

THE COMMON ROOM

ANTIPASTI

GOLDEN FUNGHI \$128
Breaded portabello, chipotle mayonnaise,
marinara sauce

NONNA'S MEATBALL \$128
Homemade meatball, marinara sauce

POLPO \$188
Grilled octopus, red pepper puree,
ratte potato

SOUP

ZUPPA DI ZUCCA \$128
Butternut squash, ricotta, sourdough

ZUPPA DI PESCE \$158
Lobster, scarlet prawn

SALAD

TCR SALAD \$108
Garden vegetable, apple vinaigrette

CAESAR \$128
Baby gem lettuce, anchovy, garlic crouton

CAPRESE \$188
Heirloom tomato, burrata

SWEETS

GELATO \$48
Seasonal

TIRAMISU \$68
Mascarpone, amaratti, espresso

AFFOGATO \$68
Vanilla gelato, Baileys, espresso

**APPLE CRUMBLE,
WITH VANILLA GELATO** \$128
Green apple, vanilla gelato, ice sugar

PASTA

SPAGHETTI POMODORO \$148
Cherry tomato, basil

**PAPPARDELLE GUANCIA
DI MANZO** \$228
Braised beef cheek, porcini, gremolata

TAGLIOLINI VONGOLE \$238
Clams, razor clam, oreganata

**TAGLIATELLE
ZAFFERANO** \$288
Scarlet prawn, saffron, asparagus

TAGLIOLINI ARAGOSTA \$308
Lobster, cherry tomato

**SPAGHETTI GAMBERO
SCARLATTO** \$480
Scarlet prawn, cherry tomato

MEAT/SEAFOOD

BRANZINO \$268
Seabass, clams, fennel

GALLETTO \$288
Spachcock chicken, ratte potato,
creamy savoy cabbage

GUANCIA DI MANZO \$328
Braised beef cheek, mascarpone polenta,
seasonal vegetable, red wine jus

**FRUTTI DI MARE
PUTTANESCA** \$338
Calamari, Hokkaido scallop, tiger prawn

TURCHETTO BRACIOLA \$388
Pork chop, red pepper puree,
brussels sprout, green apple

THE WINSTON \$388
300g USDA ribeye, fries, pancetta jus
(truffle fries option \$40)

NOVA SCOTIA LOBSTER \$528
Lobster, parsley butter

SIDE

ANTONIO'S POTATOES \$108
Fried ratte potato, basil, parmesan

BROCCOLINI AOP \$118
Garlic, chili

AGRODOLCE ASPARAGUS \$118
Balsamic glaze, parmesan

FUNGHI \$118
Oyster mushroom, salsa verde