

# KIDS MENU



\$19



## PASTA CHOICE

*Gnocchi (contain eggs)*

*or*

*Penne*

*or*

*Spaghetti*



## SAUCE CHOICE

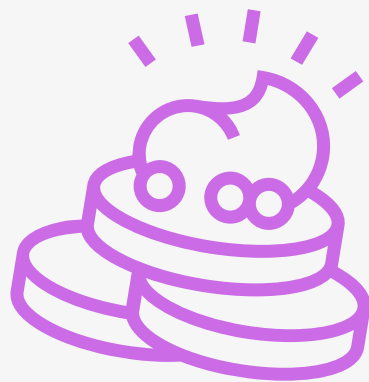
*Napoletana (vegetarian / vegan)*

*or*

*Butter & Parmesan (vegetarian)*

*or*

*White Cream sauce (vegetarian)*



## GELATO CHOICE

*"Artisanal Italian Gelato"*

*Vanilla*

*or*

*Chocolate*



# italian Conveyor Belt

"Price will be calculated based on the colours of the plate"

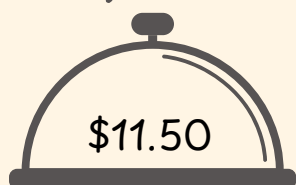
&  
Each number refer to the Dish Name

## Red Plate



1. ITALIAN PROVOLONE CHEESE, CROSTINI & JAM  
-----
2. SICILIAN CAPONATA (aubergines/eggplants, celery, onions, olives, tomato paste) & ITALIAN PINENUT  
-----
3. ITALIAN OLIVES SELECTION  
-----
4. HOMEMADE PORCHETTA ALLA TREVIGIANA & PICKLES

## Grey Plate



- 5 ITALIAN ASIAGO CHEESE & CROSTINI BREADS  
-----
- 6 SPICY SALAMI SPIANATA "CALABRA" & OLIVES  
-----
7. ITALIAN PECORINO ROMANO CHEESE & CROSTINI BREADS

## Blue Plate



- 8 ITALIAN GORGONZOLA CHEESE, JAM & WALNUTS  
-----
9. ITALIAN PARMIGIANO REGGIANO CHEESE, HONEY & WALNUTS  
-----
10. PARMA HAM & BREADSTICK  
-----
11. ITALIAN "DAILY SELECTIONS" CHEESE



## Bufala Mozzarella \$22.50

Fresh Italian Buffalo Mozzarella (125 gr), served with premium quality tomatoes, basil emulsion, Italian black olives powder & touch of 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



## Caprese \$19.90

Fresh Italian slices of buffalo mozzarella, fresh tomatoes, fresh basil, Modena Balsamic glaze & touch of South Italy extra virgin olive oil

## Burratina \$23.90

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

**\*Extra Parma Ham +\$7.50**



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



## Extra Toppings

**+\$2.50**

Italianwhite truffle oil (*already mix in*)

**+\$3**

Italianchopped basil (*already mix in*)  
Sautéed mushrooms



## 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



Vegetarian

## 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 arugula/rocket salad  
Sautéed mushrooms  
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  
Diced Italian pork guanciale  
Chopped imported feta cheese

### +\$5.90

Sautéed shrimps  
Chopped Italian stracciatella cheese

### +\$6.50

Imported smoked salmon

### Extra citronette dressing: +\$1.50

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

**Bread Basket** \$12.50  
Assorted homemade breads & focaccia



Vegetarian



Vegetarian

**Fresh Tomatoes** \$13.50

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

**Garlic Bread** \$11.50

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



Vegetarian



**Smoked Salmon** \$18.50

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 oil



Vegetarian



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 | Premium Homemade Porchetta | Spicy Salami (Spianata)

## Extra Toppings

**+\$1.50**  
Sliced tomatoes

**+\$3**  
Italian arugula/rocket salad

**+\$2.50**  
Extra Italian white truffle oil  
(already mix)

**+\$3.50**  
Fresh stripes Italian mozzarella fior di latte





Vegetarian

**Mashed Potato** \$12  
Potato, milk, butter

**Roasted Potato** \$11.50  
Seasoned with rosemary



Vegetarian



Vegetarian

**Truffle Fries** \$17  
Belgian French fries, Italian truffle lace oil, Italian black truffle puree, grated Italian Parmigiano Reggiano cheese & homemade truffle mayo

**French Fries** \$11  
Belgian French fries served with tomato ketchup & mayonnaise



Vegetarian



**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)

Mustard *\*contain eggs\** \$2.50

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

Pesto sauce *\*contain eggs\** \$5.90

# "Enjoy your extra topping for Pizza & Pasta!"

(Already mix with pasta & pizza)

## +\$1.50

Chopped tomatoes

Grilled onion

## +\$2.50

Italian white truffle oil

Boiled Egg **or** Fried Egg

Grilled sliced cucumbers

## +\$3

Sautéed mushrooms

Italian arugula/rocket salad

Grated Italian Pecorino Romano cheese

Shaved Italian Parmigiano Reggiano cheese

## +\$3.50

Cherry tomatoes

Grilled chopped chicken

Grilled sliced **or** chopped zucchini

Stripes capsicum

Pineapple

Italian capers

Grilled slice eggplants/aubergines

Grilled Chicken

## +\$4

Italian black olives

Italian shredded melted 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

Imported stripes beef pepperoni

Italian Leccino olives

Imported pork bacon

Diced Italian pork guanciale

Chopped imported feta cheese

Stripes Italian pork salami

## +\$5.90

Sautéed shrimps

Chopped Italian stracciatella cheese

## +\$6.50

Imported smoked salmon

Chopped Italian pork sausage

## +\$7.50

Italian Parma Ham

## +\$15

Caviar (min. 5 gr)

Black fresh truffle seasonal (min. 5gr)

## Extra Sauce +\$4.50

(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)

Price is subject to 9% Government tax (GST) & 10% service charge

## "Choose your Pasta!"

### Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

**\*Upsized pasta: +\$5.50**

### Gluten Free: +\$4.50

Spaghetti | Penne

**\*Upsized pasta: +\$5.50**

### Homemade Pasta (contain eggs): +\$4.50

Fettuccine | Potato Gnocchi

**\*Upsized pasta: +\$6**

### Whole Meal: +\$5

Spaghetti | Penne

**\*Upsized pasta: +\$6**

**All extra Upsized Sauce: +\$4.50**  
(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

### 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



Vegetarian

### Arrabbiata 🌶️ \$25

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



### Lasagna \$29

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



Vegetarian

### Italian Carbonara \$29

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



Contain Pork

### Amatriciana \$29

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



Contain Pork

Price is subject to 9% Government tax (GST) & 10% service charge



# "Choose your Pasta!"

**Classic Pasta: (No Charge)** Linguine |

Spaghetti | Penne | Angel Hair

**\*Upsized pasta: +\$5.50**

**Gluten Free: +\$4.50**

Spaghetti | Penne | Linguine

**\*Upsized pasta: +\$5.50**

**Homemade Pasta (contain eggs): +\$4.50**

Fettuccine | Potato Gnocchi

**\*Upsized pasta: +\$6**

**Whole Meal: +\$5**

Spaghetti | Penne |

**\*Upsized pasta: +\$6**

**All extra Upsized Sauce: +\$4.50**  
(Already mix with the pasta)



## "Our" Alfredo \$27

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

## 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



## Sausage & Truffle Mushrooms Sauce \$31

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

## Four Cheese \$27

Gorgonzola DOP cheese, Italian mozzarella Italian Parmigiano Reggiano cheese, imported cream



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

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

## 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

Price is subject to 9% Government tax (GST) & 10% service charge



"Chef Recommended"



Vegetarian

## Fettuccine with Fresh Truffle \$39

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



"Chef Recommended"



## Caviar Angel Hair \$39

In French butter sauce, lemon & Imported sturgeon caviar

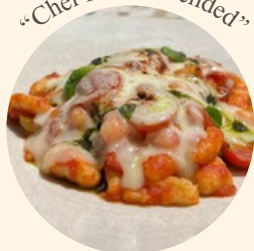


## Spaghetti alle Vongole \$30.50

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



"Chef Recommended"



## "Our" Gnocchi Sorrento \$29.50

Homemade potato gnocchi, South Italy tomato sauce, minced garlic, premium quality cherry tomato, torched smoked scamorza cheese, Italian basil emulsion



"Chef Recommended"



## Ravioli Cacio e Pepe Tartufati \$32.90

Stuffed with Italian Ricotta cheese & Italian spinach in Cacio e pepe sauce (grated Italian Pecorino Romano cheese & freshly ground black pepper) & Italian black truffle purée



"Chef Recommended"



## Ravioli Crab & Lobster \$38.90

Stuffed with crab & lobster minced meat & Italian Ricotta cheese in pink sauce, chopped imported salmon & flambé in Italian white wine



Vegetarian

## Risotto Milanese \$25

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



"Chef Recommended"



## Risotto Mushrooms \$29

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

Vegetarian

Price is subject to 9% Government tax (GST) & 10% service charge



## Nonna's Meatballs \$29

5pcs of 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

## 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 \$39

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

## Mediterranean Sea bass \$37

Panfried 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







## Prime Rib Eye \$59

(USA - about 300 gr)

## Grain Fed Striploin \$42

(Australia - about 200 gr)

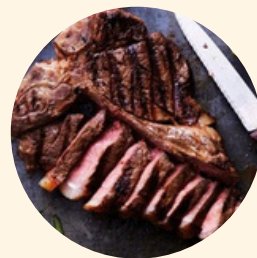


## Tenderloin \$52

(USA - about 200 gr)

## Fiorentina (t-bone) \$139

(Imported - about 1 kg)



*"All our steak served by slice"  
Including 1 Side Dish & 1 Sauce*



### Choice of Side Dish:

Roast potatoes  
Mash potatoes  
French fries  
Fresh Salad



### Choice of Sauce:

Black pepper  
Mushrooms  
USA BBQ



Rare

Medium Rare

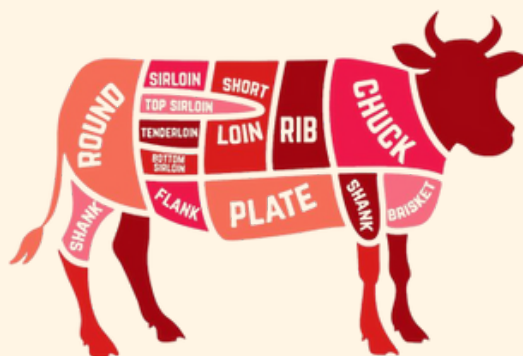
Medium

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



*Price is subject to 9% Government tax (GST) & 10% service charge*



## "Choose your type of Pizza!"



\*Pizza cutting in 6 slices\*



**Napoletana Style**

(Pizza with a pronounced & soft edge)



**Gluten-Free Pizza +\$7**

(Made with: Potato flour, rice & cassava)



**Calzone Style**

(Folded Pizza)



**Thin Crust Style**

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

**Available mix only**

**Extra South Italy tomato sauce: +\$2.50**

**Extra Italian mozzarella fior di latte: +\$3.50**



Contain Pork

### Capricciosa \$31.90

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

### Regina di Bufala \$31.90

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

**\*not available calzone**



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



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**



Vegetarian



Contain Pork



Contain Pork

Price is subject to 9% Government tax (GST) & 10% service charge

## "Choose your type of Pizza!"



\*Pizza cutting in 6 slices\*



### Napoletona Style

(Pizza with a pronounced & soft edge)



### Gluten-Free Pizza +\$7

(Made with: Potatoflour, rice & cassava)



### Thin Crust Style

(It's a style of thin low edge crispy 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

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



"Chef Recommended"



Vegetarian

### Truffle Queen

\$39

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

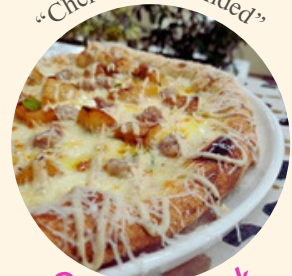
### Etrusca

\$35

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

### Burrata

\$35

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

Price is subject to 9% Government tax (GST) & 10% service charge

# "Choose your type of Pizza!"



\*Pizza cutting in 6 slices\*



**Napoletana Style**

(Pizza with a pronounced & soft edge)



**Gluten-Free Pizza +\$7**

(Made with: Potato flour, rice & cassava)



**Calzone Style**

(Folded Pizza)



**Thin Crust Style**

(It's a style of thin low edge crispy 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

## Salsiccia e Funghi

\$32.90

Italian mozzarella fior di latte, imported cream, Italian Provolone, premium sautéed mushrooms & chopped Italian pork sausage



**Contain Pork**

## Meat Lovers

\$32

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

Price is subject to 9% Government tax (GST) & 10% service charge





## 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

## 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



## Gelato Selection \$9

*(Artisanal Italian Gelato)*

Pistacchio or Hazelnut or Vanilla or Vegan Chocolate or Vegan Lemon Sorbet