

TO SHARE

TRADITIONAL TZATZIKI (D)	36
Refreshing, creamy Greek dip made from strained yogurt, grated cucumber, garlic, olive oil, and herbs, served with pita bread.	
SPICY HUMMUS (N,V)	38
Homemade hummus, roasted red pepper, chili flakes, crushed pistachios, and virgin olive oil, served with pita bread.	
BURRATA PIZETTE (D,G)	42
Crispy, freshly made flatbread with burrata cheese, heirloom cherry tomatoes, and a drizzle of balsamic glaze.	
SALMON TARTARE (D,S)	62
Scottish salmon with the chef's special dressing, spring onion, black sesame, orange, lime sour cream and citrus zest.	
WAGYU MEATBALLS (D,G)	49
Wagyu meatballs in tomato passata, beef jus, confit cherry tomatoes, Parmesan cheese and basil.	
TRUFFLE ARANCINI (D,G)	42
Crispy mushroom risotto balls coated in panko, served with black truffle mayo and Parmesan fondue.	
CHICKEN KARAAGE	45
Deep-fried, bite-sized chicken breast, soya, ginger, garlic, and gochujang sauce, served with Japanese cabbage salad.	
CORN RIBS	38
Grilled corn ribs seasoned with spices and herb butter, served with Chipotle mayo on the side.	
LOADED SHORT RIBS BRAVA (D)	39
Tender short ribs, crispy potato brava, grilled onions, mushrooms, Italian herbs, embedded in melted provolone cheese and topped with our signature sauce.	
HOMEMADE TRUFFLE POTATO FRIES (D)	32
Hand-cut fries tossed with thyme, Grana Padano Parmesan, black truffle oil and truffle mayo.	

SALADS

PEOPLES SALAD (V)	55
Spinach, baby gem, roasted broccoletti, blueberry, strawberry, glazed peach, mango, orange, pecans and ponzu sauce.	
CRISPY MUSHROOM SALAD	59
Mixed greens and crispy shiitake mushrooms tossed with roasted sesame dressing.	
KALE HALLOUMI SALAD (D)	59
Kale, sweet potatoes, black wild rice, colored capsicum, cherry tomatoes, and chili-glazed halloumi with vinegar dressing.	
YUZU SHRIMP SALAD	65
Marinated shrimps, Baby gem, cucumbers, coriander, mango and edamame tossed in Yuzu dressing.	
HEARTY CHICKEN CAESAR SALAD (D,G)	59
Mixed lettuce, Parmesan, avocado, crispy croutons and grilled chicken served with a special healthy Caesar dressing.	
NIÇOISE SALAD (S)	62
Baby gem, potatoes, cucumber, French beans, red radish, boiled eggs and tuna with mustard lemon dressing.	
SALMON TATAKI SALAD (S)	79
Mixed greens, black sesame salmon tataki, snow beans, purple onion, beetroot and orange.	

BOWLS

SPICY KOREAN CHICKEN BOWL	62
A wholesome bowl of grilled gochujang chicken served over steamed rice with edamame, pickled red cabbage, onions and cucumber ribbons served with our signature Korean dressing.	
TOFU BURRITO BOWL	55
A hearty bowl of tofu served over green rice with lettuce, charred sweet corn, red beans, caramelized onions and capsicums, sliced avocado and a touch of soya served with our signature yogurt chimichurri dressing.	
SHRIMP BURRITO BOWL	65
A hearty bowl of marinated shrimps served over green rice with lettuce,charred sweet corn, red beans, caramelized onions and capsicums, sliced avocado and a touch of soya served with our signature yogurt chimichurri dressing.	
SUPER PROTEIN BOWL	65
A powerful protein boost of ground beef, mushroom eggs, roasted sweet potatoes, marinated broccoli, guacamole, edamame, mixed lettuce, cherry tomatoes, chives, cress served with our signature citrus sesame dressing.	

PASTA

MANTE	68
Turkish meat ravioli, garlic yoghurt, paprika, dry mint and walnuts.	
HOMEMADE PAPPARDELLE WITH BEEF RAGU (D)	72
Homemade fresh pappardelle with 16-hour slow-cooked Wagyu ragu, porcini mushrooms, confit tomato and Grana Padano.	
BEEF TORTELLINI (D,G)	72
Homemade fresh pasta with short ribs, served with Parmesan fondue and beef jus.	
MUSHROOM TAGLIATELLE (D,G)	63
Homemade fresh tagliatelle pasta in a mushroom cream sauce.	
SPINACH RICOTTA RAVIOLI (D,G)	69
Homemade fresh pasta with ricotta spinach filling, fresh cream sauce, basil pesto and crushed pistachio.	
SHRIMP MEZZALUNA (D,G,S)	72
Homemade fresh pasta stuffed with shrimp, cream, and tomato, served with a rich sage lemon butter sauce.	
LINGUINE GAMBERI (D,G,S)	72
Homemade fresh linguine pasta with shrimps, tomato sauce and lobster bisque.	
NONNA'S LASAGNA (D)	72
Homemade fresh lasagna, bechamel sauce, Wagyu beef ragu, parmigiano, Mozzarella cheese and fresh basil.	

SANDWICHES & BURGERS

CLUB SANDWICH	48
Chicken breast, crispy bacon, truffled eggs, avocado, tomatoes, lettuce and mayo.	
PANUOZZO CHICKEN SHAWARMA	58
Freshly baked folded dough stuffed with chicken shawarma, jalapeno, pickles and cabbage with special spicy mayo sauce.	
PANUOZZO SHORT RIBS	68
Slow-cooked beef short ribs with crunchy cabbage slaw, BBQ mayo and sliced jalapeños, served in a freshly baked folder dough.	
KOREAN SANDO	42
Fried crispy chicken breast with pickles, cucumber, onion and red cabbage with Korean sauce in a brioche bun.	
CAESAR SANDO	40
Fried crispy chicken breast, iceberg, Parmesan cheese, cucumber dill pickles and Caesar dressing in a brioche bun.	
DOUBLE SMASHED TEXAS BURGER	45
Double smashed wagyu beef patty, cheese, caramelized onions, jalapeno and BBQ mayo sauce in a brioche bun.	
PRIME WAGYU BURGER	49
Wagyu burger with melted raclette cheese, grilled onions and mayo sauce in a sesame brioche bun.	

SIGNATURE DISHES

EGGPLANT MILANESE (D)	68
Crispy breaded fried aubergine with tomato sauce and melted mozzarella cheese.	
CHICKEN MILANESE (D)	74
Breaded chicken breast, rocket salad, cherry tomatoes, and Parmesan.	
CHICKEN SOUVLAKI (D)	74
Marinated chicken breast served over pita bread with a side of hand-cut potato fries, mixed salad, and Greek yogurt tzatziki.	
KEFTEDES (D)	84
Minced beef with traditional Greek seasoning, served over pita bread with a side of hand-cut potato fries, mixed salad and Greek yogurt tzatziki.	
PAN SEARED SALMON (S)	85
Fresh marinated salmon served on a bed of Orzo pasta with lobster bisque garnished with pine seeds.	
PISTACHIO CRUSTED SALMON (N,S)	85
Pan-seared salmon topped with pistachio crust on a bed of creamy fregula pasta, and mixed cress.	
RIB- EYE STEAK ET FRITES	98
200 grams Angus Rib-Eye with rosemary beef jus, served with fresh hand-cut fries.	
RIB- EYE ENTRECÔTE	98
200 grams Angus Rib-Eye with entrecôte sauce, served with fresh hand-cut fries.	

PIZZA

All our pizzas are freshly baked using our special three-day fermented dough	
MARGHERITA PIZZA (D,G)	62
Fresh mozzarella, tomato sauce and fresh basil.	
THE VEGAN PIZZA (G)	74
Zucchini, grilled baby marrow, artichokes, eggplant, red capsicum, cherry tomatoes, pesto paste, pine nuts.	
QUATTRO FORMAGGI (D,G)	72
Mozzarella, provolone, burrata and gorgonzola cheese with parmesan crust.	
BURRATA PIZZA (D,G)	78
Tomato sauce, Burrata, fresh basil and a drizzle of pesto.	
TRUFFLE PIZZA (D,G)	82
Truffle slices, fondue, mozzarella, truffle paste, and mushrooms with parmesan crust.	
CREAMY SPINACH ARTICHOKE PIZZA	72
Fresh spinach, artichoke, cream and melted Mozzarella cheese with parmesan crust.	
PEPPERONI PIZZA (D,G)	72
Pepperoni, tomato sauce, mozzarella, and olive oil.	
CALABRESE PIZZA	72
Spicy Calabrese, tomato sauce, mozzarella, olive oil, oregano and chili flakes.	
BRESAOLA PIZZA	72
Bresaola, fresh mozzarella, tomato sauce, rocket leaves, cherry tomatoes and parmesan garnish.	
SHORT RIBS PIZZA	82
Tender short ribs, white sauce, caramelized onions, jalapeno, with BBQ sauce drizzle and Parmesan crust.	