

## Antipasti - Starters

### "Polpo Grigliato"

Roasted local octopus, potatoes confit, red pepper coulis and onions.



烤章鱼, 土豆泥, 柿子椒酱, 洋葱

3'790 xpf (\$38)

### "Caprese A modo mio"

Caprese di Bufala, crumble of Parmesan, tomatoes campari, Xeres vinegar.

水牛马苏里拉, 巴马干酪, 坎帕利西红柿, 雪利酒醋, 和牛至香叶

2'990 xpf (\$30)

### "Carpaccio Italiano"

Black Angus beef carpaccio, 24 months parmesan sliced and traditional condiments.



安格斯生牛肉片, 24月巴马干酪, 芦笋和塞德拉柠檬

3'450 xpf (\$34)

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## Secondi - Main courses

### "Merluzzo alla Palermitana"

Black Cod, Friscarella, mint, Salmoriglio and white cauliflower.



澳洲肺鱼, 炖蔬菜, 薄荷, 意式柠檬酱汁, 白菜花

5'150 xpf (\$52)

Veal Milanaise, fingerling potatoes confit and oak salad with Balsamic and plum vinegar

炸小牛肉, 土豆, 樱桃西红柿酱橡木沙拉配李子醋 (Meal Plan: 3'000 xpf in extra charge)

7'000 xpf (\$70)

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## Pastas & Risotto

"Spaghetti di Gragnano" with virgin olive oil, garlic and parsley served with Traditional Italian meat balls (Grandmother's recipe).

意大利面与初榨橄榄油, 大蒜和欧芹配传统意大利肉丸 (意大利传统食谱)

4'200 xpf (\$42)

Orecchiette, braised veal, basil and saffron

意大利 '小耳朵' 面, 炖小牛肉, 罗勒叶和藏红花

4'500 xpf (\$45)

"Risotto Vegetariano" with fresh Asparagus and fresh Parmesan sliced



**TRADUCTION CN**

3'800 xpf (\$38)

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## Pizza

All the pizzas can be served gluten free

### La Farniente

Tomato sauce, Mozzarella, Mascarpone, prawns, basil pesto and spicy oil

茄酱汁, 马苏里拉奶酪, 马斯卡, 虾仁, 罗勒叶酱, 和辣椒油

4'000 xpf (\$40)

### La Parma

Tomato sauce, Mozzarella, Parma ham and thin parmesan slices

番茄酱汁, 马苏里拉奶酪, 帕尔马火腿, 芝麻菜沙拉, 和巴马干酪片

4000 xpf (\$40)

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## Dolci - Desserts

### Tiramisu

提拉米苏配榛子饼干

2,100 xpf (\$ 21)

Tradtional Affogato



**TRADUCTION 2 boules vanille avec une expresso**

1,900 xpf (\$ 19)



## WHITE WINE

### ITALY

#### *Veneto*

2017 Pinot Grigio, Sortesele, Santi, I.G.T. (*Pinot Grigio*) 5'800 (\$60)

#### *Puglia*

2016 Pietrabilanca (*Chardonnay/Fiano*) 7'360 (\$73)

#### *Sicilia*

2017 Etna Bianco, Torremora (*Nerello Mascalese/ Cappuccio*) 7'700 (\$77)

### FRANCE

#### *Loire Valley*

2018 Sancerre Blanc, Pascal Jolivet (*Sauvignon*) 8'100 (\$81)

### USA

#### *Sonoma County*

2017 Clos du Bois, Sonoma County (*Chardonnay*) 7'030 (\$73)

## CHAMPAGNE

### White Brut & Rosé

Deutz, Brut Classic 13'700 (\$137)

Billecart-Salmon, Brut Réserve 13'390 (\$134)

Billecart-Salmon, Brut Rosé 22'100 (\$220)

## ROSE WINE

### FRANCE

*Côtes de Provence* 2018, Whispering Angel 7'420 (\$74)

## RED WINE

### FRANCE

#### *Bordeaux*

2015 Margaux, La Sirène de Giscours (*Cabernet Sauvignon/Cabernet Franc/Merlot*) 16'920(\$170)

2015 Margaux, Château Cordet (*Cabernet Sauvignon/Cabernet Franc/Merlot*) 11'530 (\$111)

#### *Burgundy*

2017 Montée Rouge, Domaine Chapuis (*Pinot Noir*) 9'670 (\$96)

### USA

#### *Sonoma County*

2016 Clos du Bois, Sonoma County (*Cabernet Sauvignon*) 6'060 (\$60)

2016 Clos du Bois, Sonoma County (*Pinot Noir*) 6'440 (\$64)

### ITALY

#### *Sicilia*

2013 Etna Rosso, Torremora (*Nerello Mascalese/ Cappuccio*) 7'290 (\$73)

#### *Piemont*

2014 Barolo Prunotto (*Nebbiolo*) 12'090 (\$120)

#### *Tuscany*

2015 Villa Antinori (*Sangiovese/Cabernet sauvignon/ Merlot*) 6'510 (\$65)

2016 La Bracesca, Vino nobile di montepulciano (*Sangiovese*) 6'880 (\$68)

2016 Marchese Antinori, Chianti Classico (*Sangiovese*) 10'780 (\$107)

2014 Tignanello, Antinori (*Sangiovese/ Cabernet Sauvignon/ Cabernet Franc*) 22'680 (\$221)

## WINE BY THE GLASS

### WHITE WINE

GEWURZTRAMINER. Klipfel (France) Kastelberg, 1'295 (13\$)

DOMAINE AUROY. Blanc de Corail (Tahiti) 1'650 (16\$)

CLOS DU BOIS. North Coast (USA), Chardonnay 1'800 (18\$)

LOUIS LATOUR. La grande Roche, Montagny 1er Cru (France), Chardonnay 1'960 (20\$)

SANCERRE. Pascal Jolivet, (France), Sauvignon Blanc 2'380 (24\$)

### RED WINE

CHÂTEAU LA CROIX ST-ESTEPHE. Bordeaux (France) Merlot, Cabernet, Sauvignon 2'475 (25\$)

CÔTES DE NUITS-VILLAGES. (France) Louis Latour 2'195 (22\$)

CLOS DU BOIS. North Coast (USA) , Pinot Noir 1'800 (18\$)

CLOS DU BOIS. North Coast (USA), Cabernet Sauvignon 1'800 (18\$)

Prices net are in Pacific Francs. The US prices are for information based on average exchange rate. 5% Service Charge

included. Meat origins- beef: USA, lamb, chicken, veal: New Zealand /Eating raw or undercooked shellfish, meat or eggs increases the risk of foodborne illnesses