

## ◦PASTA◦

### CALAMARATA

Calamarata Pasta with  
Sautéed Pipi Clams and Bottarga  
**26**

### RAVIOLI

Homemade Ravioli with King Prawns,  
Black Truffle and Burrata Sauce  
**28**

### BUCATINI

Wide Spaghetti with Saffron,  
Fresh Sardines, Wild Fennel,  
Raisins and Pine Nuts  
**26**

### RISONE

'Risone' Pasta with Red Wine  
Braised Octopus and Bone Marrow  
**28**

### TAGLIOLINI

Homemade Egg Tagliolini Pasta with  
Fresh Sea Urchin Sauce  
**32**

### STROZZAPRETI

Homemade Squid Ink Pasta with  
Spanner Crab, N'Duja Black Pepper Sauce  
**34**



## ◦STARTERS◦

### OSTRICHE

Fresh Seasonal Oysters, Orange and  
Balsamic Vinaigrette, Cucumber Gel  
**5 ea / half a dozen 30**

### ARANCINI

Deep Fried Saffron "Arancini"  
Rice Ball with Primo Sale Cheese  
**16**

### CAPONATA TIEPIDA CON RICOTTA FRESCA

Warm Sicilian Caponata with  
Fresh Buffalo Ricotta Cheese  
**18**

### GRILLED CALAMARI AL LIMONE

Chargrilled Calamari Salad with  
Tomato, Fennel and Lemon Vinaigrette  
**26**

### PACHINO, CETRIOLI e CAPRINO

Cherry Tomatoes with Goats Cheese Mousse  
Red Onion and Basil Vinaigrette  
**14**

### BURRATA FUNGHI e PROSCIUTTO DI PARMA

Burrata Cheese,  
Warm Mushrooms and Parma Ham  
**26**

### POLIPO

Charred and Citrus Glazed Octopus,  
Capsicum and Sundried Tomato Aioli  
**28**

## ◦MEAT & FISH◦

### ZUPPA

Signature Gattopardo Seafood Stew  
In Terracotta Pot  
**36**

### DENTICE

Signature 900g Salt Baked Wild Snapper  
with "Salmoriglio" and Evoo Mayonnaise  
**88 (2pax)**

### CERNIA

Pacific Hapuka Filet with Broccoli  
and Evoo Purée, Heirloom Beetroot  
**36**

### COBIA

Grilled Cobia Filet, Sicilian Caponata,  
Pistachio Sauce  
**38**

### AGNELLO

Saltbush Tea Smoked Lamb Rump with  
Eggplant, Blueberries, Anchovy Sauce  
**42**

### LA COSTATA

1.1kg Chargrilled Black Onyx Rangers Valley  
OP Ribs  
**168 (min 2 pax)**



## ◦SIDE DISHES◦

The First Bread Basket is Complementary

Roasted Rosemary  
Potatoes  
**7**

Freshly Baked  
Sonoma Bread Basket  
**6**

Cherry Tomatoes  
Onion and Oregano  
**9**

Steamed Green Beans  
with Evoo 'Olio'  
**8**

Seasonal Mixed  
Salad  
**7**

## ◦DOLCI◦

### SICILIAN SUMMER

Watermelon, Wild Strawberries,  
Hibiscus, Beetroot, Raspberries  
**18**

### TIRAMISU

The Classic Italian  
**14**

### CANNOLO SICILIANO

Crispy Wafer Filled with Ricotta Cream,  
Prickly Pear Sauce and Pistachio Ice Cream  
**14**

### MILLEFOGLIE

'Amedei' Chocolate and Caramel Mille-feuille  
with Vanilla Oil and Smoked Sea Salt  
**15**

### FORMAGGI

Selection of Italian and Sicilian Cheese  
**2 x 16/4 x 30**  
**Ask Our Staff**

### SEMIFREDDO

Chef Lino's Signature Nougat Parfait  
with Toasted 'Noto' Almond Sauce  
**14**

### LA CASSATA

Not the traditional Sicilian  
Ricotta Cheese Cake  
**15**

\*We are able to accommodate Vegetarian, Vegan and Gluten free dietary requirements