



**GCX**

★ **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** ★

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

★ **PANINI** ★

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

★ **ANTIPASTI** ★

<b>Classic Bruschetta</b> Cherry tomato, garlic, basil, extra virgin olive oil	\$65
<b>Caprese</b> Buffalo mozzarella, tomatoes and basil	\$78
<b>Deep-fried Calamari</b> With lemon aioli sauce	\$75
<b>Beef Carpaccio</b> With dijon mustard sauce, rocket and roasted bell peppers	\$78
<b>Vitello Tonnato</b> Thin sliced veal loin with tuna sauce and capers	\$98
<b>Beef Tartare</b> With onion, capers, egg yolk, served with toasted bread	\$130
<b>Italian Cold Cut Platter</b> Parma ham, Speck ham, Air dried beef, Mortadella	small - \$72    large - \$102
<b>Italian Cheese Platter</b> Brie, Gorgonzola, Parmesan, Scamorza	small - \$72    large - \$102

★ **ZUPPE** ★

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

★ **PIZZA** ★

<b>Margherita</b> Mozzarella cheese, tomato sauce, basil	\$125
<b>Romagnola</b> Mozzarella cheese, tomato sauce, fresh tomato, mushroom, onion, fresh oregano	\$130
<b>Prosciutto e Funghi</b> Mozzarella cheese, tomato sauce, cooked ham, mushroom	\$130
<b>Diavola</b> Mozzarella cheese, tomato sauce, pepperoni, chili oil	\$130
<b>Napoletana</b> Mozzarella cheese, tomato sauce, anchovies	\$140
<b>Salsiccia and 'Nduja</b> Mozzarella cheese, tomato sauce, Italian sausage, 'nduja, rocket salad	\$140
<b>Four Cheeses</b> Mozzarella cheese, gorgonzola cheese, taleggio cheese, scamorza cheese	\$140
<b>Funghi e Spinachi</b> Mozzarella cheese, tomato sauce, spinach, portabella mushroom, roasted garlic	\$140
<b>Pizza con Burrata e Olive</b> Fresh burrata, kalamata olives, tomato sauce and basil	\$150
<b>Avocado and Prawns</b> Mozzarella cheese, tomato sauce, fresh prawns, sliced avocado	\$150
<b>Parma</b> Mozzarella cheese, tomato sauce, parma ham, artichokes, rocket	\$150
<b>Smoked Salmon</b> Mozzarella cheese, tomato sauce, red onion, capers	\$150
<b>Please select your additional topping(s)</b>	
Parma ham	\$30
Smoked Salmon	\$30
Pepperoni	\$20
Cooked ham	\$20
Bacon	\$20
Olives	\$10
Capers	\$10
Onion	\$10
Bell pepper	\$10
Roast garlic	\$10



## ★ PASTA ★

<b>Linguine Carbonara</b> Linguini, pancetta, egg yolk, cream	\$120
<b>Rigatoni al Ragù</b> Rigatoni and rich tomato meat sauce	\$120
<b>Lasagna Bolognese</b> Meat and cheese with 3 sauces and fresh made lasagna pasta	\$125
<b>Penne Puttanesca</b> Quill-shaped pasta with onions, anchovies, olives, capers and sun-dried tomatoes. All of the sun's specialties.	\$120
<b>Penne Arrabbiata</b> Crushed red pepper flakes, garlic, bell peppers, onion, tomato sauce	\$120
<b>Linguine al "Pesto" Genovese</b> 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
<b>Orecchiette alla 'Nduja</b> Orecchiette pasta with Italian sausage, spicy 'nduja, red onion, pecorino romano cheese, rocket salad.	\$130
<b>Ravioli di Pollo</b> Homemade ravioli, minced chicken, bacon, ricotta cheese, parmesan cream sauce.	\$138
<b>Spaghetti Marinara</b> Buffalo mozzarella and mushrooms in marinara sauce	\$138
<b>Salmon Angel Hair</b> Angel hair pasta, creamy mushroom sauce and chilled smoked salmon	\$138
<b>Fettucine Nere</b> 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
<b>Spaghetti Vongole</b> Spaghetti, USA Jet fresh clams in herb, garlic and white wine sauce	\$178
<b>Seafood Linguine</b> Linguine with assorted seafood in tomato sauce	\$178

## ★ MAIN COURSE ★

<b>Eggplant Parmigiana</b> Tomato sauce, parmesan and mozzarella cheese, basil	\$110
<b>Grilled Calamari</b> With chorizo sausage, rocket salad and spicy dressing	\$130
<b>Salmon Fillet</b> Mint-green peas purée, lemon brodetto	\$160
<b>Mustard Braised Chicken Steak</b> Served with spinach, toasted almonds creamy dijon mustard sauce	\$160
<b>Vongole Bucket</b> Jet fresh clams in garlic and parsley broth	\$188
<b>Baked Lamb Rack</b> With fennel soufflé and lamb juice	\$245
<b>Grilled Rib Eye Steak</b> Served with roast potatoes, rocket salad with parmesan cheese, reduction of balsamic vinegar	\$275

## ★ RISOTTO ★

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

## ★ CONTORNI ★

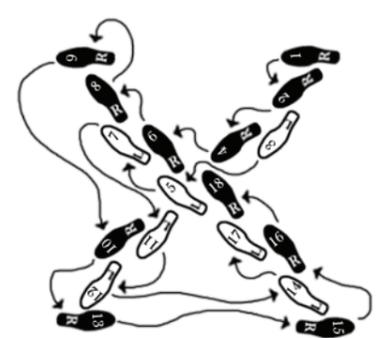
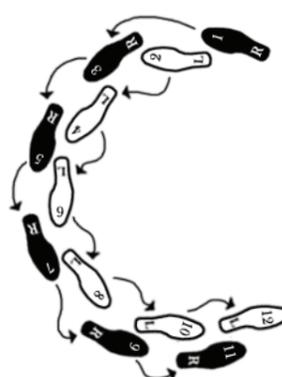
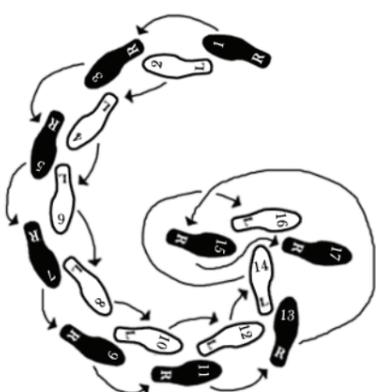
<b>Roast potatoes</b>	\$32
<b>Sautéed Spinach</b>	\$32
<b>Roast vegetables</b>	\$39
<b>Sautéed French beans</b>	\$39

## ★ DESSERT ★

Carrot Cake	\$60	Tiramisú	\$60	Chocolate Mousse	\$60	Mascarpone Meringue	\$60	Cheesecake	\$60
Ice-Cream (Chocolate, Vanilla, Strawberry and Mango) 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!



All prices subject to 10% service charge.