

BENVENUTI

AL



RISTORANTE

LAFIANDRA

BUON APPETITO

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% GST

IL PANE BREAD

Pane con aglio

Garlic bread

Pizza bianca

Garlic pizza bread with rosemary and olive oil

Bruschette al pomodoro

Sliced toasted bread with fresh tomato, oregano, basil and extra virgin olive oil

ZUPPE SOUP

Soup of the Day

Zuppa di Pesce

Seafood soup in Mediterranean style

INSALATE SALAD

Insalata mista

Fresh seasonal mixed salad with cherry tomato and red onion

Caesar Salad

Baby Roman lettuce with crispy bacon, parmesan cheese in Caesar dressing and bread croutons

Caesar Salad with Smoked Salmon

Caprese

Fresh sliced buffalo mozzarella cheese with Roma tomato and basil with extra virgin olive oil

ANTIPASTI APPETIZER

Vitello tonnato

Thin sliced roast veal with tuna mayonnaise

Piatto freddo di Salumi

Cold cuts of 20 months parma ham, mortadella, salame and prosciutto cotto

300g Burrata alla Coratina

Soft mozzarella cheese served with marinated vegetables and cherry tomatoes (good for 2 persons)

Carpaccio di Manzo

Thin sliced tenderloin marinated with lemon, extra virgin olive oil and parmesan slivers

Salmon Affumicato con cipolla rossa e burro

Scottish smoked salmon with marinated red onions, lemon juice and extra virgin olive oil

20 mesi Prosciutto di Parma con mozzarella di bufala

20 months Parma ham with buffalo mozzarella cheese

20 mesi Prosciutto di Parma con melone

20 months Parma ham with rock melon

Vongole al vino bianco

Baby clams in white wine sauce with Italian parsley and garlic

**subject to availability*

Melanzane alla parmigiana

Pan fried sliced eggplant layered with mozzarella cheese, parmesan cheese and basil in tomato sauce

Fritto misto di Pesce

Deep fried fresh seafood of fish, squid and prawns served with home made tartar sauce and marinara sauce

LE PASTE PASTAS

Spaghetti di grano duro ai frutti di Mare

Seafood spaghetti with prawns, squids, mussels and clams in white wine and tomato sauce

Linguine aglio olio con filetto di spigola alla griglia

Linguine in aglio olio, lightly spicy, topped with grilled sea bass fillet

Linguine di grano duro alle Vongole

Flat spaghetti with clams in white wine sauce, Italian parsley, garlic and chilli

* *subject to availability*

Orecchiette di Puglia con broccoli e salsiccia

Orecchiette pasta with broccoli and Italian pork sausage in extra virgin olive oil

Capellini con granchio e pomodoro fresco e crema

Angel hair pasta with crabmeat and fresh cherry tomato in extra virgin olive oil and cream

Pappardelle al sugo di agnello con timo

Pappardelle pasta with home made shredded lamb sauce and thyme

Tagliatelle Rustichella alla Bolognese e funghi

Flat ribbon pasta with minced beef sauce and mushrooms

Tagliatelle Rustichella alla Boscaiola

Flat ribbon pasta with smoked bacon and mushrooms in tomato sauce and a touch of cream

Penne Rustichella all'Amatriciana

Short tube pasta with home made guanciale and onion in tomato sauce

Ravioli ripieni di ricotta e prosciutto alla crema con porcini

Home made ravioli with ham and ricotta cheese in cream porcini sauce

Gnocchetti di patate al pomodoro fresco con melanzane e burratina

Home made potato gnocchi with eggplant and burratina cheese in fresh tomato sauce

Carnaroli Risotto alla Marinara

Seafood Italian rice with prawns, squid, mussels and clams in tomato sauce

LE PASTE AL FORNO HOME BAKED PASTA

Lasagna alla Bolognese

Layered pasta with minced beef sauce, mozzarella, parmesan cheese and bechamel sauce

Cannelloni ripieni di carne e verdure

Layered pasta rolled with filling : minced meat, vegetables and parmesan cheese in tomato cream sauce

Tagliatelle alla Nonna Teresa

Oven baked tagliatelle with Bolognese, mushroom and ham with mozzarella cheese

SECONDI PIATTI MAIN COURSE

MEAT

Galetto alla diavola con rosmarino e patate

Grilled marinated corn Spring chicken with rosemary and a little chilli served with potatoes (preparation time : minimum 20 min)

Saltimbocca alla Romana

Medallions of pork fillet with Parma ham and sage in white wine sauce

Costolette d'Agnello al rosmarino

Grilled lamb chop marinated with rosemary and green zucchini

Grigliata Mista di Carne

Mixed grill of chicken, beef, lamb and pork served with grilled vegetables and roast potatoes

Guancia di manzo brasata con risotto alla parmigiana

Slow cooked beef angus cheek with parmesan risotto and vegetables sauce

Costata di Vitello alla Milanese

Breaded veal chop served with roasted potatoes

Tagliata di Angus con funghi e rucola

Sliced grilled angus beef rib-eye 150 days, with mushroom and rucola

Bistecca di Manzo alla Fiorentina

(+/- 1.1 kg)

Sanchoke Beef T-Bone served with potatoes, salad, vegetables and porcini sauce

(preparation time : minimum 30 minutes)

FISH served with potatoes and vegetables

Spigola al Sale (+/- 550g)

Fresh air flown whole Seabass oven baked in salt

Spigola alla griglia (+/- 550g)

Grilled fresh air flown whole Seabass

Filetto di Spigola del mercato alla griglia

Grilled fresh Seabass fillet from the market

I DOLCI DESSERTS

Tiramisu

Ladyfinger biscuits sponged in coffee, Marsala liqueur and mascarpone cream cheese

Warm walnut tart with vanilla ice cream

and chocolate sauce

Crostata di mele con gelato alla vaniglia

Warm apple tart with vanilla ice-cream

Profiterols con salsa al cioccolato

Choux pastry puffs with Chantilly cream and chocolate cream

Panna Cotta con frutti di bosco

Cream pudding with wild fruit sauce

Tartufo ice cream

Creamy chocolate ice cream around a centre of gianduia, covered in a blend of semi sweet cocoa

Tartufo Affogato al Caffè

Tartufo ice-cream with espresso coffee

Affogato al Caffè

Vanilla ice-cream with espresso

Sgroppino

Italian cocktail dessert ~ prosecco, lemon sorbet and limoncello

Italian Gelato

Choice of chocolate or vanilla

single scoop
or double scoop

VINI della CASA HOUSE POUR-

	<i>glass</i>	<i>carafe</i>	<i>bottle</i>
RED			
PRIMITIVO DI MANDURIA BORGO DEL MANDORLO 2020	18	43	88
ZENATO VALPOLICELLA CLASSICO SUPERIORE 2019	~	~	80
MONTEPULCIANO D'ABRUZZO 2019	15	35	75
SEIANO D'AMICO MERLOT-SANGIOVESE 2020	14	35	72
WHITE			
TORMARESCA CHARDONNAY 2020	17	39	80
GIUSEPPI & LUIGI SAUVIGNON 2021	15	37	75
FANTINI PINOT GRIGIO 2021	15	37	75

VINI BIANCHI WHITE WINE

PAOLO e NOEMIA D'AMICO CALANCHI CHARDONNAY DI VAIANO 2020			85
LIVIO FELLUGA FRIULANO 2020			108
BRUNO GIACOSA ROERO ARNEIS 2021			128
GRECO DITUFO PIETRACUPA 2018			128
ANTINORI CERVARO DELLA SALA 2018			188
PINOT GRIGIO FRANZ HAAS 2020			95
MICHELE CHIARLO GAVI DI GAVI ROVERETO DOCG 2020			105
NEW ZEALAND MARLBOROUGH SAINT CLAIR SAUVIGNON BLANC 2021			88

VINO ROSATO ROSE WINE

ROSATO CERASUOLO D'ABRUZZO FANTINI 2019	75
MIRAVAL COTES DE PROVENCE. 2021	98

SPUMANTI SPARKLING WINE

ZARDETTO PROSECCO DOC EXTRA DRY	<i>by glass</i> 15	<i>by bottle</i> 75
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MOSCATO

I VIGNAIOLI DI S.STEFANO MOSCATO D'ASTI 2020	79
MICHELE CHIARLO MOSCATO D'ASTI 2020	<i>half bottle</i> 48

CHAMPAGNE

FERRARI BRUT MAXIMUM BLANC DE BLANCS	118
CHAMPAGNE BILLECART-SALMON BRUT RESERVE	140
DON PERIGNON 2010	358

VINI ROSSI RED WINE

PIEMONTE

BARBARESCO GIACOSA FRATELLI 2018	<i>half bottle</i>	70
BAROLO CEREQUIO MICHELE CHIARLO DOCG 2015		248
BAROLO PRUNOTTO VIGNA COLONNELLO RISERVA BUSSIA 2008		338
BAROLO BRANDINI LA MORRA ANNUNZIATA 2015		190
BAROLO BUSSIA GIACOMO FENOCCHIO DOCG 2017		168
BAROLO GIACOSA FRATELLI 2017	<i>half bottle</i>	85
BARBARESCO BRUNO ROCCA DOCG 2019		138

VENETO

AMARONE MASI COSTASERA CLASSICO 2016		188
AMARONE DEGANI LA ROSTA CLASSICO 2017		148
AMARONE VILLA GIRARDI 2016	<i>half bottle</i>	98
ZENATO AMARONE RISERVA 2015		250
ZENATO AMARONE CLASSICO 2017		188
VILLA GIRARDI BURE ALTO VALPOLICELLA RIPASSO 2017		128

LAZIO

VILLA TIRRENA MERLOT 2016		88
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SARDEGNA

SENES CANNONAU DI SARDEGNA RISERVA 2016		128
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TOSCANA

SASSICAIA TENUTA SANGUIDO 2013 IGT		588
FATTORIA LE PUPPILLE SAFFREDI 2018		268
SOLAIA ANTINORI CABERNET SANGIOVESE 2013 IGT		688
SUPER TUSCAN TIGNANELLO ANTINORI	2016 IGT	358
	2018 IGT	288
GUIDALBERTO TENUTA SAN GUIDO	2018	188
BRUNELLO DI MONTALCINO ARGIANO	DOCG 2017	168
BRUNELLO ANTINORI PIAN DELLE VIGNE	DOCG 2016	198
BRUNELLO DI MONTALCINO MASTRO JANNI 2015	<i>half bottle</i>	95
ROSSO DI MONTALCINO COLLOSORBO D.O.C. 2019		95
CHIANTI CLASSICO RISERVA TOLAINI 2016		145
ANTINORI PEPPOLI CHIANTI CLASSICO 2019		98
POGGIO CIVETTA CHIANTI CLASSICO 2019		85

SICILIA

PLANETA SANTA CECILIA 100% NERO D'AVOLA DOC 2018		148
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PUGLIA

PRIMITIVO DI MANDURIA VIGNE VECCHIE LEGGENDA 2019		158
NEGROAMARO MASSERIA DEI TRULLI 2020		148
PRIMITIVO DI MANDURIA SARACENA 2020		95

SELECTIONS OF FINE WINES

BAROLO

PRUNOTTO VIGNA COLONNELLO RISERVA BUSSIA 2008 **\$338**

BAROLO

GIUSEPPE MASCARELLO MONPRIVATO 2009 **\$460**
Full body Nebbiolo grape

BOLGHERI

SASSICAIA 2013 IGT **\$588**
Cabernet Franc Cabernet Sauvignon

SAFFREDI

FATTORIA LE PUPPILLE 2018 **\$268**

TOSCANA IGT

SOLAIA ANTINORI 2013 **\$688**
Cabernet Sangiovese

LE MACCHIOLE

MESSORIO 2006 **\$518**
Pure Merlot

AMARONE RISERVA

SERGIO ZENATO 2015 **\$250**
Corvina Rondinella blend full body

BORDEAUX

CHATEAU MONTROSE 2010 **\$498**

MALBEC

CATENA ZAPATA NICASIA LA CONSULTA 2017 **\$188**

CHATEAUNEUF DU PAPE

DOMAINE DE MARCOUX. 2016 **\$198**

BEERS

<i>Draft Beer Menabrea</i>	200 ml	12.00
	400 ml.	17.00
<i>Beers in bottles (Peroni, Corona)</i>	330 ml	10.00

BEVERAGES

<i>Panna Still Mineral Water</i>	750ml	7.80
<i>San Pellegrino Sparkling Mineral water</i>	750ml	7.80
<i>Soft drinks</i>		5.00
<i>(coke, coke light, sprite, tonic, ice-tea)</i>		
<i>Fruit juice (orange / lime)</i>		5.50
<i>Illy Espresso</i>		5.00
<i>Illy Double Espresso</i>		6.50
<i>Cappuccino</i>		6.50
<i>Caffe Latte</i>		7.50
<i>Illy Caffe</i>		5.00
<i>Tea</i>		4.50

APERITIFS

<i>Martini Bianco</i>	10.00
<i>Martini Rosso</i>	10.00
<i>Campari Orange</i>	15.00
<i>Aperol Spritz</i>	16.80
<i>Negroni</i>	15.00

LIQUEURS

<i>Limoncello di Amalfi</i>	10.00
<i>Grappa Nonino</i>	15.00
<i>Sambuca Molinari</i>	13.00
<i>Amaro</i>	13.00
<i>Mirto Silvio Carta</i>	13.00
<i>Jagermaister</i>	14.00
<i>Cognac</i>	17.00
<i>Whisky (Chivas, Macallan, Johnny Walker)</i>	15.00