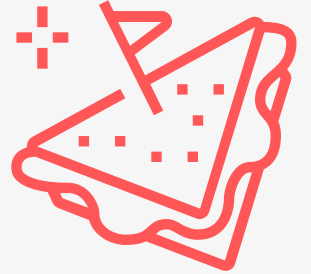


KIDS MENU

\$19



PASTA CHOICE

Gnocchi (contain eggs)

or

Penne

or

Spaghetti



SAUCE CHOICE

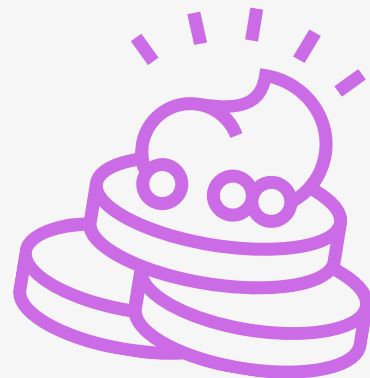
Napoletana (vegetarian | vegan)

or

Butter & Parmesan (vegetarian)

or

White Cream sauce (vegetarian)



GELATO CHOICE

"Artisanal Italian Gelato"

Vanilla

or

Chocolate

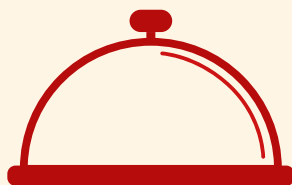


italian

TAPAS

"Price will be calculated based on the colours of the plate"
&
Each number refer to the Dish Name

Red Plate



\$10.50

1. ITALIAN PROVOLONE CHEESE, BREADS & JAM

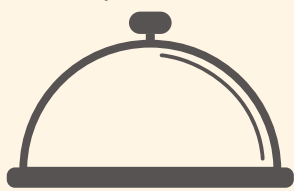
2. SALAME & PICKLED ONIONS

3. SICILIAN CAPONATA (aubergines/eggplants, celery, onions, olives, tomato paste) & ITALIAN PINENUT

4. ITALIAN OLIVES SELECTION

5. HOMEMADE PORCHETTA ALLA TREVIGIANA & PICKLES

Grey Plate



\$11.50

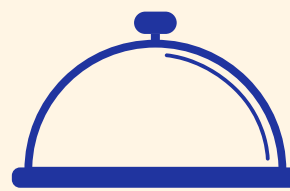
6. ITALIAN ASIAGO CHEESE & CROSTINI BREADS

7. ITALIAN "DAILY SELECTIONS" CHEESE & CROSTINI BREADS

8. SALAMI SPIANATA SPICY & OLIVES

9. ITALIAN GRANA PADANO CHEESE & CROSTINI BREADS

Blue Plate



\$13.50

10. ITALIAN GORGONZOLA CHEESE, JAM & WALNUTS

11. ITALIAN PARMIGIANO REGGIANO CHEESE, HONEY & WALNUTS

12. ITALIAN PECORINO ROMANO CHEESE & ITALIAN TRUFFLE PUREE

13. PARMA HAM & BREADSTICK

14. ITALIAN "DAILY SELECTIONS" CHEESE

Extra Jam \$1.50



“Chef Recommended”



Vegetarian

Buffalo Mozzarella \$22.50

Italy - 125 gr served with premium quality cherry tomatoes, arugula / rocket salad, South Italy extra virgin olive oil

Beef Tartare \$27

Raw Beef

Australian Angus beef tenderloin tartare mixed with French honey mustard, minced shallot, minced Italian capers, minced pickles, salt, pepper & South Italy extra virgin olive oil



Vegetarian

Caprese \$19.90

Fresh Italian mozzarella fior di latte cheese, basil, fresh tomatoes, Modena balsamic glaze & a touch of South Italy extra virgin olive oil

Burratina \$23.90

Italy - 125gr Apulia Burrata cheese, premium quality cherry tomatoes, Italian arugula/rocket salad & South Italy extra virgin olive oil



“Chef Recommended”



Vegetarian



Vegetarian

Mushrooms & Truffle oil Soup \$15

Homemade creamy wild mushrooms soup, minced garlic, minced onion, Italian truffle lace oil & served with crouton & toasted breads

Tomato Soup \$14

South Italy tomato sauce, minced garlic, minced onions, South Italy extra virgin olive oil & served with crouton & toasted breads



Vegetarian - Vegan

Extra Toppings

+\$2.50

Italian white truffle oil (*already mix in*)

+\$3

Italian chopped basil (*already mix in*)

Sautéed mushrooms

Grated Italian Pecorino Romano cheese (*available ots*)

Grated Italian Parmigiano Reggiano cheese (*available ots*)



Caesar Salad \$23

Romaine salad with homemade Caesar dressing, toasted diced bread croutons, boiled eggs and Italian grated Grana Padano cheese on top

Choose between: grilled chicken **or** crispy pork bacon

"Our" Greek Salad \$21

Assorted green salad, fresh tomatoes, cucumbers, sliced red onions, Italian black olives & Italian feta cheese

Choice of: citronette dressing **or** Italian balsamic vinegar & extra virgin olive oil



Extra Toppings

(Already mix with salad)

+\$1.50

Sliced red onions
Diced croutons
Sliced tomatoes
Stripes carrots
Extra honey

+\$2.50

Romaine Lettuce
Sliced/dice cucumbers
Dice zucchini
Sliced boiled egg
Italian white truffle oil
Shaved Italian Grana Padano cheese

+\$3

Italian basil
Italian arugula/rocket salad
Sautéed mushrooms
Grated/shaved Grana Padano cheese
Grated/shaved Italian Pecorino Romano cheese
Grated/shaved Italian Parmigiano Reggiano cheese

+\$3.50

Cherry tomatoes
Grilled chopped chicken
Italian capers
Grilled slice eggplants/aubergines
Fresh stripes Italian mozzarella fior di latte

+\$4

Italian black olives

+\$4.90

Italian Pistachio granola
Italian artichoke in brine
Italian sun-dried tomatoes
Chopped Italian Gorgonzola cheese
Italian black truffle paste

+\$5.50

Italian Leccino olives
Imported crispy pork bacon
Stripes/diced Italian pork guanciale
Chopped imported feta cheese

+\$5.90

Sautéed shrimps
Chopped Italian stracciatella cheese

+\$6.50

Imported crispy beef bacon
Imported smoked salmon
Chopped Italian squaccherone cheese

Extra citronette dressing: +\$1.50

(Lemon juice, extra virgin olive oil, salt & pepper)



Vegetarian

Fresh Tomatoes \$13.50

Chopped diced tomatoes, cream cheese, minced garlic, chopped basil & South Italy extra virgin olive oil

Garlic Bread \$9.50

Minced garlic, French butter, Italian Grana Padano cheese, minced parsley



Vegetarian



Smoked Salmon \$15.50

Imported smoked salmon, greens, homemade citronette dressing on our garlic bread

Tartufata \$14.90

Sautéed premium mushrooms, minced garlic, minced parsley, Italian black truffle puree & Italian truffle lace oil



Vegetarian

Available

Extra Italian white truffle oil (already mix): +\$2.50
Extra slice bruschetta: +\$3



Contain Pork

Italo \$25

Fresh baked homemade bread, Italian mozzarella fior di latte, fresh tomatoes, imported Italian arugula/rocket salad, touch of South Italy extra virgin olive oil & served with French fries

[Choose: Italian Parma ham | Mortadella | Imported pork Salami | premium homemade Porchetta]

Bread Basket \$12.50

Assorted homemade breads & focaccia



Vegetarian

Extra Toppings

+\$1.50

Sliced tomatoes

+\$3

Italian arugula/rocket salad

+\$3.50

Fresh stripes Italian mozzarella fior di latte



Vegetarian

Mashed Potato \$12

Potato, milk, butter



Vegetarian

Roasted Potato \$11.50

Seasoned with rosemary



Vegetarian

Truffle Fries \$17

Belgian French fries, Italian truffle lace oil, Italian black truffle puree, grated Italian Parmigiano Reggiano cheese & homemade truffle mayo



Vegetarian

French Fries \$11

Belgian French fries served with tomato ketchup & mayonnaise



Chicken Fingers \$17

Crispy breaded chicken finger fried to gold, served with homemade tartare sauce & pink sauce



Calamari \$19

Fried squid served with homemade tartare sauce, minced parsley & lemon wedge

Extra Dip Sauce

Black truffle mayo **contain eggs** \$2.75
(Mayonnaise, Italian black truffle puree)

Tartar sauce **contain eggs** \$2.50
(Mayonnaise, Italian capers, pickles, boiled egg white, minced garlic)

Pink sauce **contain eggs** \$1.50

Mustard \$2.50

Mayonnaise **contain eggs** \$1.50

Pesto sauce **contain pine nuts** \$5.90

“Enjoy your extra topping for Pasta!”

(Already mix with pasta)

+\$1.50

Chopped minced onions

Chopped minced garlic

+\$2.50

French butter

Italian white truffle oil

Italian Grana Padano cheese (shaved or grated)

+\$3

Italian basil

Sautéed mushrooms

Grated Grana Padano cheese (*available ots*)

Grated Italian Pecorino Romano cheese (*available ots*)

Grated Italian Parmigiano Reggiano cheese (*available ots*)

+\$3.50

Cherry tomatoes

Grilled chopped chicken

Italian capers

Grilled slice eggplants/aubergines

+\$4

Italian black olives

Italian shredded mozzarella

+\$4.90

Italian Pistachio granola

Italian artichoke in brine

Italian sun-dried tomatoes

Italian pork cooked ham

Chopped Italian Gorgonzola cheese

Italian black truffle paste

+\$5.50

Italian Leccino olives

Imported pork bacon

Stripes/diced Italian pork guanciale

+\$5.90

Sautéed shrimps

Chopped Italian stracciatella cheese

+\$6.50

Imported beef bacon

Imported smoked salmon

Chopped Italian pork sausage

Chopped Italian squaccherone cheese

+\$15

Caviar (min. 5 gr)

Fresh truffle seasonal (min. 5 gr)

Extra Sauce +\$5.90

(Only this item available on the side)

Napoletana sauce

(South Italy tomato sauce, chopped basil, garlic & South Italy extra virgin olive oil)

Italian Pesto sauce

(Basil, cashew nuts, garlic & Parmesan cheese)

Wagyu Bolognese sauce

(South Italy tomato sauce, minced beef, South Italy extra virgin olive oil, basil, garlic & South Italy tomato sauce)

White Creamy sauce

(Imported)



"Choose your Pasta!"

Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

***Upsized pasta: +\$4.50**

Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

***Upsized pasta: +\$4.50**

Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

***Upsized pasta: +\$5**

Whole Meal: +\$3

Spaghetti | Penne | Fusilli

***Upsized pasta: +\$4.50**

All extra upsized sauce: +\$5.90

(Already mix with the pasta)



Bolognese \$28

Australian Wagyu beef Bolognese sauce, South Italy tomato sauce with carrots, celery, garlic & a knob of French butter

Napoletana \$24

South Italy tomato sauce, South Italy extra virgin olive oil, minced garlic, minced onions, premium quality cherry tomatoes & fresh basil



Vegetarian



Vegetarian

Pesto Genovese \$25

Italian Genovese basil pesto with minced garlic, pine nuts, Italian Grana Padano cheese, Italian Parmigiano Reggiano cheese & South Italy extra virgin olive oil

Arrabbiata 🌶️ \$25

South Italy tomato sauce, minced garlic, South Italy extra virgin olive oil, fresh chili & minced parsley



Vegetarian



Vegetarian

Lasagna \$29

***Cannot change the type of pasta**

Classic Italian homemade pasta layered with Australian Wagyu beef Bolognese, homemade bechamel sauce & grated Italian Grana Padano cheese

Italian Carbonara 🌶️ \$29

Stripes/diced Italian guanciale (pork cheek), eggs yolk, Italian Pecorino Romano cheese & freshly ground black pepper



Contain Pork



Contain Pork

Amatriciana 🌶️ \$29

Stripes/diced Italian guanciale (pork cheek), South Italy tomato sauce, Italian Pecorino Romano cheese & freshly ground black pepper

"Choose your Pasta!"

Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

*Upsized pasta: +\$4.50

Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

*Upsized pasta: +\$4.50

Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

*Upsized pasta: +\$5

Whole Meal: +\$3

Spaghetti | Penne | Fusilli

*Upsized pasta: +\$4.50

All extra upsized sauce: +\$5.90

(Already mix with the pasta)



"Our" Alfredo \$27

Imported cream sauce, Italian Grana Padano cheese, sautéed premium mushrooms, diced sautéed chicken, minced garlic & onions

Truffle Sauce \$29

Imported cream sauce, Italian Parmigiano Reggiano cheese & Italian black truffle puree



Vegetarian



Sausage & Mushrooms Sauce \$29

Italian chopped pork sausage, sautéed premium mushrooms, French butter, imported cream, minced garlic & minced onions

Contain Pork

Meatballs Sauce \$35

Angus beef meatballs (contain egg, breadcrumb, milk, garlics, onions), Australian Wagyu beef Bolognese, South Italy tomato sauce, South Italy extra virgin olive oil & a knob of French butter



contain gluten



"Our" Aglio, Olio e Peperoncino 🌶️ \$19

Puree Garlic, South Italy Sicilian extra virgin olive oil, fresh chili & minced parsley

Vegetarian

Four Cheese \$27

Italian Parmigiano Reggiano cheese, Italian Gorgonzola DOP cheese, Italian mozzarella fior di latte cheese & imported cream



Fettuccine al Tartufo \$39

*Cannot change the type of pasta

Homemade fettuccine in French butter, grated Italian Parmigiano Reggiano cheese, Italian black truffle puree sauce with fresh seasonal truffle

Vegetarian

"Our" Cacio e Pepe 🌶️ \$25

Grated Italian Pecorino Romano cheese & freshly ground black pepper



WORLD'S FAVORITE

"Choose your Pasta!"

Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

***Upsized pasta: +\$4.50**

Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

***Upsized pasta: +\$4.50**

Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

***Upsized pasta: +\$5**

Whole Meal: +\$3

Spaghetti | Penne | Fusilli

***Upsized pasta: +\$4.50**

All extra upsized sauce: +\$5.90

(Already mix with the pasta)



Vongole \$29

Clams, minced garlic, minced parsley, premium quality cherry tomatoes & flambé with Italian white wine

Salmon in Pink Sauce \$29

Chopped imported salmon, French cream sauce, South Italy tomatoes sauce, minced onions, minced garlic, chopped parsley & flambé with Italian white wine




"Chef Recommended"



Caviar \$39

In French butter sauce, lemon & Imported sturgeon caviar

Prawn in Pink Sauce \$29

Sautéed prawn tail, minced garlic, imported cream sauce, South Italy tomato sauce & South Italy extra virgin olive oil



Crab Sauce \$29

Crab meat in South Italy tomato sauce with minced garlic, fresh premium cherry tomatoes & touch of South Italy extra virgin olive oil


"Chef Recommended"

Risotto Milanese \$25

Italian Arborio rice, Italian saffron, French butter & Italian Parmigiano Reggiano cheese



Vegetarian



Vegetarian

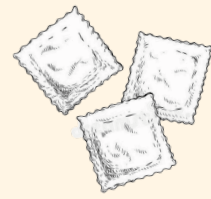
Risotto Mushrooms \$29

Italian Arborio rice with: sautéed wild mushrooms, ceps, Italian black truffle puree, French butter & Italian Grana Padano to finish

***Upsized risotto: +\$4.50**

SEAFOOD / RISOTTO

“Choose your Ravioli”
\$29.00



Ravioli Porcini

Stuffed with Italian ceps mushrooms, wild mushrooms & Italian ricotta cheese

Vegetarian

Ravioli Crab & Lobster

Stuffed with crab & lobster meat with Italian ricotta cheese



“Chef Recommended”

Vegetarian

Ravioli Ricotta e Spinaci

Stuffed with Italian ricotta cheese & italian spinach

“Combine with your favourite Sauce!”

Arrabbiata 🌶️ **Vegetarian | Vegan**

South Italy tomato sauce, minced garlic, South Italy extra virgin olive oil, fresh chili & minced parsley

Napoletana **Vegetarian | Vegan**

South Italy tomato sauce, South Italy extra virgin olive oil, garlic, onions & premium quality cherry tomatoes

Amatriciana 🌶️ **Contain Pork**

South Italy tomato sauce, Guanciale (pork cheek), Italian Pecorino Romano cheese & fresh ground black pepper

Salmon in Pink Sauce

Chopped imported salmon, cream sauce, South Italy tomato sauce, minced onions, minced garlic, South Italy extra virgin olive oil & minced parsley

Bolognese

Wagyu beef bolognese sauce, South Italy tomato sauce, carrots, celery, onions, garlic & South Italy extra virgin olive oil

Mushrooms & Sausage

Contain Pork

Chopped Italian sausage, wild mushrooms, French butter, French cream, minced garlic & minced onions

“Our” Cacio e Pepe 🌶️ **Vegetarian**

Grated Italian Pecorino Romano cheese & fresh ground black pepper

Genovese Pesto **Vegetarian | Vegan**

Italian Genovese basil pesto with minced garlic, imported pine **nuts**, Italian Grana Padano cheese, Italian Parmigiano Reggiano cheese & South Italy extra virgin olive oil

Truffle Sauce **Vegetarian**

Imported cream sauce with Italian Parmigiano Reggiano cheese & Italian black truffle puree



Nonna's Meatballs \$29

Homemade Australian Angus beef meatballs in South Italy tomato sauce flavoured with Sicilian oregano, topped with Italian Grana Padano cheese, served with homemade focaccia bread

*Extra Meatball \$3/pcs

Chicken Parmigiana \$29

Chicken breast steak breaded and fried, topped with South Italy tomato sauce & melted Italian fior di latte mozzarella cheese, served with Belgian fries



Truffle Tenderloin \$47

Roasted Brazilian tenderloin, carved with Italian black truffle puree in Italian Parmigiano Reggiano cream sauce served with roasted potatoes

Pork Chop \$43

Grilled Iberico pork chop, Italian cooked ham & Italian melted smoked scamorza cheese served with roast potatoes



Roasted Salmon \$37

Roasted imported salmon fillet served with garlic creamy sauce & mash potatoes

Mediterranean Sea bass \$37

Pan fried imported sea bass fillet in South Italy tomato sauce, premium quality cherry tomatoes, Italian leccino olives, South Italy extra virgin olive oil & minced garlic, served with roasted potato



All served already scalloped / sliced
 Including 1 Side Dish & 1 Sauce



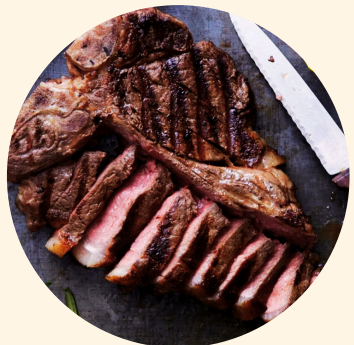
Prime Rib Eye \$59
 (USA - about 300 gr)



Grain Fed Striploin \$42
 (Australia - about 200 gr)



Tenderloin \$52
 (USA - about 200 gr)



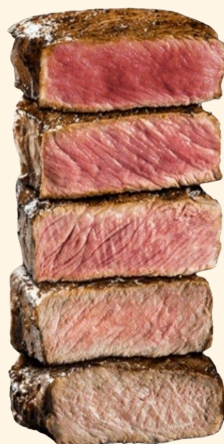
Fiorentina (t-bone) \$119
 (Imported - about 1 kg)

Choice of Side Dish:

- Roast potatoes
- Mash potatoes
- French fries
- Fresh Salad

Choice of Sauce:

- Black pepper
- Mushrooms
- USA BBQ



- Rare
- Medium Rare
- Medium
- Medium Well
- Well Done

Additional Extra Sauce:

- Black pepper \$4
- Mushrooms \$4.50
- USA BBQ \$4
- White Cream Garlic sauce \$4.50
- Truffle Cream sauce \$4.90

“Enjoy your extra topping for Pizza!”

(Already mix with pizza)

+\$1.50

*Sliced garlic
Chopped tomatoes
Grilled onions*

+\$2.50

*Boiled Egg
Grilled sliced cucumbers
Italian white truffle oil
Italian Grana Padano cheese (shaved or grated)*

+\$3

*Italian arugula/rocket salad
Italian basil
Sautéed mushrooms
Grated/shaved Grana Padano cheese
Grated/shaved Italian Pecorino Romano cheese
Grated/shaved Italian Parmigiano Reggiano cheese*

+\$3.50

*Cherry tomatoes
Grilled slice zucchini
Stripes capsicums
Grilled chicken
Italian capers
Grilled slice eggplants/aubergines*

+\$4

*Italian black olives
Italian shredded melted mozzarella*

+\$4.90

*Italian Pistachio granola
Italian artichokes in brine
Italian sun-dried tomatoes
Italian pork cooked ham
Chopped Italian Gorgonzola cheese
Italian black truffle paste*

+\$5.50

*Imported stripes beef pepperoni
Italian Leccino olives
Imported pork bacon
Chopped imported feta cheese
Stripes/diced Italian pork guanciale
Stripes Italian pork salami*

+\$5.90

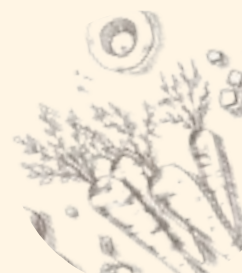
*Sautéed shrimps
Chopped Italian stracciatella cheese*

+\$6.50

*Imported beef bacon
Imported smoked salmon
Chopped Italian pork sausages
Chopped Italian squaccherone cheese*

+\$15

*Caviar (min. 5 gr)
Fresh truffle seasonal (min. 5 gr)*



"Choose your type of Pizza!"

 **Thin medium based : extra +\$7**



Napoletana Style

(Pizza with a pronounced & soft edge)



Thin Crust Style

(It's a style of thin low edge crispy pizza)



Calzone Style

(Folded Pizza)

Available mix only

Extra South Italy tomato sauce : +\$2.50 | Extra Italian mozzarella fior di latte : +\$3.50



Contain Pork

Capricciosa \$29

Italian mozzarella fior di latte, South Italy tomato sauce, Italian black olives, imported Italian artichokes, premium sautéed mushrooms & Italian cooked ham

Regina di Bufala \$31.90

(not available calzone)

South Italy tomato sauce, Italian buffalo mozzarella DOP & Italian fresh basil



"Chef Recommended"

Vegetarian



Contain Pork

Diavola 🌶️ \$27

South Italy tomato sauce, Italian mozzarella fior di latte & spicy salami spianata calabra

Prosciutto e Funghi \$28

Italian mozzarella fior di latte, South Italy tomato sauce, Italian cooked ham & premium sautéed mushrooms



Contain Pork



Vegetarian

Margherita \$21

South Italy tomato sauce, Italian mozzarella fior di latte topped with Italian fresh basil

Parma \$34

Italian mozzarella fior di latte, South Italy tomato sauce, Italian Parma ham, Italian arugula/rocket salad, premium quality cherry tomatoes & shaved Italian Grana Padano cheese ***not available calzone**



Contain Pork



Pizza cutting in 6 slices

CLASSIC PIZZA

"Choose your type of Pizza!"



Napoletana Style

(Pizza with a pronounced & soft edge)



Thin medium based : extra +\$7



Thin Crust Style

(It's a style of thin low edge crispy pizza)



Calzone Style

(Folded Pizza)

Available mix only
Extra South Italy tomato sauce : +\$2.50 | Extra Italian mozzarella fior di latte : +\$3.50


 "Chef Recommended"



Contain Pork

Puerco \$29

Italian mozzarella fior di latte, homemade Porchetta (homemade roasted pork) & grilled onions

Salmon \$29

(not available calzone)

Italian mozzarella fior di latte, imported cream, Italian stracciatella cheese, imported smoked salmon & lemon zest




 "Chef Recommended"



Vegetarian

Truffle Queen \$39

(not available calzone)

Italian mozzarella fior di latte, imported cream, Italian truffle purée, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

Etrusca \$35

(not available calzone)

Italian mozzarella fior di latte, chopped Italian pork sausage, rosemary roasted potatoes, Italian Pecorino Romano & black truffle sauce


 "Chef Recommended"



Contain Pork


 "Chef Recommended"



Vegetarian

Sbagliata \$23

(not available calzone)

Italian mozzarella fior di latte, Italian basil emulsion, South Italy tomato purée & twister of South Italy extra virgin olive oil

Burrata \$35

(not available calzone)

South Italy tomato sauce, Italian mozzarella fior di latte, Italian arugula/rocket salad, premium cherry tomatoes topped with whole Apulia burrata cheese


 "Chef Recommended"



Vegetarian



Pizza cutting in 6 slices

"Choose your type of Pizza!"



Napoletona Style

(Pizza with a pronounced & soft edge)



Thin medium based : extra +\$7



Thin Crust Style

(Its'a style of thin low edge crispy pizza)



Calzone Style

(Folded Pizza)

Available mix only

Extra South Italy tomato sauce : +\$2.50 | Extra Italian mozzarella fior di latte : +\$3.50



Beef Pepperoni \$25.90

South Italy tomato sauce, Italian mozzarella fior di latte, imported beef pepperoni

Vegetarian \$27.50

South Italy tomato sauce, Italian mozzarella fior di latte, sliced grilled zucchini, stripes bell peppers, grilled onions, eggplants/aubergines & premium quality sautéed mushrooms



Vegetarian



Vegetarian

Seven Cheese \$29

Italian mozzarella fior di latte, Italian mascarpone, Italian gorgonzola DOP, Italian Grana Padano, Italian Asiago, Italian provolone dolce DOP & cheddar cheese

Meatballs \$32

(not available calzone)

South Italy tomato sauce, Italian mozzarella fior di latte, Angus beef meatballs & Italian Parmigiano Reggiano cheese



Contain eggs & flour

 "Chef Recommended"



Contain Pork

Carbo Pizza 🌶️ \$29

(not available calzone)

Italian mozzarella fior di latte, imported cream, imported bacon, eggs yolk, Italian Pecorino Romano cheese & fresh ground black pepper

Meat Lovers \$32

South Italy tomato sauce, Italian mozzarella fior di latte, stripes pork salami, imported bacon & Italian pork cooked ham



Contain Pork



Pizza cutting in 6 slices



Tiramisù \$19

(Italian tiramisù made fresh by order)
Italian lady fingers soaked with Italian espresso coffee, fresh eggs yolk, silky Italian mascarpone, cream layered & topped with premium fine French cocoa



Lava Cake \$19

Classic hot chocolate molten chocolate cake with choice of Italian gelato



Affogato \$13

Choice of Italian scoop gelato topped with Italian espresso coffee



Gelato Selection \$9

(Artisanal Italian Gelato)
Pistacchio or Hazelnut or Vanilla or Vegan Chocolate or Vegan Lemon Sorbet



Cannoli con Ricotta \$18

Homemade tube-shaped shells of fried pastry dough stuffed with sweet Italian sheep ricotta cheese & garnish with Italian crumble Sicilian Bronte pistachio DOP



Pannacotta Strawberry \$19

Italian cream pudding topped with strawberry sauce



Pannacotta Chocolate \$19

Italian cream pudding topped with imported chocolate sauce

***Extra chocolate sauce (on the side): \$3**

Hot Tea \$7

Additional on the side: \$2 for milk | \$2 for honey

English Breakfast | Green Tea Peppermint | Jasmine | Earl Grey | Chamomile

Coffee **LAVAZZA**

Additional on the side:

\$1 for ice | \$1.50 for decaf | \$2 for milk | \$2 for honey

| | |
|--------------------------------------|-----|
| Espresso/Ristretto/Short Black/Lungo | \$5 |
| Long Black | \$6 |
| Double Espresso | \$8 |
| Macchiato | \$6 |
| Cappuccino | \$7 |
| Flat White | \$7 |
| Latte | \$7 |
| Piccolo Latte | \$7 |
| Caffè Mocha | \$8 |
| Hot Chocolate | \$8 |
| Hot / Cold Milk | \$5 |

Liquors / Digestives (30 ml)

| | |
|---|------|
| Amaro Montenegro <i>(Italy - Liquor)</i> | \$13 |
| Flavour: bittersweet, herbaceous & floral | |
| Amaro Lucano <i>(Italy - Liquor)</i> | \$13 |
| Flavour: bittersweet, herbaceous & floral | |
| Amaro Averna <i>(Italy - Liquor)</i> | \$13 |
| Flavour: bittersweet, orange, licorice, mediterranean herbs | |
| Cynar <i>(Italy - Liquor)</i> | \$13 |
| Flavour: bittersweet, artichoke leaves, herbs | |
| Frangelico <i>(Italy - Liquor)</i> | \$13 |
| Flavour: hazelnut, vanilla, dark chocolate | |
| Jagermeister <i>(German - Liquor)</i> | \$13 |
| Flavour: hazelnut, vanilla, dark chocolate | |
| Grappa | \$19 |
| <i>Italian distilling pomace - grape</i> | |
| Sambuca <i>(Italy - Liquor)</i> | \$15 |
| Flavour: anise-flavoured liquor | |
| Limoncello <i>(Italy - Liquor)</i> | \$13 |
| Flavour: sweet, made from lemon zest | |
| Kahlúa <i>(Mexico Coffee - Liquor)</i> | \$15 |
| Cointreau <i>(French - Liquor)</i> | \$15 |