

A LA CARTE

ANTIPASTI

♥ Bruschetta Foie Gras 32
foie gras, caramelised apples, toasted bread

(gf) (v) Caprese Insalata 28
bufala mozzarella, sicilian cherry tomatoes, mesclun, pistachio, balsamic, basil oil

(gf) Prosciutto Melone 24
24 months aged parma ham, rockmelon, balsamic reduction,
mesclun, sicilian cherry tomatoes

♥ Scallops di Parma 28
scallops, 24 months aged parma ham, saffron sauce

(v) Eggplant Parmigiana 26
eggplant, tomato sauce, parmesan

SHARING

Calamari Fritti 26
squid, mediterranean sauce

♥ Sicilian Seafood Soup 46
assorted fresh seafood, tomato soup, garlic bread

(gf) Cheese & Cold Cuts Piatti 40
24 months aged parma ham, cooked ham, salami, pecorino, talleggio, gorgonzola,
grana padano, buffalo mozzarella, sicilian cherry tomatoes, mesclun, berries, olives,
roasted nuts

(v) Black Olive Focaccia 12
black olive pate, rosemary, thyme, sea salt

♥ Burratina di Parma 36
burratina, 24 months aged parma ham, mesclun,
sicilian cherry tomatoes, truffle caviar

(gf) Saute Seafood Piatti 46
assorted fresh seafood, white wine, clam stock, sicilian cherry tomatoes

Prices subject to 7% GST and 10% SVC.

(v) vegetarian. (gf) gluten-free. Kindly inform our staff if there are any dietary restrictions.

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PASTA

Gluten-free pasta available.

- ♥ Tonarelli Frutti Di Mare 34
assorted fresh seafood, pomodoro sauce, sicilian cherry tomatoes
- Paccheri Campagnola 28
italian pork sausage, porcini mushrooms, pink sauce
- (v) Orecchiette Cacio e Pepe 24
pecorino, grana padano, cream, kampot black pepper
- Tagliatelle Sea Urchin 36
sea urchin, sea urchin pate, orange peel, truffle caviar
- ♥ Linguine Vongole 30
clams, white wine, homemade clam stock, sicilian cherry tomatoes
- Pappardelle Angus Beef 36 (foie gras +8)
angus beef tenderloin, veal jus, porcini, parmesan
- Spaghetti Squid Ink Scallops 32
scallops, squid ink sauce, sicilian cherry tomatoes
- (v) Ravioli Panzerotti 28
funghi ravioli, porcini mushrooms, cream, roasted walnuts
- ♥ Fusilli Lunghi Lobster 46
1/2 lobster, tomato, cream, sicilian cherry tomatoes

RISOTTO

- (v) Truffle Porcini 28 (Angus Beef +10)
truffle pate, porcini, white truffle oil, parmesan
- ♥ Scallop & Thyme 32
scallop, thyme, 24 months aged parma ham, lemon zest, parmesan
- Calamari di Seppia 28
fried squid, squid ink sauce, sicilian cherry tomatoes
- ♥ Saffron Ossobuco 45
braised veal shank, red wine, parmesan, saffron
- (v) Beetroot 26
beetroot, burratina, truffle caviar

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PIZZA

Diavola 28
pepperoni, tomato sauce, mozzarella

♥ (v) Quattroformaggi 26 (Truffle Honey +2)
gorgonzola, tallegio, pecorino, grana padano

Napolitana 30
anchovies, capers, tomato sauce, mozzarella

Campagnola 28
italian pork sausage, porcini mushrooms, tomato sauce, mozzarella

♥ Frutti Di Mare 34
tiger prawns, squid, sicilian cherry tomatoes, tomato sauce, mozzarella

♥ (v) Palermo Speciale 34
truffle pate, porcini mushrooms, mozzarella, egg, white truffle oil

(v) Margherita 24
tomato sauce, mozzarella, basil oil

Prosciutto Funghi 26
ham, mixed mushrooms, tomato sauce, mozzarella

Di Seppia 32
squid ink sauce, mozzarella, squid, sicilian cherry tomatoes, basil oil

♥ Prosciutto Pistachio 26
cooked ham, pistachio, tomato sauce, mozzarella

♥ (v) Truffle Burratina 38
burratina, tomato sauce, mozzarella, truffle caviar, white truffle oil

Our pizzas are made fresh daily and handstretched every order.

Please do allow 20 minutes of
preparation time during peak periods!

* our pizzas are NOT gluten-free *

Additional toppings:

Eggs | Vegetables +2

Hams | Fish +4

Truffle | Seafood +6

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MAINS

- ♥ (gf) Whole Fish Of The Day 48 (30 mins preparation time)
oven baked whole fish, herb roast potatoes, arugula,
olive, capers, lemon, sicilian cherry tomatoes
- (gf) Iberico Pork Chop 32
iberico pork chop, rosemary, caramelised apples, herb roast potatoes, arugula
- ♥ (gf) Rack of Lamb 46
lamb rack, rosemary, baby carrots, olives, herb roast potatoes, mint jelly, aged balsamic
- ♥ (gf) Angus Beef Tenderloin Tagliata 58
260g angus beef tenderloin, thyme, arugula,
caramelised balsamic onions, porcini mushrooms, dijon mustard
- (gf) Wagyu Bistecca 148 (30 mins preparation time)
500g wagyu ribeye, grilled vine tomatoes, grilled lemon, sea salt
- (gf) Rosemary Chicken 28
chicken thigh, rosemary, herb roast potatoes, saute mushrooms

DOLCE

- Classic Tiramisu 14
espresso soaked ladyfingers, mascarpone cheese, cocoa powder
- ♥ Pistachio Tiramisu 16
sicilian pistachio paste, roasted pistachios, espresso soaked ladyfingers,
mascarpone cheese, candied orange peel
- (gf) Strawberry Panna Cotta 10
cream, gelatin, strawberry puree, strawberry
- ♥ Nonna's Lime Torta 12
fresh lime, cream, milk, caramelised crumble, maraschino cherry
- Gelato 8
chocolate, vanilla
- Limoncello Sorbet 14
limoncello, lemon sorbet, biscotti

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DRINKS

COFFEE, TEA

ESPRESSO	4	CHAMOMILE	6
DOPPIO	5	EARL GRAY	6
CAFFE LATTE	6	ENGLISH BREAKFAST	6
CAPPUCCINO	6	PEPPERMINT	6
MACCHIATO	6		
BABYCINO	5		

WATER

AQUA PANNA STILL 750ml	8
SAN PALLEGRINO SPARKLING 750ml	8

SODAS

SAN PALLEGRINO	5
limonata aranciata	
DIET COCA COLA COCA COLA	5
SPRITE	5
GINGER ALE	5

MOCKTAILS

SHIRLEY TEMPLE	10
VIRGIN PINA COLADA	10
STRAWBERRY LEMONADE	10

COCKTAILS

ROSSINI	16	BELLINI	16
GARIBALDI	14	PINA COLADA	14
APEROL SPRITZ	14	MIMOSA	16
TEQUILA SUNRISE	14	NEGRONI	16
LIMONCELLO SPRITZ	16		

BEERS

PERONI	14
STELLA ARTOIS	14

DIGESTIF

GRAPPA	12	LIMONCELLO	12
SAMBUCA	12	AMARO	12

SPIRITS

GIN	10 12	TEQUILA	10 12
Bombay Sapphire		Camino	
Hendrick's Gin		Patron Silver	
VODKA	10 12	WHISKY	14 16
Absolut		Canadian Club	
Belvedere		Chivas Regal 12 yrs	
RUM	10 12 18	Macallan 12 yrs	
Bacardi Carta Blanca		Glenlivet 12 yrs	
Myer's Dark Rum			
Ron Zacapa Centenario XO		BOURBON	12
		Jack Daniel's	
		Bulliet Bourbon	

WINES

HOUSEPOURS

SPARKLING

Santa Margherita Prosecco Extra Dry DOC NV, Veneto 15 | 70

MOSCATO

Ceretto Moscato D'Asti DOCG, Piedmont 17 | 80

ROSE

Torresella Pinot Grigio Rose 16 | 75

WHITE

Tasca D'Almerita Regaleali Bianco, Sicily 15 | 70

Santa Margherita Pinot Grigio, Veneto 17 | 80

Comtesse Thibier Chardonnay, France 13 | 60

RED

Tasca D'Almerita Regaleali Nero D'Avola, Sicily 15 | 70

Zenato Valpolicella DOC Classico Superiore, Veneto 17 | 80

Comtesse Thibier Merlot, France 13 | 60

SICILY, ITALY

WHITE

Tasca D'Almerita Grillo Cavallo Delle Fate 116

RED

Tasca D'Almerita Lamuri 118

Tasca D'Almerita Rosso Del Conte 258

VENETO, ITALY

WHITE

Farina Soave DOC 98

Zenato Lugana DOC San Benedetto 110

RED

Zenato Ripassa Valp Ripasso DOC Superiore 138

Zenato Amarone Della Valpolicella DOC Classico 250

TUSCANY, ITALY

ROSE

Castello Di Ama Purple Rose 135

RED

Lamole Di Lamole Chianti Classico DOCG 110

Talenti Rosso Di Montalcino 120

Castello Di Ama "AMA" Chianti Classico DOCG 168

Talenti Brunello Di Montalcino 220

PIEDMONT, ITALY

WHITE

Ceretto Langhe DOC Arneis Blange 138

RED

Ceretto Barbera D'Alba DOC Piana 144

Ceretto Barolo DOCG 235

REIMS, FRANCE

CHAMPAGNE

Henri Abele Champagne Brut NV 155

Prices subjected to 7% GST and 10% SVC.

Corkage 25.00 per bottle.