

M E N U

S I N C E R O

mangiamo

**Our Specials**

Our Chef updates our specials every week.

Choose from;

Oysters | Salume | Pasta | Risotto | Fish

Degustation Menus

Indulge in a journey of culinary delight, masterfully curated by our head chef and harmonised by perfectly matched wines from our sommelier. (minimum 2 pax)

<b>4 Courses</b>	115
Wine Pairing Option	62
Wine Pairing Premium	85
Cocktail Pairing Option	65
<b>5 Courses</b>	135
Wine Pairing option	76
Wine Pairing Premium	110
Cocktail Pairing Option	75
<b>6 Courses</b>	165
Wine Pairing option	91
Wine Pairing Premium	135
Cocktail Pairing Option	95

L’Acqua

<b>Our Natural Mineral Waters:</b>	
<b>San Pellegrino</b>	11
Natural Mineral Water ideal for pairing with food.	
Italy	
<b>Antipodes Mineral Water</b>	15
The perfect partner for fine food and wine. Antipodes subtle minerality and high silica content cleanses the palate and allows the food and wine to be the heroes.	
New Zealand	

<b>ANTIPASTI</b>	
<b>Caprese</b> Heirloom Tomatoes, Stracciatella & Basil Oil	23
<b>Bruschetta</b> Smoked Eggplant Purée, Sesame Seeds, Potato, Capers, Olives, Tomato, Celery & Mint	24
<b>Polpo</b> Char-grilled Octopus Skewer, Homemade Pork Sausage & Crispy Chickpeas	13ea
<b>Calamari</b> Grilled Calamari, Potato & Citrus Purée, Olive Jam	26
<b>Tartare</b> Wagyu Beef Tartare, Venere Rice Crackers, Caramelised Buttermilk, Pickled Mushroom & Parsley	22
<b>Salume</b> Smoked Ham, Burratina & Crostini	28
<b>Entrée of the Day</b>	MP
<b>PASTE</b>	
<b>Gnocchi</b> Homemade Potato Gnocchi, Wild Mushroom Ragù, Goat’s Curd & Porcini Powder	35
<b>Linguine allo Scoglio</b> Linguine w Seafood in a Crustacean Sauce, Prawns, Scallops, White Fish & Marinated Mussels	42
<b>Caserecce</b> Homemade Caserecce w Slow-Cooked Duck Ragù in Tomato Sugo, Asiago Spuma	44
<b>Risotto of the day</b>	MP
<b>SECONDI</b>	
<b>Pesce</b> Fish of the Day	MP
<b>Carne</b> - Eye Fillet 220g Sher Wagyu Eye Fillet MS7 or - Rump 220g Sher Wagyu Rump MS7+ Served w Potato Millefoglie & Valpolicella Wine Jus	68
<b>Meat of the Day</b>	MP
<b>CONTORNI</b>	
<b>Insalata</b> Autumn Cabbage, Mustard Seed Dressing, Parmigiano Reggiano & Pickled Apple	13
<b>Patate</b> Roasted Spud Sisters Potatoes w Rosemary	13
<b>Vegetable of the Day</b>	MP

We try our best to cater to individuals with allergies; however, we cannot guarantee the absence of cross-contamination.