



L'ALTRO

CUCINA ITALIANA MODERNA

**新派意式料理**

MENU A LA CARTA

# ANTIPASTI

TRADITIONAL ITALIAN STARTER

## ZUPPETTA DI VONGOLE & PEPERONCINO

Fresh clams sautéed with tomato, Italian chili, garlic and parsley served with bruschetta bread

168

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## ASTICE BLU ALLA CATALANA

Brittany blue lobster with a tomato, basil and pine nut salad, drizzled with a south Italian style seasoning

288

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## SALMONE SCOZESE AFFUMICATO SU CRUDITE TROPICALE

Succulent smoked Scottish salmon, laid on a bed of green beans with a brunoise of mango, bell pepper, shallot and ginger

158

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## CARPACCIO DI MANZO RUCOLA E GRANA

Australian Rangers Valley beef carpaccio with Italian arugula tossed with Grana Padano and seasoned with evo lemon oil & oregano

188

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## SAN DANIELE STAGIONATO 24 MESI E BURRATA AI FICHI

Burrata cheese, San Daniele 24 months ham and fresh figs, laid on a bed of fresh Italian arugula & cherry tomato and drizzled with 15 year old aged balsamic vinegar

198

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## INSALATA CAPRESE DI BUFALA

Creamy mozzarella and juicy cherry tomato laid on bed of fresh arugula, and seasoned with 15 year old balsamic vinegar

168

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## INSALATONE MISTO POLLO SAN DANIELE E VERDURE

Garden salad with chicken chunks, San Daniele ham, asparagus, cherry tomatoes, avocado and a perfectly poached egg

168

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## TAGLIERE AFFETTATI MISTO

The finest selection of Italian cold cuts - San Daniele ham, Boar Sausage, Spicy Salame, Capocollo and Lardo di Colonnata served with pickles and salty crackers

188

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## TAGLIERE DI FORMAGGI DOP

Italian Cheese board selection - Crema Del Piave, Grana Padano, Ocelli al Barolo, Gorgonzola and Taleggio served with grapes, nuts, honey and salty crackers

198

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# ZUPPA

SOUP

## MINISTRONE DI VERDURE ALLA GENOVESE

A traditional Italian soup made with at least twelve seasonal root vegetables, basil pesto & Grana Padano

98

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## ZUPPA DEL GIORNO

Chefs soup of the day

88

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# PIATTI PRINCIPALI

MAIN COURSES

# PASTA & RISOTTO

ARTISANAL MADE ITALIAN PASTA AND RISOTTO

## I MODERNI / THE MODERN

### TAGLIATELLE RAGÙ DI MARE ALLA LIVORNESE



Tagliatelle in a rich spicy octopus & tomato ragù, with fragrant parsley and a hint of chili

188



### PENNE CREMA PARADISO



Penne gorgonzola with fresh seasonal black truffle, Grana Padano and finely chopped parsley

198



### LINGUINE ALL' ASTICE BLU DELLA BRETAGNA

Brittany Blue Lobster and linguine in a compound of lobster infused butter, cherry tomato, fresh basil leaves and pinenuts

328



### FUSILLONI DI ALBUME CON 'NDUJA E CREMA DI BURRATA



Large fusilloni pasta with Nduja Calabrian sausage and burrata cheese in a fresh basil leaf and tomato sauce

188



### LINGUINI ALLE VONGOLE E "BOTTARGA" D' UOVO ORGANICO

Linguini and fresh clams tossed with organic Italian cured egg yolk "bottarga" flakes, garlic, lime zest and parsley

178



### RISOTTO ALLA MILANESE SBAGLIATO

Saffron risotto topped with beef cheek in a wine beef jus

288



### RISOTTO FANTASIA DEL PESCATORE

Chef special, Grand seafood risotto with Brittany blue lobster, clams, prawns and scallops

438



Spicy

Vegetarian

\* Ask about changing your pasta to gluten free or kamut pasta

## I CLASSICI / THE CLASSICS

### LASAGNA ALLA BOLOGNESE

Fresh made Lasagna sheets layered with beef bolognese sauce, fresh bechamel and Grana Padano

158

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### SPAGHETTI ALLA CARBONARA

Spaghetti pasta with pork cheek, tossed in a creamy Italian organic egg and Grana Padano sauce, then dusted with fresh ground black pepper

158

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### FUSILLONI ALL' AMATRICIANA

Perfectly cooked large Fusilli pasta with pork cheek and Pecorino Romano, in a red wine, pomodoro tomato, chili and parsley reduction

158

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### PENNE ALL' ARRABBIATA

Al dente penne pasta tossed in a simple pomodoro tomato, chili, garlic and fresh parsley sauce

138

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### SPAGHETTI AGLIO OLIO E PEPERONCINO

An Italian classic, spaghetti tossed with garlic, chili, fresh parsley liberally seasoned with cracked black pepper

128

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### GNOCCHI AL PESTO GENOVESE CON PATATE E FAGIOLINI

Fresh gnocchi pasta tossed in Italian basil pesto, Grana Padano, garlic, pinenuts and basil crush

158

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# PESCE & FRUTTI DI MARE

GIFTS FROM THE SEA - SUSTAINABLY CAUGHT  
ITALIAN FISH AND SEAFOOD

## SPIGOLA TOSCANA AL SALE CON VERDURE ALL' ISOLANA

Fresh Italian Sea bass (800g-1000g) baked whole in a salt crust, served  
with seasonal baked vegetables

688

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## TENTACOLO DI ALLA GRIGLIA

Juicy grilled octopus tentacle in basil pesto sauce, served with  
pan-roasted broccoli, asparagus & potato

328

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## MERLUZZO SALTATO IN PADELLA ALLA PUTTANESCA

Sautéed Atlantic cod (350g) in a rich tomato, anchovy, olives, cappers  
& fresh chili sauce

278

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# CARNI

FAT OF THE LAND - PREMIUM AUSTRALIAN AND ITALIAN BEEFS,  
PORK AND POULTRY

## GALLETTO VALLESPLUGA ARROSTO

Roasted whole organic chicken from Valles Plugna, Italy,  
served with potato and mixed garden salad

228

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## COTOLETTA ALLA MILANESE ORECCHIO D' ELEFANTE

Italian Beef Carima, on the bone veal cutlet "Elephant Ear" served with arugula, cherry  
tomatoes and lemon wedges

488

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## FILETTO DI CARNE RANGERS VALLEY GRIGLIATO

Melt in the mouth grilled fillet mignon (300g) from Rangers Valley, Australia. Served  
with garden salad & truffle mayonnaise

558

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## CONTRO FILETTO DI CARNE RANGERS VALLEY ALLA GRIGLIA

Juicy Rangers Valley grilled ribeye steak (350g) from Australia.  
Served with garden salad & truffle mayonnaise

488

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## BAVETTA DI MANZO RANGERS VALLEY TAGLIATA CON RUCOLA E GRANA (2 PEOPLE)

Tender, grilled flank steak from Rangers Valley.  
served with garden salad & truffle mayonnaise

428

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## LA GRANDE BISTECCA FIORENTINA (4 PEOPLE)

Grilled T-bone steak to share (800-900g) from Rangers Valley.  
Served with garden salad & truffle mayonnaise

1,228

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\* All steaks include 1 choice of sauce and 1 choice of side dish from our list  
Sauces: rich beef jus, aromatic beef jus, Peppercorn sauce, Béarnaise sauce

# CONTORNI

FRESH SEASONAL VEGETABLES AND SIDE DISHES

## PATATE SALTATE IN PADELLA

Pan roasted potato with rosemary, paprika & garlic

78

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## PURÈ DI PATATE

Purèed potato with butter and nutmeg

78

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## PURÈ DI PATATE TARTUFATO

Purèed potato with fresh black truffle

108

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## VERDURE ALL' ISOLANA

Oven roasted mixed vegetables

88

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## INSALATA RUCOLA E GRANA E

Arugula leaves tossed with cherry tomatoes and Grana Padano shavings

78

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## INSALATA MISTA

Mixed leaf salad tossed with cherry tomatoes and Grana Padano shavings

78

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# DOLCI

TRADITIONAL ITALIAN DESSERT DELICACIES

## SPECIALITÀ TIRAMISÙ

Classic tiramisù- mascarpone, pavesini, Italian organic egg, espresso coffee & hint of liquor on the side

108

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## PANNACOTTA

Velvety pannacotta made from cream and milk sugar, topped with a mix of seasonal wild berries

68

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## CANNOLI SICILIANI

Classic Sicilian pastry filled with ricotta cheese & chocolate mousse

98

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## TARTINA DI CIOCCOLATO

70% dark chocolate Tart with chocolate mousse & whipped cream

68

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## GELATO ARTIGINALE

A choice of artisanal gelato - chocolate, vanilla, mascarpone, strawberry, whiskey & almonds, lime sorbet

68

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