

## STARTERS

**CALAMARI FRITTI** \$18  
Deep Fried Crispy Calamari

**MELANZANE ALLA PARMIGIANA** \$20  
Traditional Oven Baked of Eggplant Parmigiana Style

**INSALATA TRICOLORE** \$24  
Mozzarella, Tomatoes, Avocado

**CARPACCIO DI MANZO** \$24  
Thin Sliced Beef with Rocket & Parmesan Cheese Shavings

**BRUSCHETTA POMODORO** \$18  
Italian Tomatoes and Parmesan Cheese Shaving

**ZUPPA DI FUNGHI** \$14  
Mushroom Soup

**INSALATA DI CESARE** \$18  
Classic Caesar Salad with Romaine Lettuce, Bacon bits Croutons and Shredded Eggs

**PIATTO DI SALUMI** \$28  
Cold Cuts Platter  
Add Burrata \$16  
Add Buffalo Mozzarella \$10

## PASTA

**SPAGHETTI AGLIO OLIO MIX VEGETABLE WITH PRAWNS** \$26 \$30  
Spaghetti Aglio e Olio with Vegetables or Prawns

**LINGUINE VONGOLE** \$30  
Linguine with Clams in White Wine Sauce

**SPAGHETTI ALLA CARBONARA** \$26  
Spaghetti with Egg Yolk, Pancetta and Parmesan Cheese

## HOME-MADE PASTA

**PAPPARDELLE CON SALCICCIA E FUNGHI** \$28  
Pappardelle with Italian Sausage, Mushrooms with Butter Sauce

**TAGLIATELLE ALLA BOLOGNESE** \$26  
Tagliatelle with Beef Ragù

**AGNOLOTTI DI BRASATO AI FUNGHI** \$28  
Braised Beef Agnolotti with Mushrooms and Cream Sauce

**FETTUCCINE AI FRUTTI DI MARE** \$30  
Fettuccine with Mixed Seafood

**LASAGNA CLASSICA** \$28  
Traditional Beef Lasagna

**TORTELLI ALLA ZUCCA, BURRO E SALVIA** \$24  
Tortelli with Pumpkin and Butter Sage Sauce

## PIZZA

**MARGHERITA** \$22  
Tomato Sauce, Mozzarella and Basil

**PROSCIUTTO E FUNGHI** \$28  
Tomato Sauce, Mozzarella, Ham and Mushrooms

**ROMANA** \$24  
Tomato Sauce, Mozzarella, Anchovies, Capers, Olives and Oregano

**QUATTRO STAGIONI** \$30  
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Ham, and Black Olives

**QUATTRO FORMAGGI** \$30  
Cheese (Mozzarella, Taleggio Scamorza, Gorgonzola) and Walnut

**PZ PESTO GENOVESE** \$26  
Tomato Sauce, Buffalo Mozzarella, Pesto Genovese, and Pine Nuts

**DIAVOLA** \$26  
Tomato Sauce, Mozzarella and Slices of Pork Salami

**FRUTTI DI MARE** \$30  
Tomato Sauce, Mozzarella, Mixed Seafood and Parsley

**TRE PORCELLINI** \$30  
Tomato Sauce, Mozzarella, Roast Ham, Bacon, and Pork Ragù

**SPECIALE** \$30  
Tomato Sauce, Mozzarella, Rocket Salad, Parma Ham and Shavings of Parmesan Cheese

**CAPRESE** \$26  
Tomato Sauce base with Buffalo Mozzarella, Sicilian Pachino Tomatoes, Oregano and Basil

**PIZZA TARTUFO** \$30  
Mozzarella, Mushroom, Truffle Paste, and Parma Ham

**CALZONE VESUVIO** \$32  
Tomato Sauce, Mozzarella, Ricotta Cheese, Salami, and Ham

## TOPPINGS

Buffalo Mozzarella, Parma Ham \$6

Mozzarella, Gorgonzola \$4

Bacon, Cooked Ham, Mortadella \$4

Artichokes, Anchovies, Olives \$4

Spinaches, Tomatoes, Egg Onions, Capers \$3

## MAINS

**MILANESE DI POLLO** \$26  
Breaded Chicken Cutlet

**SCALOPPINE CON FUNGHI E MARSALA** \$28  
Pork Scaloppine with Mushroom and Marsala Sauce

**STINCO DI AGNELLO BRASATO** \$32  
Lamb Shank with Potatoes Mash

**TAGLIATA DI MANZO** \$38  
Grain Fed Grilled Beef

**PEPATA DI COZZE** \$28  
Sautéed Black Mussels in White Wine Sauce

**DENTICE ALL'ACQUA PAZZA** \$34  
Baked Snapper with Olives, Pachino Tomatoes, Broccoli, Capers, and White Wine.

## SIDES

**BREAD**  
Sliced Plain Bread \$7  
Sliced Garlic Bread \$12  
Pizza Bread \$10  
Pizza Garlic Bread \$12

**BROCCOLI AL VAPORE** \$10  
Steam Broccoli

**PUREA DI PATATE** \$8  
Mash Potato

**PATATE FRITTE**  
Fries \$8  
Truffle Fries \$12

**INSALATA MISTA** \$14  
Assorted Mixed Green Salad, Tomatoes and Carrots

## DRINKS

**FRUIT JUICES** \$6  
Orange, Pineapple, Cranberry, Apple, Lime

**MINERAL WATER (750ml)** \$8  
San Pellegrino, Acqua Panna

**SAN PELLEGRINO FRUIT BEVERAGE (200ml)** \$6  
Aranciata, Limonata, Aranciata Rossa

**SOFT DRINKS**  
Italian Coke (No Caffeine) \$6  
Italian Coke, Coke, Coke Light, Coke Zero, Sprite, Ginger Ale

**MOCKTAILS** \$10  
Shirley Temple  
Virgin Mojito  
Blue Lagoon (non-alcohol)  
Fresh Lemonade



## DESSERTS

**TIRAMISU CLASSICO** \$16  
Classic Tiramisu (Alcohol)

**PROFITEROLES AL CIOCCOLATO** \$14  
Dark Chocolate Profiteroles

**TORTINO AL CIOCCOLATO** \$14  
Warm chocolate cake with Vanilla Ice Cream

**PANNACOTTA** \$12  
Classic Pannacotta with Berries Sauce

**TORTA DI MELE** \$18  
Apple Crumble with Vanilla Ice Cream

**GELATO O SORBETTO** \$10  
Selection of Ice Cream or Sorbets

**PIATTO DI FORMAGGI** \$28  
Cheese Platter

## COFFEE & TEA

Single Espresso \$4  
Single Macchiato \$4

Double Espresso \$5  
Double Macchiato \$5

Long Black \$5  
Café Latte \$6  
Cappuccino \$6  
Café Mocha \$6  
(Extra Shot Espresso \$2)

Babyccino \$4  
Hot Chocolate \$6

English Breakfast \$4  
Earl Grey \$4  
Peppermint \$4  
Chamomile \$4

Iced Café \$6  
Iced Latte \$8  
Iced Mocha \$8  
Iced Lemon Tea \$8  
Iced Chocolate \$8



## BEER

**Peroni Nastro Azzurro**  
 ITA Draught 330 ml \$12  
 ITA Draught 500 ml \$16

**Peroni Nastro Azzurro**  
 ITA Bottle 330 ml \$12

**Tiger Lager Beer**  
 ASIA Bottle 330ml \$12

## COCKTAILS \$16

**Negroni**  
 Gin, Campari, Sweet Vermouth

**Aperol Spritz**  
 Aperol, Prosecco

**Negroni Sbagliato**  
 Prosecco, Campari, Sweet Vermouth

**Garibaldi**  
 Campari, Orange

**Godfather**  
 Amaretto, Whiskey

**Americano**  
 Campari, Sweet Vermouth, Soda

**Mojito**  
 White Rum, Mint, Lime, Sugar, Soda

**Cosmopolitan**  
 Vodka, Triple Sec, Cranberry Juice, Lime

**Classic Martini**  
 Gin, Dry Vermouth

**Espresso Martini**  
 Espresso, Amaretto, Kahlua, Vodka

**Caiprinha**  
 Cachaca, Lime, Brown Sugar

**Tequila Sunrise**  
 Tequila, Orange Juice, Grenadine

## ITALIAN DIGESTIVO

Grappa \$12  
 Limoncello  
 Amaretto di Saronno  
 Amaro Montenegro  
 Amaro Averna  
 Amaro Lucano  
 Fernet Branca

## WHITE WINE

**Mezzacorona** Glass / Bottle \$12 \$58  
 Pinot Grigio, TRENTO

**Mezzacorona** \$12 \$58  
 Chardonnay, TRENTO

**Castel Firmian** \$12 \$58  
 Sauvignon Blanc, TRENTO

**The Drover** \$11 \$48  
 Moscato, RIVERINA, NSW

**Blowfish** \$60  
 Chardonnay, SOUTH AUSTRALIA

**Mantellassi Sasso** \$60  
 Trebiano, Vermentino, Sauv. Blanc TOSCANA

**Antinori Santa Cristina** \$68  
 Grechetto Bianco, UMBRIA

**Planeta La Segreta** \$78  
 Grillo, SICILIA

## SPARKLING WINE

**Bisol Bel Star** Glass / Bottle \$12 \$68  
 Prosecco, VENETO

## ROSE' WINE

**Y Series** Glass / Bottle \$12 \$68  
 Sangiovese Rose, BAROSSA VALLEY

## LIQUORS \$12

Gordon's Gin  
 Smirnoff Vodka  
 Bacardi Rum  
 Jose Cuervo Tequila  
 Jack Daniels Bourbon  
 Johnnie Walker Black Label  
 St Remy Brandy  
 Baileys  
 Kahlua

Tanqueray Gin \$15  
 Belvedere  
 Chivas 12yrs

Macallan Double Cask 12yrs \$18

## RED WINE

**Feudo Arancio** Glass / Bottle \$12 \$68  
 Cabernet Sauvignon, SICILIA

**Feudo Arancio** \$12 \$68  
 Pinot Noir, SICILIA

**Feudo Arancio** \$12 \$68  
 Syrah, SICILIA

**Feudo Arancio** \$12 \$68  
 Nero d'Avola, SICILIA

**Castel Firmian** \$12 \$68  
 Merlot, TRENTO

**Barbanera** \$78  
 Chianti, TOSCANA

**Antinori Santa Cristina** \$78  
 Sangiovese, Merlot, TOSCANA

**Tormaresca Neprica** \$78  
 Negroamaro, Primitivo, Cab. Sauvignon, PUGLIA

**Vigneti Muri** \$78  
 Negromaro, PUGLIA

**Planeta La Segreta** \$80  
 Nero d'Avola, Merlot, Syrah, Cab Sauvignon, SICILIA

**Righetti** \$138  
 Amarone Valpolicella, VENETO



## CHILDREN MENU

**PIZZA MARGHERITA** \$12  
Tomato Sauce and Mozzarella Cheese

**PIZZA PROSCIUTTO E FUNGHI** \$14  
Tomato Sauce, Ham and Mushrooms

**PIZZA DIAVOLA.** \$14  
Tomato Sauce, Mozzarella, and Slices of Pork Salami

**PASTA BOLOGNESE** \$12  
Tagliatelle with Beef Ragu Sauce

**PASTA ALLA CARBONARA** \$12  
Spaghetti with Egg Yolk, Bacon and Parmesan Cheese

**POLPETTE DI MANZO** \$14  
Spaghetti with Meatballs in Tomato Sauce

**PICCOLO MILANESE DI POLLO** \$13  
Breaded Chicken Cutlet with Mashed Potato

**PATATE FRITTE** \$ 4  
Fries

**GELATO or SORBET** \$ 5  
**(Comes with meringue-contains nut)**

All prices are subjected 10% service charge and applicable government tax