
natalina

ITALIAN KITCHEN

Let us take you on a journey through the heartland of Italy, where Roman cuisine is blessed with a modern touch.

Inspired by his grandmother's passion for cooking, Chef **Stefano La Penna** began his culinary journey at Niko Romito's academic school.

With experience at renowned restaurants in Castel di Sangro, Rome, and Milan, he draws on his rich experiences to create an authentic and comforting menu with a creative twist.

This culinary tour begins in the kitchen, with our pastas and our traditional pizzas. Our Josper grill burns charcoal to bring out all the flavours of our succulent meats.

Where this journey takes you is a matter for your imagination, as you settle into the flavours, textures and colours of the countryside around Rome.

Buon appetito e buon viaggio!

ANTIPASTI

V EGGPLANT PARMIGIANA / 48

Oven-baked eggplant timbale with mozzarella and tomato sauce reduction.

V|GF BURRATA / 52

Freshly imported burrata served with tomato confit & wild rocket salad.

GF CARPACCIO DI MANZO / 58

Thinly sliced tenderloin served with extra virgin olive oil, sea salt, rocket salad, parmesan shavings & lemon wedges.

GF POLPO IN UMIDO / 42

Slowly cooked mini-octopus in puttanesca sauce served with toasted sourdough.

GF POLPETTINE FRITTE / 42

Deep-fried wagyu meatballs served in arrabbiata sauce with grated provola cheese.

FRITTURA DI MARE / 68

Fresh tiger prawns and deep-fried calamari served with tartare sauce.

V BRUSCHETTA ROMANA / 48

Slices of toasted Italian bread with two different toppings - a pesto base topped with buffalo mozzarella and tomatoes with balsamic reduction & a mushroom base topped with sliced portobello confit and dry salted ricotta.

GF PROSCIUTTO E MELONE / 45

Rock melon wrapped with cecina beef ham served with rocket salad in balsamic dressing.

VITELLO TONNATO / 68

Slow cooked veal, marinated with fresh herbs served with tuna foam and fried capers.

SALADS

GF INSALATA DI POLPO / 55

Octopus salad with celery, carrot, cherry tomato, rocket salad & black olives served with extra virgin olive oil & lemon dressing.

V | GF INSALATA DI POMODORO / 45

Roma tomatoes, cherry buffalo mozzarella, baby romaine lettuce & pesto dressing with sun-dried tomatoes.

INSALATA ALL' ANATRA / 48

Duck confit, gorgonzola, rocket salad, cherry tomato, caramelised walnut, pear, finished with aged balsamic vinegar & extra virgin olive oil.

ADD-ON : Josper-grilled chicken breast / 15

SOUP

GF BRODETTO DI MARE (Contains Wine) / 55

Seafood soup with prawns, squid, mussels and clams served with toasted sourdough bread.

V ZUPPA DI PISELLI PATATE E SCAMORZA / 48

Italian green pea soup served with cube of potato, smoked scamorza cheese, tomato confit and thyme flavored bread.

PASTA

RIGATONI ALLA NORCINA / 62

Rigatoni cooked al dente with lamb mince, button mushrooms, and green peas in creamy sauce, topped with grated Roman pecorino cheese.

PACCHERI AMATRICIANA (Contains Wine) / 62

'Tubes' of pasta cooked al dente and served with slow-cooked smoked duck bacon in a lightly spiced tomato sauce, garnished with Roman pecorino cheese.

V GNOCCHI AL TARTUFO / 62

Pasta 'dumplings' served with truffle paste cooked in sage butter.

PLIN AL RAGU DI WAGYU E PARMIGIANO / 72

Homemade "Plin" ravioli stuffed with Wagyu ragout, served with parmesan sauce and caramelized onion.

RAVIOLI AL NERO DI SEPPIA / 68

'Envelopes' of pasta stuffed with prawns and squid cooked in a marinara sauce.

V RAVIOLI RICOTTA E SPINACI / 62

Ravioli stuffed with spinach and ricotta cooked in sage butter sauce, finished with truffle pecorino.

RIGATONI AL RAGU DI POLPO / 62

Rigatoni cooked al dente with Baby Octopus ragout, cherry tomatoes black olive and fried capers.

CAPELLINI AL PICCANTE / 68

Angel hair pasta cooked with chopped prawns, mint leaves, parsley, coriander, chilli and finished with egg yolk

LINGUINE AL PESTO CON SALMONE AFFUMICATO / 72

Linguine served with a fresh basil pesto, pine nuts and smoked salmon.

PAPPARDELLE CON GUANCIA DI MANZO / 72

Broad pasta strips cooked al dente with wagyu beef cheek white ragu, topped with Roman pecorino cheese.

CANNELLONI AI PORCINI E TARTUFO / 73

Fresh home made "roll of pasta" stuffed with mushroom and truffle served with smoked scamorza cheese and parmesan.

CAPPELLINI D' ANGELO AI GAMBERI / 88

Squid ink angel hair pasta with Jospier-grilled king prawn, served with tuna bottarga.

FETTUCINE ALLA RAPA ROSSA E RAGU D ANATRA / 65

Fresh beetroot handmade fettuccine served with duck white ragout, topped with black olive powder.

RISOTTO DEL GIORNO (Contains Wine) / 85

Italian rice of the day.

SECONDI PIATTI

GF FROM OUR JOSPER GRILL CHARCOAL OVEN

STINCO D' AGNELLO / 138

Slow-cooked lamb shank served with mashed potatoes, veggie and lamb jus.

POLLO ALLA ROMANA (Contains Wine) / 78

Marinated roast spring chicken served with roasted potatoes, peperonata and herb vinaigrette.

FILETTO DI MANZO / 165

Black Angus tenderloin served truffled chickpea purée, portobello mushroom confit and grilled radicchio.

TAGLIATA DI MANZO / 85 (per 100gms)

Wagyu striploin served with charred broccolini and truffle sauce.

VEAL MILANESE / 210

Breaded Italian veal rack, deep-fried in clarified butter, served with mixed salad & mushroom sauce.

GRILLED SEAFOOD PLATTER / 210⁺⁺ (serves two)

Grilled set with fresh calamari, filet of dentice and prawn. Served with gremolata sauce and basil oil.

BACCALÀ CON RISOTTO BURRO E PARMIGGIANO / 135

Cod fish baked in the Josper oven, served with parmesan and butter risotto, caramelised onion & aged balsamic vinegar.

PESCATO DEL GIORNO / 180

Whole wild baby fish caught daily and cooked over the Josper grill.

GAMBERI GRIGLIATI / 178

Josper-grilled giant tiger prawns, served with gremolata sauce and mixed salad, topped with tuna bottarga.

DENTICE ALLA MEDITERRANEA / 110

Mediterranean Golden Snapper fillet, char broccolini and potato coulis with fresh herbs.

GF **JOSPER GRILL SPECIAL MENU** (Based On Availability)

Australian Wagyu Tomahawk MB 6/7 or MB 8/9

Australian Wagyu Rib-Eye MB 4/5

** Each steak is served with 2 side dishes.*

** Kindly ask our staff about the availability of our Josper grill specials.*

** Price are based on the daily market rate.*

PIZZA

V MARGHERITA / 45

Freshly made tomato sauce & mozzarella.

TONNO E CIPOLLA / 55

Topped with buffalo mozzarella, Italian chunky tuna, white onions, capers, chili padi, anchovies & rocket salad.

V QUATTRO FORMAGGI / 52

Topped with buffalo mozzarella, scamorza, gorgonzola & taleggio cheeses.

CALZONE / 58

Italian calzone stuffed with turkey ham, mushrooms, mozzarella cheese and scamorza.

SALSICCIA E BROCCOLETTI / 62

Lamb sausage, broccoli and shaved Roman pecorino cheese.

ZUCCA E GORGONZOLA / 62

Pumpkin purée, tomato confit, gorgonzola sauce and balsamic vinegar.

BURRATA / 68

Burrata cheese, air dried beef bresaola, rocket salad & parmesan shavings.

DIAVOLA / 55

Spicy Italian salami with freshly made tomato sauce, mozzarella & touch of red chili.

CAMPAGNOLA / 62

Fior di latte, scamorza cheese, roast potatoes, lamb sausage, gorgonzola, mixed mushrooms, rosemary & chilli oil.

V TARTUFO / 68

Buffalo mozzarella, scamorza, mixed wild mushrooms and truffle paste.

DI MARE / 65

Smoked salmon, tiger prawns, squid, rocket salad with freshly-made tomato sauce & mozzarella.

CAPRICCIOSA / 58

Artichokes, black olives, mushrooms, turkey ham and egg yolk with tomato sauce & mozzarella.

DOLCI

CLASSIC TRADITIONAL TIRAMISU (Contains Liquor) / 45

TORTINO DI CIOCCOLATO / 42

Chocolate lava cake served with pistachio ice cream.

CROSTATA CON CREMA DI PISTACCHIO / 45

Traditional Italian pie with cheese filling & pistachio cream paste served with toasted pistachios & pistachio ice-cream with a touch of truffle.

CRÈME BRULÉE / 39

Vanilla custard torched with brown sugar.

TORTA DI RICOTTA / 42

Ricotta cake with custard cream, strawberry and meringue.

AFFOGATO AL CARAMELLO / 38

Quality Italian single espresso served with vanilla ice-cream and caramel sauce on the top.

SELEZIONE DI GELATI / 18

Selection of Italian ice-cream : Vanilla • Pistachio • Chocolate