

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

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

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 \$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	

Garibaldi	
Campari, Orange	

Godfather	
Amaretto, Whiskey	

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	

WHITE WINE

	Glass / Bottle	
Mezzacorona	\$12	\$60
Pinot Grigio, DELLE VENEZIE		

Mezzacorona	\$12	\$60
Chardonnay, V.DOLOMITI		

Castel Firmian	\$12	\$60
Sauvignon Blanc, TRENTO		

Prunotto	\$12	\$70
Moscato d'Asti DOCG, PIEDMONT		

Mantellassi Sasso	\$68	
Trebbiano, Vermentino, Sauv. Blanc		
TOSCANA		

Antinori Santa Cristina	\$70	
Grechetto Bianco, UMBRIA		

Planeta La Segreta	\$80	
Grillo, SICILIA		

SPARKLING WINE

	Glass / Bottle	
Bisol Bel Star	\$12	\$70
Prosecco, VENETO		

ROSE' WINE

	Glass / Bottle	
Y Series	\$12	\$70
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	
Southern Comfort	
Baileys	
Kahlua	

Chivas 12yrs	\$15
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Macallan Double Cask 12yrs	\$18
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RED WINE

	Glass / Bottle	
Feudo Arancio	\$12	\$70
Cabernet Sauvignon, SICILIA		

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Pinot Noir, SICILIA		

Feudo Arancio	\$12	\$70
Syrah, SICILIA		

Feudo Arancio	\$12	\$70
Nero d'Avola, SICILIA		

Castel Firmian	\$12	\$70
Merlot, TRENTO		

Antinori Santa Cristina	\$80	
Sangiovese, Merlot, TOSCANA		

Tormaresca Neprica	\$85	
Negroamaro, Primitivo, Cab. Sauvignon,		
PUGLIA		

Castello Di Querceto	\$85	
Chianti Classico DOCG, TOSCANA		

Pertinace	\$85	
Barbera d'Alba DOC, TREISO		

Vigneti Muri	\$88	
Negromaro, PUGLIA		

Planeta La Segreta	\$88	
Nero d'Avola, Merlot, Syrah, Cab		
Sauvignon, SICILIA		

Righetti	\$150	
Amarone Valpolicella, VENETO		

Pertinace	\$150	
Barbaresco "Marcarini" DOCG, TREISO		

Pertinace	\$150	
Barolo DOCG, TREISO		

CHILDREN MENU (For Kids 12yrs & below.)



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
- With accompanied ONE Ala Carte Item.

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