

CHEF MICHAEL WHITE'S SIGNATURE DISHES



AL MOLO

RISTORANTE ITALIANO • MICHAEL WHITE

Mare Nostrum Salad of poached scallops, shrimps, calamari, cuttlefish, Cerignola olives 178

Al Molo Crudo House marinated salmon, tuna tartar, Sicilian red prawn, sea bass carpaccio, citrus, grapefruit dressing 198

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Risotto[^] Acquerello risotto with mix wild mushrooms, Parmigiano, shaved black truffle 218

Fazzoletti Ricotta and mint stuffed ravioli, zucchini, lobster, crispy guanciale 218

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Zuppetta di Pesce Red snapper, scallop, prawn & clams, spicy tomato-shellfish broth 298

Osso Buco Braised veal shank, bone marrow, saffron risotto, sautéed spinach 298

ANTIPASTI *seasonal appetizers*

Mista di Campo* 118

Mixed green salad, tomatoes, white balsamic vinaigrette

Gorgonzola e Noci[^] 128

Gem lettuce, gorgonzola cheese, green apple, caramelized walnuts

Caprese[^] 158

Heirloom tomatoes, burrata cheese, basil

Prosciutto 128

24 Months cured Parma Ham

Salumi 178

Italian cured meat selection

Formaggi[^] 158

Artisanal Italian cheese selection

Carpaccio 168

Piemontese beef carpaccio, rocket, Parmigiano, crisp sunchoke

Ovoline[^] 158

Deep fried breaded mozzarella, spicy tomato sauce

Zuppa 168

Lobster and cauliflower soup, fregola, crispy kataifi prawn

Calamari 168

Crispy calamari, lemon aioli

Ostriche 3pcs / 158 6pcs / 298

Imported French oysters

CONTORNI *sides*

Misticanza* 68

Mixed green salad

Patate[^] 68

Crispy rosemary potatoes

Spinaci[^] 68

Sautéed green spinach

Funghi[^] 68

Mixed wild mushrooms

Broccoli[^] 68

Sautéed Garlic broccoli

PASTA *fresh housemade pasta*

Spaghetti 178

Cured pork belly, carbonara sauce, black pepper

Tagliatelle 188

Ribbon pasta, Bolognese sauce, Parmigiano

Pappardelle 208

Large ribbon pasta, New Zealand lamb ragù, Pecorino

Rigatoni* 188

Hollow eggless pasta, sun dried tomato, artichokes, olives, oregano, roasted "Pachino" sauce

Spalline[^] 208

Double filled ravioli with braised beef cheek, Fontina cheese, veal jus, sage

Chitarra 198

Squid ink spaghetti, clams, chili, leeks

Tubetti 198

Short tube saffron pasta, spicy mussels, calamari, white beans, rosemary

Risotto Al Granchio 218

Acquerello risotto, crab lump, sea urchin, burrata cheese

PIATTI PRINCIPALI *main course*

Parmigiana 168

Eggplant, tomato sauce, mozzarella, basil, parmigiano

Dentice 278

Seared Mediterranean red snapper filet, lemon-thyme sfornato, beetroot, capers sauce

Grigliata 328

Grilled fish and seafood, cherry tomato puree, shallot oil

Branzino 458 (serves two / please allow 45 minutes preparation time)

Whole Salt baked Italian wild seabass

Braciola 278

Grilled pork chop, sun choke, "friggirelli" peppers, cacciatora sauce

Galletto 258

Roasted spring chicken, mushrooms, mustard mash

Agnello 338

N.Z. lamb rack, eggplant, sun dried tomato, capers, mint-yogurt

Bistecca 348

8 oz. grilled U.S. tenderloin, celeriac, Brussels sprouts, pearl onion, bordelaise

Fiorentina 888 / 1088 (serves two / please allow 45 minutes preparation time)

1kg grilled T-bone / Porterhouse steak, red wine sauce served with one side dish of your choice