



G★C★X

★ **SPUNTINI** ★

Choice of three (two pieces of each)

- ◆ Red Pepper Dew filled with Feta Cheese
- ◆ Semi-dried Tomato
- ◆ Grilled Artichokes
- ◆ Grilled Baby Octopus
- ◆ Kalamata Olives
- ◆ Grilled Button Mushrooms
- ◆ Grilled Eggplant
- ◆ Red Pepper
- ◆ Green Olives

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Served with focaccia or garlic bread	\$75
Served with mixed greens, mortadella, San Daniele ham, blue cheese (focaccia or garlic bread)	\$90
Mixed Olives (Italian Kalamata olives and Queen's green olives)	\$42
Garlic bread (3 pcs)	\$19
Focaccia (3 pcs)	\$19

★ **SALAD** ★

Garden Salad Seasonal mixed green, house herbal dressing	\$65
GCX Caesar Salad Romaine lettuce, crispy pancetta, parmesan cheese, croutons and anchovies	\$75
Half Grilled Chicken Breast	\$22
Whole Grilled Chicken Breast	\$42
Smoked Salmon	\$32
Pear and Cheese Salad Gorgonzola cheese, pear, candied walnut, mixed green and sherry vinaigrette	\$75
Smoked Salmon Salad Smoked salmon, braised radicchio, mixed greens, ginger and raspberry dressing	\$78
Spinach Salad Fresh spinach, crispy pancetta, mushroom, grated egg and pine nuts with a warm herb vinaigrette	\$78
Prawn Salad Prawns wrapped in kataifi pasta with lime dressing, tomatoes, mixed greens, avocado, cannellini beans	\$90
Scallop and Beetroot Salad Mix green, braised balsamic onion and bacon	\$90

★ **PANINI** ★

Cured Raw Beef Bresaola, mozzarella cheese, tomato, rocket, extra virgin olive oil	\$68
San Daniele Ham Parma ham, brie cheese, tomato, rocket, truffle oil	\$68
Smoked Salmon Smoked salmon, smoked scamorza cheese, cucumber, rocket, lemon aioli	\$68
Smoked Turkey Breast Turkey breast, provolone cheese, avocado mayonnaise, tomato, mixed green	\$68
Roast Beef Roasted beef, dijon mustard, lettuce, tomato	\$68
Cooked Ham Cooked ham, fontina cheese, mayonnaise, rocket	\$68
Grilled Mushroom Grilled portabella mushroom, ricotta cheese, eggplant, pesto sauce, mixed green	\$68

★ **ANTIPASTI** ★

Classic Bruschetta Cherry tomato, garlic, basil, extra virgin olive oil	\$65
Caprese Buffalo mozzarella, tomatoes and basil	\$78
Deep-fried Calamari With lemon aioli sauce	\$75
Beef Carpaccio With dijon mustard sauce, rocket and roasted bell peppers	\$78
Italian Cold Cut Platter With coccoli	small - \$72 large - \$102
Italian Cheese Platter	small - \$72 large - \$102

★ **ZUPPE** ★

Clear Mushroom Soup Pancetta ham, puntine pasta, parsley	\$62
Chicken Broth Bell peppers, scrambled eggs and fregola sarda pasta	\$62
Minestrone Soup Freshly cut vegetables in tomato broth	\$62

★ **PIZZA** ★

Margherita Mozzarella cheese, tomato sauce, basil	\$115
Romagnola Mozzarella cheese, tomato sauce, fresh tomato, mushroom, onion, fresh oregano	\$120
Prosciutto e Funghi Mozzarella cheese, tomato sauce, cooked ham, mushroom	\$120
Diavola Mozzarella cheese, tomato sauce, pepperoni, chili oil	\$120
Salsiccia and 'Nduja Mozzarella cheese, tomato sauce, Italian sausage, 'nduja, rocket salad	\$130
Four Cheeses Mozzarella cheese, gorgonzola cheese, taleggio cheese, scamorza cheese	\$130
Funghi e Spinachi Mozzarella cheese, tomato sauce, spinach, portabella mushroom, roasted garlic	\$130
Avocado and Prawns Mozzarella cheese, tomato sauce, fresh prawns, sliced avocado	\$150
Parma Mozzarella cheese, tomato sauce, parma ham, artichokes, rocket	\$150
Bresaola Mozzarella cheese, tomato sauce, bresaola, parmesan flakes, rocket	\$150
Smoked Salmon Mozzarella cheese, tomato sauce, red onion, capers	\$150

Please select your additional topping(s)

Parma ham	\$30	Olives	\$10
Smoked Salmon	\$30	Capers	\$10
Pepperoni	\$20	Onion	\$10
Cooked ham	\$20	Bell pepper	\$10
Bacon	\$20	Roast garlic	\$10



★ PASTA ★

Linguine Carbonara Linguini, pancetta, egg yolk, cream	\$110
Rigatoni al Ragù Rigatoni and rich tomato meat sauce	\$110
Lasagna Bolognese Meat and cheese with 3 sauces and fresh made lasagna pasta	\$120
Penne Puttanesca Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.	\$120
Penne Arrabbiata Crushed red pepper flakes, garlic, bell peppers, onion, tomato sauce	\$120
Linguine al "Pesto" Genovese Fresh basil, garlic, olive oil, pinenuts, parmigiano and romano pecorino cheese make a wonderful aromatic sauce for the health-conscious gourmet (but forget the romance tonight).	\$130
Orecchiette alla 'Nduja Orecchiette pasta with Italian sausage, spicy 'nduja, red onion, pecorino romano cheese, rocket salad.	\$130
Ravioli di Pollo Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.	\$138
Salmon Angel hair pasta, creamy mushroom sauce and chilled smoked salmon	\$138
Fettucine Nere Fresh homemade pasta blackened with squid ink made in Grappa's own kitchen, with fresh prawns and cream sautéed with cognac. A house specialty.	\$158
Spaghetti Vongole Spaghetti, USA Jet fresh clams in herb, garlic and white wine sauce	\$178
Seafood Linguine Linguine with assorted seafood in tomato sauce	\$178

★ MAIN COURSE ★

Eggplant Parmigiana Tomato sauce, parmesan and mozzarella cheese, basil	\$110
Grilled Calamari With chorizo sausage, rocket salad and spicy dressing	\$130
Salmon Fillet Mint-green peas purée, lemon brodetto	\$160
Mustard Braised Chicken Steak Served with spinach, toasted almonds creamy dijon mustard sauce	\$160
Vongole Bucket Jet fresh clams in garlic and parsley broth	\$188
Baked Lamb Rack With fennel soufflé and lamb juice	\$225
Grilled Rib Eye Steak Served with roast potatoes, rocket salad with parmesan cheese, reduction of balsamic vinegar	\$275

★ RISOTTO ★

Wild Mushroom Risotto Assorted Italian wild mushroom, mascarpone cheese, parmesan cookie and white truffle oil	\$158
Pan-fried Scallop Risotto Fresh scallop, saffron chicken stock and roasted piquillo pepper	\$168
Foie-gras and Porcini Risotto Pan fried goose liver, porcini mushroom stock, fennel cream, finish with balsamic creme	\$188

★ CONTORNI ★

Roast potatoes	\$32
Spinach	\$32
Roast vegetables	\$39
French beans	\$39

★ DESSERT ★

Carrot Cake \$60	Tiramisú \$60	Chocolate Mousse \$60	Chocolate and Mascarpone Meringue \$60	Cheesecake \$60
Ice-Cream (Chocolate, Vanilla and Strawberry) 1 scoop - \$25 2 scoop - \$35				

~ All desserts served with ice cream ~

We recommend indulging yourselves to a truly fabulous Italian gastronomic experience by visiting the highly acclaimed Relais San Maurizio, right in the heart of Barolo and white truffle country. You'll wine and dine in the Michelin star restaurant, Guido da Costigliole, located in the cellar of the former monastery which boasts an impressive 35,000 bottle wine collection. Your personalized tour itinerary of Piemonte and its surrounding regions will guarantee you this unforgettable experience!

