

# ASSAGGINI 品嘗菜

**FOCACCIA 16**  
Balsamic reduction, extra virgin olive oil, confit garlic  
佛卡西亞  
香醋汁、特級初榨橄欖油、煨大蒜  
*V,DF*

**MARINATED OLIVES 12**  
with grissini  
醃橄欖  
配烤麵包片  
*V*

**ACCIUGHE SU PANE TOSTATO 22**  
Herb crumbed white anchovies, egg butter, chili oil  
鯷魚吐司  
香子蘭屑白鳳尾魚、雞蛋黃油、辣椒油  
*NF*

**OSTRICHE 7.5 EACH**  
Natural oysters, shallots mignonette  
生蚝  
天然牡蠣·香葱木樨醬

**SCHIACCIATINA 15**  
Rosemary flat bread with smooth ricotta, Jamón  
扁麵包  
迷迭香扁平、麵包配光滑的乳清乾酪·果醬

# ANTIPASTI 開胃菜

**ASTICE ALLA GRIGLIA, BURRO AL SALAME PICCANTE 36**  
Grilled Whitsunday bug, spiced pepperoni butter  
烤捲心菜、醃制義大利臘腸黃油  
烤聖靈群島龍蝦·五香辣香腸黃油  
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**CAPRESE DI BUFULA 28**  
BuValo mozzarella, cherry tomatoes, basil, extra virgin olive oil, balsamic  
布富拉起司  
布瓦洛馬蘇里拉芝士、櫻桃番茄、羅勒、特級初榨橄欖油、義大利黑醋  
*V,NF,GF*

**CALAMARI SPEZIATI 28**  
Spiced calamari, rocket, lemon aioli  
特製魷魚  
香料魷魚、芝麻菜、檸檬蛋黃醬  
*DF*

**TARTARE DI MANZO 30**  
Beef, pickles, crumbled parmigiano reggiano  
韃靼牛肉醬  
牛肉、泡菜、帕爾馬乾酪碎末  
*NF,GFO*

**KINGFISH CRUDO 28**  
Fennel, zucchini pickle, chilled ham broth  
王馬鮫刺身  
茴香、西葫蘆泡菜、冰鎮火腿湯  
*GF*

**FRITTI DI COZZE 26**  
Battered mussels, onion and nori paste, sweet ginger vinegar  
炸貽貝  
貽貝、洋葱和紫菜醬、甜薑醋

# PASTA & GNOCCHI 麵食

**BUCATINI CORSA 通心粉 38**  
Olives, capers, artichokes, chilli, napoli sauce, herbs  
橄欖、酸豆、朝鮮薊、辣椒、那不勒斯醬、香子蘭  
*V,NF,DF*

**PAPPARDELLE 寬面 40**  
Slow cooked beef, tomato sugo, smoked almonds, herbs  
慢煮牛肉、番茄醬、煙熏杏仁、香子蘭  
*DF*

**GNOCCHI ALLA PESTO 香蒜醬意式麵團 38**  
House made gnocchi, romano's pesto  
自製意式團子、羅馬諾香蒜醬  
*V*

**RIGATONI CON AGNELLO 羊肉通心粉 42**  
Slow braised lamb, olives, napoli sauce, herbs  
慢燉羊肉、橄欖、那不勒斯醬、香子蘭  
*NF,DF*

**GNOCCHI ALLA BOLOGNAISE 肉醬團子 40**  
House made gnocchi, traditional pork and veal mince ragu, herbs  
自製團子、傳統猪肉和小牛肉濃湯、香子蘭  
*NF*

**TAGLIATELLE 寬意面 45**  
QLD prawns, picked crab meat, white wine, chilli, garlic, lemon butter, herbs  
昆士蘭大蝦、精選蟹肉、白葡萄酒、辣椒、大蒜、檸檬黃油、香子蘭  
*NF*

**TOURNEDOS DI MANZO 牛肉 60**  
230g maize fed eye fillet served medium, shitake mushrooms, potato fondants, baby leak, red wine jus  
230 克中型玉米餵養眼肉、香菇、土豆泥、小韭菜、紅酒汁  
*GF*

**POLLO RUSPANTE CONFIT 燉土雞 40**  
Free range confit chicken, risoni, tomato sugo, olives, artichokes, crispy jamon serrano  
散養煨雞、燉牛肉、番茄醬、橄欖、朝鮮薊、香脆塞拉諾醬  
*NF,DF*

**LONZA DI MAIALE 豬排 45**  
Pork loin, smokey sweet potato puree, peperonata, shaved fennel, lemon  
豬裡脊肉、煙熏紅薯泥、番茄醬、茴香碎、檸檬  
*GF,NF*

**PESCE SPADA ALLA GRIGLIA 烤旗魚 45**  
Chargrilled swordfish, whipped mash, pine nut caponata, lemon  
烤旗魚、鮮奶泥、松仁辣椒醬、檸檬  
*GF*

**GREEN LEAF SALAD 綠葉沙律 15**  
Parmigiano reggiano, 15yo balsamic, extra virgin olive oil  
帕爾馬乾酪、15年黑醋、特級初榨橄欖油  
*V,NF,GF*

# SIDES 小食

**SEASONAL GREENS 時令蔬菜 15**  
with brown butter, almonds  
配褐黃油、杏仁  
*V,GF*

**WHIPPED MASH 脆皮土豆泥 15**  
*V,NF,GF*

**FRIES 炸薯條 15**  
*V,NF,GF*



# SIGNATURE COCKTAILS 雞尾酒

**LIMONCELLO SPRITZ 檸檬利口酒 25**  
Limoncello, prosecco, lemon, topped with soda water  
檸檬酒、普羅塞克酒、檸檬、淋蘇打水  
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**ROSAMARIA 羅斯瑪麗亞 26**  
Ketel One vodka, peach schnapps, raspberry, lime, rosemary  
Ketel One 伏特加、桃子杜松子酒、覆盆子、青檸、迷迭香  
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**PASSION COLADA 繽紛百香果 26**  
Pampero blanco rum, peach schnapps, passionfruit, pineapple, coconut cream  
Pampero blanco 朗姆酒、桃子杜松子酒、百香果、鳳梨、椰子忌廉  
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**SHIRAZ NEGRONI 設拉子尼格羅尼 27**  
Tanqueray Sevilla gin, shiraz gin, campari, cinzano rosso  
丹桂利西維爾杜松子酒、設拉子杜松子酒、金巴厘、欽紫諾紅葡萄酒

# DESSERTS 甜品

**TIRAMISU 提拉米蘇 22**  
Mascarpone zabaglione, coffee, marsala and amaretto soaked biscuits, chocolate dust, berries  
馬斯卡彭尼芝士、咖啡、馬沙拉和阿瑪瑞托浸泡餅乾、巧克力粉、漿果  
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**BOMBOLONI 意式甜甜圈 22**  
Italian styled fried doughnuts, hazelnut and chocolate sauce  
意式油炸甜甜圈、榛子和巧克力醬  
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**GELATO OR SORBET 冰激凌或冰糕 19**  
Daily trio selection of gelato or sorbet  
每日三款精選霜淇淋或冰糕  
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**WOOMBYE TRIPLE CREAM BRIE 三重奶油布裡乾酪 19**  
Fig relish, lavosh  
無花果醬·拉沃什  
*NF*

**AFFOGATO 阿芙佳朵 28**  
Coffee, frangelico, vanilla gelato, chocolate topped sponge finger  
咖啡、法蘭吉利科酒、香子蘭霜淇淋、巧克力海綿手指餅乾

V -素食 GF -無麩質 NF -無堅果 DF -無乳製品  
我們的選單中含有過敏原，並且是在處理堅果、貝類和麩質食品的廚房中製作的。雖然我們會盡力滿足您的飲食要求，但我們不能保證我們的食物不含過敏原。| 選單如有更改，恕不另行通知。| 周日收取10%的附加費，公共節假日收取15%的附加費。使用信用卡或借記卡進行“除帳”和“即點即付”交易，需支付發票總額1.25%的附加費。（將卡插入EFTPOS終端，使用支票或儲蓄帳戶付款，無需支付任何費用。