

# Piccolos

## MENU





# STARTERS

**KICK START FRIES** 香辣蒜薯條 \$65  
fat chips served with a light coating of garlic & chilli

**CLAMS AL VAPORE** 白酒煮蜆 \$155  
Clams cooked in a sauce of white wine, chili, garlic & fresh herbs

**PEKING DUCK ROLLS** 北京鴨卷 \$155  
spring onions, coriander & plum sauce

**DEEP FRIED CAMEMBERT CUBES** \$155  
炸金文拔芝士粒  
crumbed & deep fried, served with homemade cranberry dipping sauce

**MISO COD TACOS** 味噌鱈魚玉米餅 \$188  
grilled cod fillets in a miso sauce on a Mexican flour tortilla with avocado

**TANDOORI CHICKEN SKEWERS** \$160  
唐杜裡烤雞肉串燒  
traditional tandoori chicken skewers served with minted yoghurt

**FRIED CHICKEN & AVOCADO BAO** \$120  
炸雞牛油果包

**PULLED PORK BAO** 豬腩肉包 \$120

**SAUTÉ GARLIC SHRIMP** 香蒜蝦配烤包 \$150  
fresh garlic / butter touch of chili & served with toasted turkish bread

**CALAMARI** 香炸魷魚 \$160  
lightly crumbed calamari served with lemon & tartare sauce

**MUSSELS MARINARA** 蕃茄煮青口配蒜香多士 \$155  
steamed & finished with garlic, white wine, herbs a handful of fresh tomatoes & garlic toast

**SESAME SEARED TUNA CHUNKS** 芝麻吞拿魚 \$165  
with Wasabi soy mayonaise

**WAGYU BEEF SKEWERS** 和牛串燒 \$185  
with teriyaki sauce

**NACHOS** 三醬芝士粟米片 \$130  
served with smash avocado, home made salsa & sour cream & melted cheese (add chicken +\$30 配雞)

**GRILLED LAMB LOLLIPOPS** 烤新西蘭羊棒 \$165  
the perfect way to enjoy New Zealand lamb served with Piccolos cucumber salad & mint sauce

**AVOCADO BRUSCHETTA** 牛油果芝士烤包 \$125  
smash avocado on finger size turkish bread, top with ricotta cheese & dukkah

**CRISPY CHICKEN WINGS** 香辣燒雞翼 \$125  
6 wings fried & dunked in a succulent chilli sauce

**STEAMED VEGETARIAN DUMPLINGS** 素菜餃子伴四川甜辣醬汁 \$128  
eight steamed veggie dumplings served with a Sichuan & sweet chilli sauce



**SOUP** SOUP 湯 (番茄 / 南瓜 / 蘑菇) \$85  
tomato / pumpkin / mushroom

# SALADS

**THAI BEEF SALAD** 泰式牛肉沙律 \$168  
served with mint, Thai Basil & Coriander

**WARM ROASTED ROOT VEGETABLE SALAD** 什菜沙律 \$165  
roasted carrots, beetroot, sun dried tomatoes, mixed leaves, broccolini in a balsamic dressing, topped with goat cheese & toasted almonds

**BURRATA WITH HEIRLOOM TOMATOES** 布拉塔芝士配番茄 \$165  
sautéed Australian heirloom cherry tomatoes with Italian burrata drizzled with olive oil & balsamic vinegar & served with crispy toast



**GRILLED HALOUMI, BEETROOT & PEA SALAD** \$160  
烤哈羅米芝士紅菜頭豌豆沙律  
with mixed leaves, sun blush tomatoes, mint & tossed in lemon herb vinaigrette

**ANTIPASTO SALAD** 開胃沙律 \$175  
grilled eggplant & bell peppers served with goat cheese, Parma ham, salami on a fresh salad with cherry tomatoes & avocado

**ROASTED PUMPKIN & ASPARAGUS SALAD** \$165  
烤南瓜蘆筍沙律  
with quinoa, baby spinach, fresh mozzarella & pesto sauce

**CRAB AND AVOCADO SALAD** 蟹肉牛油果沙律 \$165  
jumbo crab meat layers of fresh avocado & tomato with mixed salad

**'GOOD OLD' CAESAR SALAD** 凱撒沙律 \$165  
served with crispy romaine lettuce & classic caesar dressing.  
add chicken +\$25 or salmon +\$30  
加雞肉+\$25 或三文魚+\$30

**ROSEMARY CHICKEN SALAD** 香草雞牛油果沙律 \$165  
with fresh avocado, crispy bacon & rosemary dijon dressing



# PASTA

## OLD FASHIONED MAC & CHEESE \$155

傳統芝士通心粉 macaroni pasta with Piccolos special cheese sauce.

Add on Chicken \$40 加雞肉, Prawns \$60 加蝦

## PRAWN & SALMON FETTUCCINE 香蒜大蝦三文魚意大利闊麵 \$175

in a creamy garlic sauce

## BLUE SWIMMER CRAB LINGUINE 蟹肉扁意粉 \$175

crab, garlic, chilli, white wine & virgin olive oil

## PENNE ARRABIATA 香辣茄汁長通粉 \$165

spicy tomato sauce, bell peppers & a hand full of fresh basil, shaved parmesan to top it all

## SPAGHETTI BOLOGNAISE 意式牛肉肉醬意粉 \$165

fresh wagyu minced beef, rich tomato sauce

## RAVIOLI IN TOMATO OR CREAM SAUCE 芝士菠菜意式雲吞 \$158

ricotta & spinach filled ravioli served with your choice of a creamy sauce or garlic & tomato sauce 配忌廉白汁或蒜香蕃茄汁



## LINGUINE VONGOLE 香蒜白酒蜆肉扁意粉 \$165

sautéed clams, tossed in extra virgin olive oil, fresh garlic & a shake of chili

## FETTUCCINE CARBONARA 卡邦尼煙肉蛋意大利闊麵 \$160

served with bacon, egg, parmesan cheese & double cream sauce

## SPAGHETTI MARINARA 海鮮蕃茄意粉 \$175

with mixed seafood in a basil marinara sauce

## WILD MUSHROOM FETTUCCINE 芝士蘑菇寬麵 \$160

4 kinds of mushrooms sautéed in garlic to a rich creamy sauce & pecorino cheese

# RISOTTO

## WILD MUSHROOM RISOTTO 野生蘑菇燴飯 \$160

enjoy the flavors & textures of four different mushrooms, sautéed in garlic

## PUMPKIN, PEA & ASPARAGUS RISOTTO \$158

南瓜豌豆蘆筍意大利飯

## SEAFOOD RISOTTO 白酒海鮮燴飯 \$170

the 'ocean' cooked to perfection with a touch of garlic, white wine & olive oil

## CHICKEN & LEMONGRASS RISOTTO \$170

香茅雞肉意大利飯

chunky chicken pieces sautéed with lemongrass, garlic, herbs & white wine, a touch of parmesan and cream to finish

# MAINS

## BBQ BABY BACK RIBS

\$195 HALF / \$380 FULL

燒烤排骨 (半份\$195/全份\$380)

Half or Full rack of US baby back ribs,

braised perfectly in a rich BBQ sauce served with fat chips



## HORSERADISH CRUSTED SALMON STEAK 西山葵金沙三文魚扒 \$260

With steamed vegetables a dill, capers and butter sauce

## TANDOORI CHICKEN FAJITAS 唐杜裡烤雞肉粟米餅 \$250

sizzling chicken tenderloins marinated in Piccolos tandoori sauce,

served with four tortillas, mint yogurt, mango chutney and salsa

## BABY LAMB FILLETS IN FILO PASTRY 羊肉酥配薯蓉 \$265

succulent baby lamb fillets cooked in filo pastry, served with mashed potatoes &

seasonal vegetables

## ROSDALE BEEF BURGER 招牌牛肉漢堡 \$190

wagyu beef pattie served with plum tomatoes, butter lettuce, spanish onions, cheddar cheese & potato wedges

## GRILLED CHICKEN BURGER 烤雞肉漢堡 \$168

flame grilled chicken breast fillet, topped with fresh salad & our creamy ranch dressing on a toasted sesame seed bun with French fries

Add Avocado 加牛油果 \$20 Add Cheese 加芝士 \$20

## PORK BELLY 蘋果醬豬腩肉 \$260

snap cracking pork belly, apple confit, mashed potato, carrots & rich pork gravy

## CHICKEN SCHNITZEL 炸雞扒配薯條沙律 \$220

thin slices of tender chicken pan fried in a blend of herb crumbs, served with french fries, milanese tomato sauce, rocket salad, capers & lemon wedges

## GRILLED BARRAMUNDI 香烤盲鱒 \$260

lightly grilled fresh barramundi, served with creamy mash potato & fennel & radish salad

## WAGYU STEAK SANDWICH 牛扒三文治 \$170

flame grilled beef served with cheese, grilled onions & fresh garden salad with French fries

Add Avocado 加牛油果 \$20 Add Bacon 加煙肉 \$20

Add Beetroot 加紅菜頭 \$20

Add Egg 加蛋 \$20





# PIZZA



Choose from one of the six - or for an experience go for the Mexican Pizza, be sure to ask about this...

**MARGHERITA PIZZA** 番茄香草薄餅 \$150

**PARMA HAM & ROCKET** 巴馬火腿芝麻菜薄餅 \$175

**VEGGIE** 素菜薄餅 \$165

**PICCOLOS 'OOPS'** 招牌什錦薄餅 \$175

bell peppers, pesto, goat cheese, Parma ham, salami & Italian sausage

**PEPPERONI** 辣肉腸薄餅 \$165

pepperoni with tomato sauce

**MEXICAN PIZZA** 墨西哥薄餅 \$188

your classic margherita pizza topped with spicy mince beef, fresh tomato salsa, sour cream, avocado & tortilla chips

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# ROSEDALE BEEF

All served with roasted root vegetables & red wine gravy

**AUSTRALIAN TENDERLOIN** 澳洲牛柳 80z \$290

the finest cut of Australian beef, flame grilled to your liking

**AUSTRALIAN SIRLOIN** 澳洲西冷 80z \$290

superb cut of famous Black Angus, perfectly grilled to your liking...

**AUSTRALIAN RIBEYE** 澳洲肉眼扒 120z \$330

an awesome steak, bursting with flavor

**AUSTRALIAN BEEF WELLINGTON** 澳洲威靈頓牛柳 60z \$330

served with mash potato, seasonal vegetables & mushroom gravy



Selection of sauces :

pepper sauce, mushroom, béarnaise, red wine jus

可選 \*胡椒汁, 蘑菇, 蛋黃醬, 紅酒汁

Sides : \$55 each

garlic mash, asparagus, mushrooms, fat chips, creamed spinach,

french fries, roasted potato, wok tossed Asian greens

& honey sesame carrots

伴菜 \$55 : 可選 \*蒜蓉/蘆筍/蘑菇/薯條/忌廉菠菜/

烤薯/炒亞洲菜/蜂蜜芝麻蘿蔔

