tomato Sauce, Mozzarella Cheese
20 | 28

Salame Piccante

"Finocchiona" Italian Spicy Salami, Tomato Sauce, Mozzarella Cheese 18 | 26

Quattro Formaggi 

Gorgonzola Cheese, Parmesan Cheese, Mascarpone Cheese, Mozzarella Cheese
18 | 26

Capricciosa

Artichokes, Mushrooms, Baked Ham, Black Olives, Tomato Sauce, Mozzarella Cheese 18 | 26

Carnivora

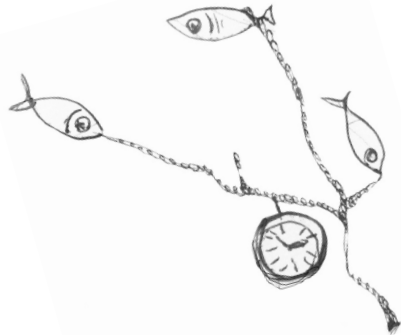
Baked Ham, Grilled Chicken, "Finocchiona" Italian Spicy Salami, Minced Beef, Tomato Sauce, Mozzarella Cheese 22 | 30

Pizzotto

Bacon, Mushrooms, Egg, Tomato Sauce, Mozzarella Cheese 18 | 26

Napoletana 

Capers, Black Olives, Garlic, Tomato Sauce 14 | 18



PIZZA

Deliciously creative 12" thin-crust pizzas with a unique twist

Exotic

Carpaccio di Manzo

Argentine Beef Carpaccio, Fresh Cherry Tomatoes, Parmesan Cheese, Rocket Leaves, 25 Years Aged Balsamic Dressing, Organic EVO Oil, Mozzarella Cheese 28

Tandoori e Chutney

Indian Spiced Free-Range Roasted Chicken, Mint-Coriander Chutney, Freshly Chopped Onions & Cucumber, Mozzarella Cheese 26

Merguez e Harissa

Homemade Moroccan-Spiced Lamb and Beef Sausages, Roasted Capsicum, Harissa Hot Chilli Pepper Paste, Tomato Sauce, Buffalo Mozzarella D.O.P, Rocket Leaves 30

Iberico e Pere

Paleta Iberica de Bellota, Gorgonzola D.O.P, Mascarpone Cheese, Packham Pear, Roasted Walnuts 32

Frutti di Mare

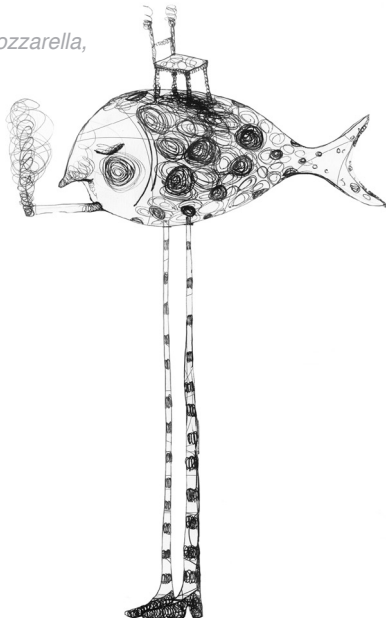
Prawns, Squids, Mussels, Clams, Tomato Sauce, Mozzarella Cheese 32

Maiale & Ananas

Beer Braised Pulled Duroc Pork, Grilled Pineapple, Tomato Sauce, Mozzarella Cheese 28

Pizza alla Parmigiana

Baked Eggplants, Tomato Sauce, Buffalo Mozzarella, Parmesan Cheese, Basil 24



DOLCI

A delicious range of hand-crafted desserts



Tiramisú

Classic Italian Recipe, Mascarpone Cream, Espresso, Savoiardi Biscuits 14

Soffiato

Italian Style Molten Dark Chocolate Cake, Vanilla Gelato 14

Panna Cotta 🍯

Almond Milk Panna Cotta, Salted Dark Chocolate Crumbles 12

Pizza Nutella 🍯

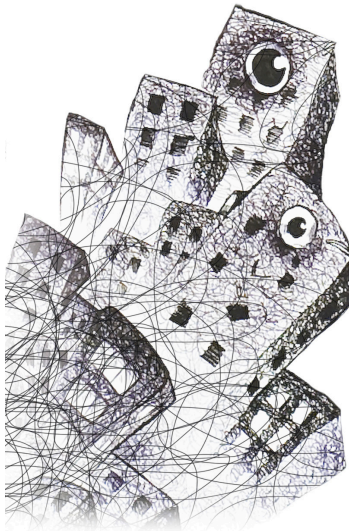
Pizza Dough, Nutella, Mascarpone Cheese, Hazelnuts 14

Crema Catalana 🍯

Cream Custard, Vanilla Bean, Caramelized Sugar 12

Tagliere di Formaggi & Parma al Grissino

Selection of Italian Cheeses, Homemade Jam, Fruits, Homemade Bread Stick wrapped in Parma Ham 22



Affogato 🍯

One flavour of our Gelato, Espresso 8

Gelato all'Italiana 🍯

Vanilla, Chocolate, Hazelnut, Pistacchio, Strawberry, Mango Sorbet ✓

1 Scoop	6
2 Scoops	10