

DOLCI

DESSERT

IL PIATTO TIRAMISÙ **V**

COFFEE-SPONGED LADYFINGER BISCUIT,
MASCARPONE & COFFEE MOUSSE
20

RICOTTA E PERE **N V**

AMALFI COAST FAVOURITE, HAZELNUT
COOKIES, RICOTTA MOUSSE,
PEAR COMPOTE
18

LA NOSTRA PANNA COTTA **N V**

ASK YOUR WAITER FOR TODAY'S
PANNA COTTA FLAVOUR
18

CAPRESE AL CIOCCOLATO **GFO N V**

RICH CHOCOLATE & ALMOND CAKE,
VANILLA GELATO, BERRY SAUCE
18

DELIZIA AL LIMONE **V**

LEMON-SOAKED SPONGE DOME,
LEMON CREAM, LEMON CHANTILLY
18

AFFOGATO **N**

CAFÉ ESPRESSO, TIA MARIA LIQUEUR,
VANILLA ICE CREAM, ITALIAN BISCOTTI
CRUMBLE
16

GELATO **N**

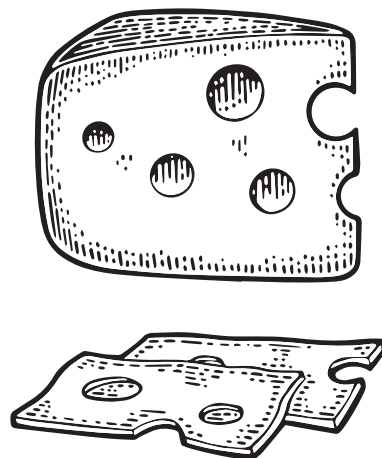
TWO SCOOPS OF GELATO, WHIPPED CREAM,
STRAWBERRIES, ITALIAN BISCOTTI CRUMBLE
16

I FORMAGGI 3 **N V**

SELECTION OF 3 ITALIAN CHEESES,
MIXED TOASTED NUTS, HONEYCOMB, JAM,
DRUNK PEAR, PAN DI SPEZIE
20

I FORMAGGI 5 **N V**

SELECTION OF 5 ITALIAN CHEESES,
MIXED TOASTED NUTS, HONEYCOMB, JAM,
DRUNK PEAR, PAN DI SPEZIE
30



BENEVENUTO A IL PIATTO, WELCOME TO IL PIATTO!

I AM EXCITED TO INTRODUCE A MENU THAT SHOWCASES THE DIVERSE FLAVOURS OF ITALY. RATHER THAN FOCUSING ON JUST ONE REGION, WE CELEBRATE THE CULINARY TRADITIONS FROM ALL OVER ITALY.

MY PHILOSOPHY ON FOOD IS SIMPLE – TO BRING OUT THE NATURAL FLAVOURS OF EACH INGREDIENT, WHILE USING ONLY THE HIGHEST QUALITY PRODUCE. I BELIEVE THAT ITALIAN COOKING IS ALL ABOUT SHOWCASING THE QUALITY OF INGREDIENTS.

THROUGH MY RECIPES, I HAVE CAREFULLY CURATED INGREDIENT COMBINATIONS THAT COMPLEMENT AND ENHANCE EACH OTHER, RESULTING IN DISHES THAT ARE BOTH CLASSIC AND INNOVATIVE, AND WHICH I HOPE YOU AGREE, COMBINE TOGETHER PERFECTLY TO CREATE A CULINARY EXPERIENCE THAT IS SATISFYING TO THE PALATE IN EVERY WAY.

COME TASTE THE TRUE ESSENCE OF ITALIAN CUISINE AT IL PIATTO.

BUON APPETITO, ENJOY YOUR MEAL!

LUCIO, HEAD CHEF



PER STUZZICARE

SMALL BITES AND SHARING PLATES

SFIZIO MISTO **I N**

A SELECTION OF OUR STUZZICHINI IDEALLY
TO SHARE
45

OLIVE MISTE **V**

ITALIAN-STYLE MARINATED BLACK &
GREEN OLIVES
9

FOCACCIA ALL'AGLIO E ROSMARINO **V**

FOCACCIA BREAD, GARLIC, ROSEMARY, BUTTER
12

ARANCINI SICILIANI

SICILIAN RICE BALL, FILLED WITH MEAT RAGOUT,
GREEN PEAS, MOZZARELLA
14

FRITTATINA DI MACCHERONI

CREAMY BUCATINI PASTA, MORTADELLA,
MOZZARELLA
15

BRUSCHETTA MISTA **DF I N**

SELECTION OF BRUSCHETTA BREAD
WITH TOMATO, PROSCIUTTO, ANCHOVIES,
GRILLED VEGETABLES
16

ZEPPOLINE AL PARMIGIANO **V**

FRIED PIZZA DOUGH BALL WITH PARMIGIANO
& GORGONZOLA
12

PANZEROTTI AI FUNGHI **V**

POTATO CROQUETTE, WILD MUSHROOMS,
MOZZARELLA
14

FRITTELLE DI NEONATA **DF I**

WHITEBAIT GOLDEN CUBES
17

OYSTERS **DF GFO**

CHOICE OF NATURAL, MIGNONETTE,
BALSAMIC OR AMATRICIANA
1/2 DOZEN 35
1 DOZEN 65

ANTIPASTI

ENTRÉE

AFFETTATO MISTO I

SELECTION OF ITALIAN CURED MEAT,
FOCACCIA BREAD, PEVERADA DIP,
BAGNA CAUDA

48

CARPACCIO DI MANZO N

BEEF TENDERLOIN SLICES, CRISPY ROCKET,
PISTACHIO, PECORINO FONDUE,
LEMON DRESSING

25

POLIPO CROCCANTE DF

CRISPY OCTOPUS TENTACLE, POTATO,
BALSAMIC VINEGAR

35

TONNO SCOTTATO I N

SEARED TUNA IN PISTACHIO CRUST,
APPLE SALAD, ORANGE DRESSING,
CELERIAC SAFFRON SAUCE

28

LA PARMIGIANA DI MELANZANE N V

EGGPLANT, MOZZARELLA, TOMATO SAUCE,
BASIL PESTO, PARMESAN FOAM

18

CUBI DI PANCIA DF

CUBE OF PORK BELLY, APPLE & CINNAMON
SAUCE, FENNEL SALAD

20

SEPPIE E PISELLI DF

THINLY SLICED CALAMARI STEW, GREEN PEA
SAUCE, CRISPY SALAD

20

INTERPRETAZIONE VEGANA DF V

GRILLED MIXED VEGETABLES, SWEET & SOUR
CAPSICUM, ZUCCHINI, GARLIC, MINT, VINEGAR

17

PRIMI

HOMEMADE PASTA & RISOTTO

PAPPARDELLE AL RAGU DI AGNELLO

HOMEMADE PAPPARDELLE, AUSTRALIAN LAMB
RAGU, SHAVED DRY RICOTTA

32

LINGUINE COZZE E BROCCOLI DF

HOMEMADE LINGUINE, MUSSELS, BROCCOLI,
GARLIC, MINT, BROCCOLI SAUCE

30

LASAGNA CLASSICA

FRESHLY BAKED CLASSIC LASAGNA, BEEF
RAGU, BECHAMEL SAUCE, MOZZARELLA

32

RAVIOLI DEL GIORNO I N

ASK YOUR WAITER HOW THE CHEFS MADE
YOUR RAVIOLI TODAY

30

TONNARELLI CACIO E PEPE V

HOMEMADE SQUARE SPAGHETTI, TRADITIONAL
ROMAN PECORINO & PEPPER SAUCE

22

GNOCCHI ALLA SORRENTINA V

HOMEMADE POTATO GNOCCHI,
CHERRY TOMATO SAUCE, MOZZARELLA,
BASIL, PARMESAN GRATIN

22

RISOTTO GAMBERI E ZAFFERANO I N

CARNAROLI RICE, SAFFRON BISQUE, PRAWNS,
PISTACHIO

38

CAMPANELLE AI FRUTTI DI MARE DF I

HOMEMADE CAMPANELLE, CLAMS,
CALAMARI, MUSSELS, PRAWNS, GARLIC,
CHERRY TOMATO SAUCE

45

SPAGHETTONI NERI GRANCHIO, ZENZERO E LIMONE DF I

HOMEMADE BLACK SPAGHETTI, CRAB,
LEMON, GINGER, CHERRY TOMATO,
CAPSICUM SAUCE

43



SECONDI

MAINS

AGNELLO DF GFO

24-HOURS SLOW-COOKED
AUSTRALIAN LAMB, MINTED
CRISPY POTATO, PEA SAUCE,
LAMB NATURAL JUICE

52

TAGLIATA DI MANZO DF GFO

300GM GRILLED AND SLICED
STRIPLOIN, FONDANT POTATO,
GRILLED KING MUSHROOMS,
ASPARAGUS, GRAPE SAUCE

58

OSSOBUCO GFO

SLOW-ROASTED OSSOBUCO,
CREAMY POLENTA, ROASTED
BABY VEGETABLES

52

GALLETTO DF GFO

MEDITERRANEAN HERB
MARINATED SPATCHCOCK,
GRILLED VEGETABLES, ROASTED
POTATO, CHICKEN JUICE

50

ROTOLO DI MAIALE DF GFO

PORCHETTA HERB SEASONED
PORK ROLL, PEPPERONATA,
ARTICHOKE SAUCE

45

SALMONE ALL'ARANCIA GFO

SEARED ATLANTIC SALMON,
BABY VEGETABLES,
CANDIED ORANGE, DILL,
GOAT CHEESE SAUCE

45

DENTICE GFO

SNAPPER FILLET WRAPPED IN
PROSCIUTTO, CAPERS, OLIVE,
CELERIAC SAUCE, SPINACH

54



INSALATE

SALADS

PANZANELLA DI MARE I

GRILLED PRAWNS, CRUNCHY PANCETTA, CRISPY
BREAD, TOMATO, CUCUMBER, RED ONION,
RED CAPSICUM, BASIL, BALSAMIC DRESSING

30

PERE E GORGONZOLA GFO N V

PEAR, GORGONZOLA, WALNUT, ROCKET,
RADICCHIO, ENDIVE, FRISEE, BABY SPINACH,
CUCUMBER, RED ONION, NUTS DRESSING

20

POLLO E PESTO GFO N

GRILLED CHICKEN BREAST, CUCUMBER,
CHERRY TOMATO, RED CAPSICUM, ONION,
OLIVES, ROCKET, RADICCHIO, ENDIVE, FRISEE,
BABY SPINACH, PESTO DRESSING

25

INSALATA SFIZIOSA DF GFO N V

RADICCHIO, ENDIVE, ROCKET, BABY SPINACH,
FRISEE, ARTICHOKE, CUCUMBER, CHERRY TOMATO,
RED CAPSICUM, ONION, OLIVES, ALMONDS,
BROCCOLI, BALSAMIC DRESSING

20

PIZZA

DAILY HANDMADE PIZZA DOUGH RESTED 48 HOURS

PIZZA MARGHERITA V

TOMATO SAUCE, MOZZARELLA,
BASIL, PARMESAN

22

CAPRICCIOSA

TOMATO SAUCE,
MOZZARELLA, PROSCIUTTO
COTTO, ARTICHOKE,
MUSHROOMS, OLIVES

27

REGINA MARGHERITA

PROSCIUTTO, CHERRY TOMATO,
ROCKET, BASIL, MOZZARELLA,
SHAVED PARMESAN

32

CAMPAGNOLA V

TOMATO SAUCE, MOZZARELLA,
BASIL, ARTICHOKE,
MUSHROOMS, EGGPLANT,
ZUCCHINI, PARMESAN

25

MORTAZZA N

MORTADELLA, MOZZARELLA,
BURRATA, PISTACHIO

26

IL PIATTO

BRESAOLA, MOZZARELLA,
BURRATA, ROCKET, TRUFFLE
OIL, SHAVED PARMESAN

40

DIAVOLA

TOMATO SAUCE, MOZZARELLA,
SPICY SALAMI, OREGANO
PARMESAN

26

GAMBERI E LIMONE I

PRAWNS, MOZZARELLA,
LEMON, PARSLEY

31

EXTRAS BLACK OLIVES, MOZZARELLA, SPICY SALAMI 3
PROSCIUTTO CRUDO, BRESAOLA 7

DF DAIRY FREE

I IMPORTED SEAFOOD

SS SESAME SEED

N PEANUT OR TREE NUTS

V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE

Food allergies: Please be aware that all care is taken when catering for special meal requirements. However, we handle the following known allergens within our kitchens: Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, mollusc, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Customer requests will be catered for to the best of our ability, but the decision to consume a meal is one of personal responsibility. If you do have an allergy, please let us know so we can help in making a suitable meal for you.