

## STARTERS

CALAMARI FRITTI	\$18
Deep Fried Crispy Calamari	
MELANZANE ALLA PARMIGIANA	\$20
Traditional Oven Baked of Eggplant Parmigiana Style	
INSALATA TRICOLOR	\$14
Mozzarella, Tomatoes, Avocado	
CARPACCIO DI MANZO	\$24
Thin Sliced Beef with Rocket & Parmesan Cheese Shavings	
BRUSCHETTA	\$10
Buffalo 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	\$26
MIX VEGETABLE	\$26
WITH PRAWNS	\$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, BURLINCHI	\$14
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.	

## 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

<b>Peroni Nastro Azzurro</b>	
ITA Draught 330 ml	\$12
ITA Draught 500 ml	\$16
<b>Peroni Nastro Azzurro</b>	
ITA Bottle 330 ml	\$12
<b>Tiger Lager Beer</b>	
ASIA Bottle 330ml	\$12

## COCKTAILS

<b>Negroni</b>	\$16
Gin, Campari, Sweet Vermouth	
<b>Aperol Spritz</b>	
Aperol, Prosecco	
<b>Garibaldi</b>	
Campari, Orange	
<b>Godfather</b>	
Amaretto, Whiskey	
<b>Mojito</b>	
White Rum, Mint, Lime, Sugar, Soda	
<b>Cosmopolitan</b>	
Vodka, Triple Sec, Cranberry Juice, Lime	
<b>Classic Martini</b>	
Gin, Dry Vermouth	
<b>Espresso Martini</b>	
Espresso, Amaretto, Kahlua, Vodka	
<b>Caiprinha</b>	
Cachaca, Lime, Brown Sugar	
<b>Tequila Sunrise</b>	
Tequila, Orange Juice, Grenadine	

## ITALIAN DIGESTIVO

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

## WHITE WINE

	Glass	Bottle
<b>Mezzacorona</b>	\$12	\$60
Pinot Grigio, TRENTINO		
<b>Mezzacorona</b>	\$12	\$60
Chardonnay, TRENTINO		
<b>Castel Firmian</b>	\$12	\$60
Sauvignon Blanc, TRENTINO		
The Drover	\$12	\$60
Moscato, RIVERINA NSW		
Blowfish		\$60
Chardonnay, SOUTH AUSTRALIA		
<b>Mantellassi Sasso</b>		\$68
Trebbiano, Vermentino, Sauv. Blanc		
TOSCANA		
<b>Antinori Santa Cristina</b>		\$70
Grechetto Bianco, UMBRIA		
<b>Planeta La Segreta</b>		\$80
Grillo, SICILIA		

## SPARKLING WINE

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

## ROSE' WINE

	Glass	Bottle
<b>Y Series</b>	\$12	\$70
Sangiovese Rose, BAROSSA VALLEY		

## LIQUORS

Gordon's Gin	\$12
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

	Glass	Bottle
<b>Feudo Arancio</b>	\$12	\$70
Cabernet Sauvignon, SICILIA		
<b>Feudo Arancio</b>	\$12	\$70
Pinot Noir, SICILIA		
<b>Feudo Arancio</b>	\$12	\$70
Syrah, SICILIA		
<b>Feudo Arancio</b>	\$12	\$70
Nero d'Avola, SICILIA		
<b>Castel Firmian</b>	\$12	\$70
Merlot, TRENTINO		
<b>Falesco Vitiano</b>		\$78
Cabernet Sauvignon, UMBRIA		
<b>Antinori Santa Cristina</b>		\$78
Sangiovese, Merlot, TOSCANA		
<b>Tormaresca Neprica</b>		\$80
Negroamaro, Primitivo, Cab. Sauvignon,		
PUGLIA		
<b>Vigneti Muri</b>		\$80
Negromaro, PUGLIA		
<b>Planeta La Segreta</b>		\$80
Nero d'Avola, Merlot, Syrah, Cab		
Sauvignon, SICILIA		
<b>Faret Cotes</b>		\$95
Merlot, Cabernet, BORDEAUX		
<b>Château Trocard</b>		\$98
Merlot, Cabernet Franc, Cab Sauvignon,		
BORDEAUX SUPERIEUR		
<b>LaFond Châteauneuf-du-Pape</b>		\$150
Grenache, Syrah, Mourvedre,		
RHONE VALLEY		
<b>Righetti</b>		\$150
Amarone Valpolicella, VENETO		
<b>Château Porte Chic 2018</b>		\$190
Merlot, Cabernet Franc, Cab Sauvignon,		
BORDEAUX		



## CHILDREN MENU

<b>PIZZA MARGHERITA</b> Tomato Sauce and Mozzarella Cheese	<b>\$12</b>
<b>PIZZA PROSCIUTTO E FUNGHI</b> Tomato Sauce, Ham and Mushrooms	<b>\$14</b>
<b>PIZZA DIAVOLA.</b> Tomato Sauce, Mozzarella, and Slices of Pork Salami	<b>\$14</b>
<b>PASTA BOLOGNESE</b> Tagliatelle with Beef Ragu Sauce	<b>\$12</b>
<b>PASTA ALLA CARBONARA</b> Spaghetti with Egg Yolk, Bacon and Parmesan Cheese	<b>\$12</b>
<b>POLPETTE DI MANZO</b> Spaghetti with Meatballs in Tomato Sauce	<b>\$14</b>
<b>PICCOLO MILANESE DI POLLO</b> Breaded Chicken Cutlet with Mashed Potato	<b>\$13</b>
<b>PATATE FRITTE</b> Fries	<b>\$ 4</b>
<b>GELATO or SORBET</b> (Comes with meringue-contains nut)	<b>\$ 5</b>

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