

MENU

Menu

Dessert & Bar



Antipasti

CAROTE ROSSE, TALEGGIO & NOCI 6

Char-grilled beetroots, taleggio cheese,
roasted walnuts, balsamic glaze, chives
oil.

CARPACCIO DI MANZO 8

Chilled thin-sliced fillet, rocket,
parmesan cheese, pickled red onions.

CEVICHE 8

Local caught fish fillet, green tomato
water, red onions, herbs, chili, lime,
lemon.

BURRATA 12

Rocket, heirloom cherry tomatoes, crisp
Calabrese chilis, sourdough tuile.

INSALATINA DI QUINOA 6

Quinoa, mixed leaves, pomegranate
nuts, goat cheese, raspberry glaze.

GAMBERI ALLA GRIGLIA 8

Grilled tiger prawns, chimichurri,
orange—garlic butter emulsion.

FRITTURA DI MARE 7

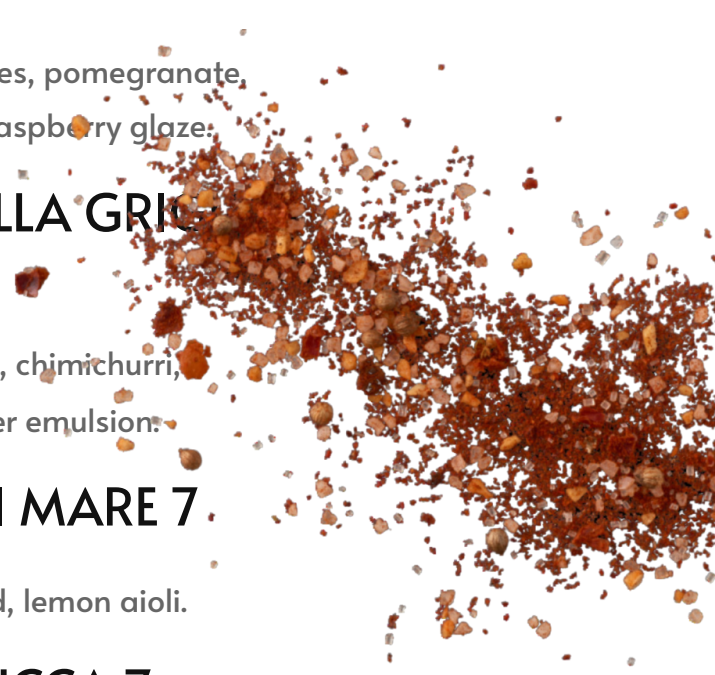
Fried mixed seafood, lemon aioli.

ZUPPA DI ZUCCA 7

Pumpkin soup, Gorgonzola sauce &
walnut croutons.

COTOLETTA DI TONNO 12

Tuna cutlet, squid ink mayo, dried
tomatoes, herbs.





Primi

CASONCELLI DI STRACOTTO 15

Candy shaped fresh pasta, stuffed with
braised ox cheeks, balsamic jus,
chicken velouté & sautéed broccoli.

Add shaved winter truffles for BD 5

TORTELLACCI ALLA ZUCCA 13

Herbs, pumpkin and pear tortellacci,
noisette butter and sage emulsion.

LASAGNA CLASSICA 13

Beef ragù, parmigiano-béchamel
sauce.

LINGUINE AI FRUTTI DI MARE 16

Linguine, mixed seafood, chilli, garlic, parsley.

RISOTTO CACIO E PEPE 13

Pecorino, mixed peppers & Beurre blanc risotto.



Secondi

SCALOPPINE AL LIMON 27

Lemon veal escalopes, potato duchess, aged cabbage jus.

FILETTO 30

200g USA fillet mignon, burnt plums, peppercorn sauce, roasted onions and rocket.



PESCE ARROSTO E CAPONATA 16

Roasted hammour fillet, caponata and basil dressing.

PESCE ALLA BRACE 32

1.5+kg whole fish (daily catch) charcoal oven grilled, fresh herbs, lemon caper sauce.

COTOLETTA ALLA MILANESE 35

Two breaded veal entrecote escalopes, macerated cherry tomatoes.

FIORENTINA 48

600g 40 day dry-aged US Angus beef porterhouse, charcoal grilled and carved, beef jus, confit potatoes & sautéed green beans.



CONTORNI 4 each

Confit potatoes

Sautéed spinach

Sautéed green beans

Grilled Carrots

Grilled Tenderstem
broccoli



Pizza

MARGHERITA 7

Tomato sauce, mozzarella, parmesan &
basil.

FUNGHI 10

White base, mozzarella, wild mushrooms

Add shaved winter truffles for BD 5

BURRATA 15

Tomato sauce, mozzarella, cherry tomatoes, basil, almond and calabrese chilli pesto, fresh shredded burrata.

NAPOLI 9

Tomato sauce, mozzarella, capers, anchovies, oregano.

DIAVOLA 10

Tomato sauce, mozzarella, peperoni salame, chili oil.

ORTOLANA 9

Tomato sauce, mozzarella, zucchini, eggplant and red bell pepper.

QUATTRO FORMAGGI 13

White base, brie, Manchego, Cambonzola, mozzarella.

PROVOLA, PATATE & CIPOLLA 10

White base, mozzarella, smoked provolone, sliced potatoes, oven roasted onions, pecorino and pepper.

BRESAOLA 15

Tomato sauce, mozzarella, bresaola, rocket, cherry tomatoes, shaved parmesan & balsamic glaze.

PESTO & BURRATA 15

White base, mozzarella, basil pesto,
fresh shredded Burrata.

*Prices are inclusive to 10% VAT, 5%
Government Levy, and 10% Service Charge.

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