

Antipasti

- Focaccia all'Aglio e Olio**  **\$9.90**
Garlic, extra virgin olive oil & sea salt. Served with homemade tomato chutney.
- Sfoglia di Melanzane alla Parmigiana**  **\$15.90**
Baked layered eggplant in tomato sauce with mozzarella & parmesan cheese.
- Polpette di Carne al Sugo** **\$17.90**
Homemade beef meatballs in tomato sauce.
- Portobello with Mozzarella e Tartufo**  **\$17.90**
Baked portobello mushrooms with mozzarella cheese & black truffle.
- Saute' di Cozze**  **\$18.90**
Sautéed black mussels with tomatoes in white wine sauce.
- Carpaccio di Manzo, Rucola e Parmigiano** **\$19.90**
Thinly sliced beef with rocket salad, shaved parmesan cheese in extra virgin olive oil & lemon dressing.



Vegetarian



Seafood

All Prices Subject to 10% Service Charge and Prevailing Government Tax

Salad

Caesar Salad \$16.90

Romaine lettuce with bacon bites, croutons, grated parmesan cheese & poached egg in caesar dressing.

San Marzano Tomato Salad \$17.90

San Marzano tomatoes with cannellini beans, celery & basil in balsamic vinegar dressing.

Insalata di Rucola \$18.90

Arugula salad with sun-dried tomatoes, shaved parmesan cheese, button mushrooms, black olives & walnut in balsamic vinegar dressing.

Zuppa



Cream of Mushroom Soup \$9.90

Hearty soup made with mushrooms, cream & garlic.

Pumpkin Soup with Truffle Oil \$9.90

Smooth & rich soup made with pumpkin, cream & a drizzle of truffle oil.



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Pizza

Homemade organic pizza dough is used

Margherita 	\$16.90
Tomato sauce & mozzarella cheese.	
Diavola	\$18.90
Tomato sauce, mozzarella cheese & spicy pork salami.	
Napoletana 	\$18.90
Tomato sauce, mozzarella cheese, capers & anchovies.	
Verdure 	\$18.90
Tomato sauce, mozzarella cheese, capsicum, eggplant & zucchini.	
Calzone	\$19.90
Folded pizza with tomato sauce, mozzarella cheese, cooked ham & button mushrooms.	
Hawaiiana	\$19.90
Tomato sauce, mozzarella cheese, cooked ham & pineapples.	
Prosciutto e Funghi	\$19.90
Tomato sauce, mozzarella cheese, cooked ham & button mushrooms.	
Quattro Formaggi 	\$21.90
4 types of cheese (Mozzarella, gorgonzola, parmesan & smoked scarmoza).	



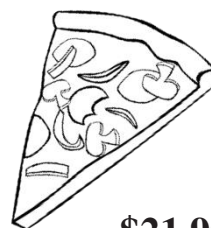
Vegetarian



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Pizza



Homemade organic pizza dough is used

Quattro Stagioni

\$21.90

Tomato sauce, mozzarella cheese, artichokes, black olives, cooked ham & button mushrooms.

Beef Sausage & Porcini Mushroom

\$23.90

Mozzarella cheese, homemade minced beef sausage, porcini mushroom & red onions.

Gamberi e Calamari

\$23.90

Tomato sauce, mozzarella cheese, prawns, squid, black olives, fresh tomatoes, garlic & a drizzle of pesto sauce.

Golosa

\$23.90

Tomato sauce, mozzarella cheese, gorgonzola, spicy pork salami & red onions.

Carnivora

\$24.90

Tomato sauce, mozzarella, bacon, cooked ham, homemade minced pork sausage & spicy pork salami.

La Pizzaiola Speciale

\$24.90

Tomato sauce, mozzarella cheese, roast beef slices, shaved parmesan cheese, arugula salad & a drizzle of truffle oil.

Rucola Parma

\$24.90

Tomato sauce, mozzarella cheese, parma ham slices & arugula salad.



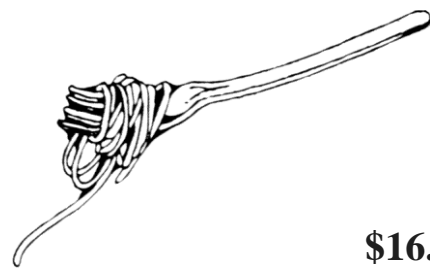
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Pasta



Ravioli Ricotta e Spinaci al Burro e Salvia **\$16.90**

Homemade ravioli filled with ricotta cheese & spinach in butter & sage sauce.

Fettuccine Carbonara **\$17.90**

Homemade fettuccine with bacon, cream, egg & parmesan cheese.

Lasagna **\$18.90**

Classic lasagna with layers of pasta, bolognese sauce, cooked ham, mozzarella & parmesan cheese.

Spaghetti Bolognese **\$18.90**

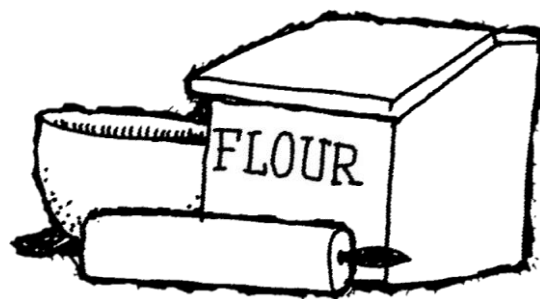
Spaghetti with bolognese sauce.

Fettuccine ai Funghi **\$19.90**

Homemade fettuccine with mixed mushrooms in light tomato sauce.

Fettuccine con Pancetta, Funghi e Pomodori Secchi **\$19.90**

Homemade fettuccine with bacon, button mushrooms & sun-dried tomatoes in cream sauce.



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Pasta

Gnocchi Gorgonzola e Noci  **\$19.90**

Homemade potato dumplings tossed in gorgonzola sauce & topped with walnuts.

Tagliolini al Nero di Seppia con Salsa di Granchio  **\$19.90**

Homemade squid-ink tagliolini with crabmeat in white wine sauce.

Spaghetti ai Frutti di Mare  **\$21.90**

Spaghetti with mix seafood in tomato sauce.

Ravioli Truffle  **\$21.90**

Homemade ravioli filled with vegetables & truffle in creamy truffle porcini mushroom sauce.

Risotto Salsiccia e Zafferano **\$24.90**

Italian risotto with homemade minced pork sausage & saffron.



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Main Course

Pollo alla Diavola

\$28.90

Roasted whole spring chicken marinated with spices & herbs. Served with roasted potatoes & salad.

Filetto di Branzino al Sale

\$29.90

Salt baked seabass fillet. Served with beans & salad.

Rib-eye Steak

\$31.90

250 grams sous vide rib eye steak. Served with red wine sauce, roasted potatoes & salad.

Costine di Maiale alla Pizzaiola

\$36.90

15 hours sous vide baby pork ribs marinated with Italian herbs & baked to perfection. Served with roasted potatoes & salad.



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Dessert

Affogato al Caffè **\$9.90**

Vanilla ice-cream served with a shot of espresso.

Panna Cotta **\$9.90**

Italian custard with mixed berries.

Tiramisu **\$9.90**

The classic Italian coffee-flavored Italian dessert.

Crème Brûlée **\$10.90**

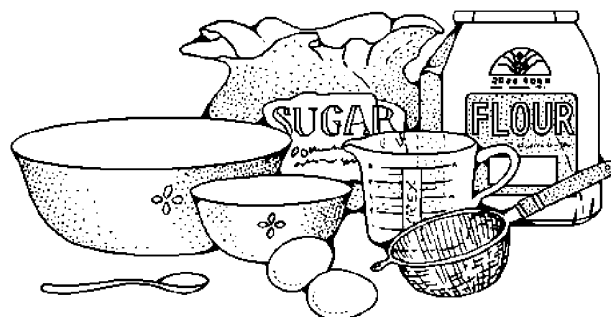
Rich custard base topped with a layer of caramelized sugar. Served cold on the bottom & warm on top.

Melting Chocolate Cake **\$10.90**

Classic lava cake served with vanilla ice-cream, nuts & caramel sauce.

Torta Pistocchi **\$10.90**

Deliciously rich dark chocolate cake from Florence for the chocolate lovers.



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Beverage

Beer

Menabrea \$8.50

Soft Drinks

Coke \$3.50

Coke Zero \$3.50

Sprite \$3.50

Fresh Juices

Fresh Lime Juice \$4.00

Fresh Orange Juice \$4.00

Homemade Iced Lemon Tea \$3.50

Mineral Water

Sparkling \$6.50

Still \$6.50

Coffee

Caffe Latte \$4.50

Cappuccino \$4.50

Coffee \$3.50

Espresso \$3.50

Double Espresso \$5.50

Macchiato \$4.50

Iced +\$0.50

Tea

Chamomile \$4.50

Earl Grey \$4.50

Peppermint \$4.50

Digestif

Grappa \$11.00

Limoncello \$11.00

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Half Bottle

(375ml)



Antinori Peppoli Chianti Classico DOCG 2017 **\$39**

 Sangiovese Blend

Intense and floral nose with taste of fruits and oak aging.

Antinori Il Bruciato Bolgheri DOC 2018 **\$49**

 Cabernet Sauvignon, Merlot and Syrah

Nose of ripe red berry fruit and sweet spices. The palate offers a fine structure, balance, and drinking pleasure.

Sweet Sparkling

Michele Chiarlo Nivole Moscato d'Asti 2019 **\$29**

 Moscato

Sweet, fresh, and aromatic.


Sparkling



Bel Star Prosecco DOC NV

Glass Bottle

\$9 \$49

 Glera (Prosecco)

Elegant, dry, and refreshing.

White



Mantellassi Masso Bianco 2019

\$9 \$49

 Trebbiano Blend

Light, fresh and aromatic.

Pighin Pinot Grigio Friuli Grave DOC 2018

\$12 \$59

 Pinot Grigio

Fine flowery and fresh fruit scents with bright acidity.

Falesco Tellus Chardonnay Umbria IGP 2015

\$59

 Chardonnay

Light, crisp and dry.

Tormaresca Pietrabilanca Castel del Monte DOC 2015 (Organic)

\$69

 Chardonnay Blend

Floral nose, light oak and great finish.

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Red



	Glass	Bottle
Mantellassi Il Canneto Sangiovese Maremma Toscana IGT 2018	\$9	\$49
🍷 Sangiovese		
<i>Fresh, light with nose of berries.</i>		
Garofoli Piancarda Rosso Conero DOC 2016	\$12	\$59
🍷 Montepulciano		
<i>Full body with aromas of cherries.</i>		
Mantellassi Puntón del Sorbo IGT 2016		\$69
🍷 Cabernet Sauvignon		
<i>Fruity and elegant bouquet with good structure and balance.</i>		
Antinori Peppoli Chianti Classico DOCG 2017		\$69
🍷 Sangiovese Blend		
<i>Intense and floral nose with taste of fruits and oak aging.</i>		
Carpineto Chianti Classico Riserva DOCG 2015		\$79
🍷 Sangiovese Blend		
<i>Elegant with aromas of vanilla and raspberry. Long finish.</i>		
La Bracesca Vino Nobile di Montepulciano DOCG 2016		\$79
🍷 Sangiovese Blend		
<i>Aromas of violets and vanilla, and hints of cherries and strawberries on the palate.</i>		

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Red



	Bottle
<p>Prunotto Barolo DOCG 2016</p> <p> Nebbiolo</p> <p><i>Well-balanced wine with aromas of violets and berryfruits.</i></p>	\$99
<p>Carpineto Brunello di Montalcino DOCG 2014</p> <p> Sangiovese</p> <p><i>Dry, Smooth, well-textured, with hints of vanilla, cherries and raspberry.</i></p>	\$129
<p>Le Macioche Brunello di Montalcino DOCG 2012</p> <p> Sangiovese</p> <p><i>Aromas of dried berries, plum, and sour cherry mix with hints of oak and sweet spice.</i></p>	\$129
<p>Villa Girardi Amarone della Valpolicella Classico DOCG 2015</p> <p> Corvina Veronese Blend</p> <p><i>Full-bodied and complex wine with aromas of ripe cherries and plums.</i></p>	\$129
<p>Tignanello Toscana IGT 2017</p> <p> Sangiovese, Cabernet Sauvignon and Cabernet Franc</p> <p><i>Notes of ripe red fruits such as cherries preserved in spirits, sour cherries, raspberries and plums complement delicate spicy aromas of cloves and licorice.</i></p>	\$179
<p>Guado al Tasso Bolgheri Superiore DOC 2015</p> <p> Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot</p> <p><i>Wine of great elegance and finesse. Aromas of dark fruit, plum, blackberry, savoury spice, tobacco and leather.</i></p>	\$179

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