



Caffe Italia

ITALIAN KITCHEN - ARTISAN PIZZA - TAPAS ON CONVEYOR BELT

MONDAY - SUNDAY
12NOON - 8PM

Tiger	\$11 ⁺⁺ per pint
Heineken	\$13 ⁺⁺ per pint
Guinness	\$15 ⁺⁺ per pint

Sparkling



NV Italy  (Venice)	Prosecco Astoria Lounge DOC (Dry Sparkling) <i>Notes/Aroma:</i> light floral & citrus aroma  90% Glera 10% Chardonnay Food pairing: cold cuts, cheese, seafood, pasta	\$14 \$69
NV France 	Champagne Laurent Perrier, La Cuvée Brut (Dry Sparkling) <i>Notes/Aroma:</i> citrus, lemon and grapefruit  100% Chardonnay Food pairing: fish, caviar, cheese	\$149
2024 Italy  (Veneto)	 Rosé Prosecco Astoria (Crisp - Sparkling) <i>Notes/Aroma:</i> fruity: strawberry and raspberry  90% Glera 10% Pinot Nero Food pairing: seafood, cheese, cold cuts, risotto, pesto	\$69

Sweet



2024 Italy  (Piedmont)	Moscato d'Asti S.Stefano (Semi Sparkling) <i>Notes/Aroma:</i> fruity: pear, melon and green apple  100% Moscato (Semi Sparkling) Food pairing: cheese, seafood, dessert	\$68
2023 Germany 	Riesling Seehof (Dry - Semi Sweet) <i>Notes/Aroma:</i> fruity: melon and green apple  100% Riesling Food pairing: cured meat, seafood, pasta, cheese	\$79

World Red Wine

2023 Chile 	Cabernet Sauvignon Gran Reserva Casa Silva (Full - Bodied)  100% Cabernet Sauvignon <i>Notes/Aroma:</i> blackcurrant, blackberry and eucalyptus Food pairing: all steak, spaghetti carbonara, spaghetti bolognese, cold cuts, lasagna, pizza	\$108
2022 Australia  (Barossa)	Shiraz Elderton (Full - Bodied)  100% Shiraz <i>Notes/Aroma:</i> blackberry, plum, chocolate and vanilla Food pairing: all meat, pizza, mushrooms soup, cold cuts, bruschetta tartufata, beef tartare, spaghetti bolognese, lasagna, risotti	\$99
2023 Chile 	Pinot Noir Montes Limited Selection (Light to medium - bodied)  100% Pinot Noir <i>Notes/Aroma:</i> cherry, strawberry, cranberries and chocolate vanilla Food pairing: chicken parmigiana, cold cuts, bruschetta mushrooms, mushroom, amatriciana, spaghetti carbonara, risotto funghi, ravioli porcini, pork chop	\$89
2023 Argentina 	Malbec Kaiken Estate (Full - Bodied)  80% Malbec 15% Bonarda 5% Petit Verdot <i>Notes/Aroma:</i> dark cherry, blackberry, plum and dark chocolate Food pairing: mushrooms soup, gorgonzola cheese, pork chop, all steak, fettuccine with truffle, tartare, beef tartare	\$87



Sommelier suggestion



2023		Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i>	\$14 \$67
France		<i>Notes/Aroma fruity:</i> tropical fruit 100% Sauvignon Blanc <i>Food pairing:</i> cheese, seafood, pistachio dish, vegetarian pizza, chicken dish, salmon, sea bass	
2022		Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i>	\$99
France		<i>Notes/Aroma fruity:</i> melon, green apple, pear and peach 100% Chardonnay <i>Food pairing:</i> seafood, cheese, caviar	
2023		Chardonnay Planeta <i>(Medium - Bodied)</i>	\$28 \$138
Italy (Sicily)		<i>Notes/Aroma fruity:</i> Mineral touch, Yellow peach, Acacia Honey & Toasted aroma 100% Chardonnay <i>Food pairing:</i> cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	
2024		Pinot Grigio Alisia <i>(Light - Bodied)</i>	\$16 \$79
Italy (Veneto)		<i>Notes/Aroma fruity:</i> lime, green apple and peach 100% Pinot Grigio <i>Food pairing:</i> salad, seafood, cheese, bruschetta, salmon, sea bass	
2024		Vermentino Argiolas Costamolino <i>(Light - Bodied)</i>	\$86
Italy (Sardinia)		<i>Notes/Aroma fruity:</i> lemon and peach 100% Vermentino <i>Food pairing:</i> burrata cheese, buffalo mozzarella, smoked salmon bruschetta, spaghetti vongole, caviar, sea bass, salad	
2023		Tasca D'almerita Regaleali Bianco <i>(Medium - Bodied)</i>	\$85
Italy (Sicily)		<i>Notes/Aroma fruity:</i> apple and zesty lime 43% Grecanico 23% Catarratto 22% Inzolia 12% Chardonnay <i>Food pairing:</i> seafood, cheese, salad, pork chop, sea bass, salmon	
2024		Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i>	\$89
Italy (Veneto)		<i>Notes/Aroma fruity:</i> peach, green apple, pear, apricot 100% Verdicchio <i>Food pairing:</i> cheese, burrata, buffalo mozzarella, spaghetti vongole, smoked salmon bruschetta, salad, linguine crab sauce	
2024		Rosé Torresella Pinot Grigio <i>(Dry - Medium Bodied)</i>	\$15 \$72
Italy (Veneto)		<i>Notes/Aroma fruity:</i> citrus, grapefruit, lemon 100% Pinot Grigio <i>Food pairing:</i> cheese, cold cuts, pizza, grilled fish, salad	



\$28 | \$138

2015

Veneto 

Amarone Classico Riserva | Villa Furia **(Full - Bodied)**

Notes/Aroma: blueberry, raspberry, vanilla & plum

 50% Corvinone | 20% Corvina | 20% Rondinella | 10% Ossoleta

Food pairing: cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts

2024

Veneto 

Valpolicella Classico | Brigaldara **(Medium - Bodied)**

Notes/Aroma: raspberries, dried cranberries and sour cherry

 55% Corvina | 25% Corvinone | 20% Rondinella

Food pairing: chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts

\$18 | \$84

2022

Abruzzo 

Montepulciano | Velenosi **(Full - Bodied)**

Notes/Aroma: currant, strawberry and raspberry hints

 100% Montepulciano

Food pairing: cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak

\$15 | \$72

2023

Piedmont 

 Barbera d'Alba | Gagliasco **(Full - Bodied)**

Notes/Aroma: blackberry, fruit jam, cranberry and spicy hints

 100% Barbera

Food pairing: cheese, cold cuts, beef, pork chop, risotti, mushrooms & sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak

\$78

2021

Lazio 

Merlot | Casale del Giglio **(Medium - Bodied)**

Notes/Aroma: cherry, raspberry, red plum and leather

 100% Merlot

Food pairing: cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak

\$79

2023

Puglia 

Primitivo | Di Manduria **(Full - Bodied)**

Notes/Aroma: blueberry, plum, blackcurrant and blackberry

 100% Primitivo

Food pairing: cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom

\$17 | \$85

2022

Sicily 

 Nero d'Avola | Tasca D'Almerita Regaleali **(Rich Full - Bodied)**

Notes/Aroma: black cherry, plum and blackberry

 100% Nero d'Avola

Food pairing: cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini

\$95

2022

Sicily 

 Planeta | Etna Rosso **(Full - Bodied)**

Notes/Aroma: cherry, raspberry and hint spices

 100% Nerello Mascalese

Food pairing: cheese, cold cuts, pizza, penne arrabbiata, beef tartare, mushrooms soup, greek salad, amatriciana, caesar salad, fettuccine with truffle

\$125



2022			Chianti Classico D.O.C.G Castello Monsanto (Medium - Bodied)	\$139
Tuscany			<i>Notes/Aroma:</i> cherry, vanilla, blackberry, plum, pomegranate, spices and leather 80% Sangiovese 13% Merlot 7% Malvasia Nera Food pairing: cold cuts, cheese, fiorentina, truffle pizza, beef tartare	
2021			Oreno Tenuta Sette Ponti (Full - Bodied)	\$259
Tuscany			<i>Notes/Aroma:</i> ripe blackberries, plum, dark chocolate, vanilla and oak 100% Cabernet Sauvignon Food pairing: cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle	
2021			Tignanello Antinori (Medium to Full - Bodied)	\$419
Tuscany			<i>Notes/Aroma:</i> plum, blackberry, cherry and spices 80% Sangiovese 15% Cabernet Sauvignon 5% Cabernet Franc Food pairing: cheese, cold cuts, fiorentina steak, ravioli porcini, risotti, sirloin steak, tenderloin steak, meatballs, mushrooms soup	
2021			Orma I.G.T. Tenuta Sette Ponti (Full - Bodied)	\$249
Tuscany			<i>Notes/Aroma:</i> cinnamon, cloves, cocoa, cherries and blackcurrant 50% Merlot 30% Cabernet Sauvignon 20% Cabernet Franc Food pairing: cheese, cold cuts, lasagna, fiorentina steak, pork chop, carbonara, amatriciana, ravioli porcini, risotti	
2020			Sassicaia Bolgheri - Tenuta San Guido (Rich Full - Bodied)	\$549
Tuscany			<i>Notes/Aroma:</i> blackberry, plum, blueberry, oak, chocolate and vanilla 85% Cabernet Sauvignon 15% Cabernet Franc Food pairing: cheese, cold cuts, fiorentina steak, fettuccine bolognese, fettuccine with fresh truffle, ravioli porcini, etrusca pizza, risotti	
2020			Ornellaia Bolgheri Superiore (Full - Bodied)	\$449
Tuscany			<i>Notes/Aroma:</i> herbs, cypress berries and blackberry 50% Cabernet Sauvignon 32% Merlot 13% Cabernet Franc 5% Petit Verdot Food pairing: cheese, cold cuts, fiorentina steak, risotti, rib eye steak, striploin steak, tenderloin steak, fettuccine with truffle, beef tartare	
2020			Brunello Di Montalcino D.O.C.G La Poderina (Bold Full - Bodied)	\$149
Tuscany			<i>Notes/Aroma:</i> cherry, cranberry, oak and vanilla 100% Sangiovese Food pairing: cheese, cold cuts, spaghetti amatriciana, fettuccine bolognese, fettuccine with truffle, spaghetti carbonara, risotti, lasagna, beef tartare, fiorentina steak	
2020			Barolo D.O.C.G Enzo Bartoli (Full - Bodied)	\$139
Piedmont			<i>Notes/Aroma:</i> cherry, vanilla, red fruit and herbs 100% Nebbiolo Food pairing: cheese, cold cuts, gnocchi formaggi, risotti, 7 formaggi pizza, fettuccine with truffle, beef tartare, fiorentina steak, rib eye, striploin, tenderloin	

The Iconic Italian Spritz

\$23

Venice Spritz

Aperol (Italian Bitter) | Italian Prosecco (Sparkling Wine) | Soda

Milano Spritz

Campari (Italian Bitter) | Italian Prosecco (Sparkling Wine) | Soda

Amalfi Spritz

Limoncello (Italian Lemon Liqueur) | Italian Prosecco (Sparkling Wine) | Soda

Bologna Spritz

Montenegro (Italian Sweet amaro) | Italian Prosecco (Sparkling Wine) | Soda

Signature Caffe Italia

\$19

Etna "signature"

Bitter Liqueur Averna | Lime | Mint Syrup | Ginger Beer

Colosseum "signature"

Amaretto | Egg White | Preserved Lemon | Orange | Smoked Cinnamon

Pisa "signature"

Honey Liqueur | Cynar/Artichoke Liqueur | Cinzano Vermouth | Angostura Bitter | Soda

Pompei "signature"

Gin infused earl grey | Preserved Lemon | Lavender | Egg White | Orange Bitter



Classic Cocktails

Negroni \$17

Gin | Campari | Cinzano Vermouth

Classic Margarita \$22

Tequila | Orange | Fresh Lime

Espresso Martini \$19

Vodka | Coffee Liqueur | Espresso

Singapore Sling \$28

Gin | Cherry Liqueur | Cointreau | Pineapple Juice | Grenadine | Angostura Bitters



Cheers!



Greygoose
France - 40% abv

Smirnoff
Russian - 37.5% abv



Olmecca Reposado
Mexico - 38% abv



Bacardi Carta Blanca
Cuba - 37.5% abv

Diplomático
Venezuela - 40% abv



Roku Craft
Japan - 43% abv

Bombay
UK - 40% abv

Poli Marconi 46
Italy - 46% abv

Tanqueray N.10
UK - 47.3% abv

Nordes Dry Gin
Spain - 40% abv

Malfy
Italy - 41% abv

Mare Mediterraneo
Spain - 42.7% abv

Hendrick's
Scotland - 41.4% abv

Shot | Bottle
(30 ml)

\$15 | \$155

\$11 | \$111

Shot | Bottle
(30 ml)

\$12 | \$122

Shot | Bottle
(30 ml)

\$11 | \$111

\$16

Shot | Bottle
(30 ml)

\$16 | \$148

\$12 | \$122

\$18

\$15

\$16

\$18

\$18

\$17



Shot | Bottle
(30 ml)

Auchentoshan 12y \$15 | \$179
UK - 40% abv

Glenmorangie 10y \$17
Scotland - 40% abv

Talisker 10y \$18
Scotland - 40% abv

The Balvenie 12y \$18
Scotland - 40% abv

Oban 14y \$19
Scotland - 40% abv

Glenlivet 15y \$24
Scotland - 40% abv

Lagavulin 16y \$32
Scotland - 43% abv

Bowmore 18y \$35
Scotland - 40% abv



Shot | Bottle
(30 ml)

J.W Black Label \$13 | \$133
Scotland - 40% abv

Monkey Shoulder \$15 | \$155
Scotland - 40% abv

Maker's Mark \$15 | \$155
USA - 45% abv



Shot
(30 ml)

Jameson \$14
Ireland - 40% abv

"Each bottle spirit purchase serving
with 5 soft drinks"

Corkage Policy 1 for 1

Corkage is waived for 1 bottle for each
bottle purchased

(Bottle already open keep max 30 days)

Hot Tea \$7

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

Coffee LAVAZZA

Additional: \$1 for ice / \$1.50 for decaf

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

Liquors / Digestives (30 ml)

Amaro Montenegro \$12 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Grappa \$19 Italian distilling pomace - grape
Amaro Lucano \$12 Italy - Liquor Flavour: bittersweet, herbaceous & floral	Sambuca \$15 Italy - Liquor
Amaro Averna \$12 Italy - Liquor Flavour: bittersweet, orange, licorice, mediterranean herbs	Limoncello \$13 Italy - Liquor Flavour: sweet, made from lemon zest
Cynar \$12 Italy - Liquor Flavour: bittersweet, artichoke leaves, herbs	Kahlúa \$15 Mexico Coffee - Liquor
Frangelico \$12 Italy - Liquor Flavour: hazelnut, vanilla, dark chocolate	Cointreau \$15 French - Liquor
Jagermaister \$12 German - Liquor Flavour: hazelnut, vanilla, dark chocolate	 Cognac Rémy Martin V.S.O.P \$15 French cognac

Mineral Water (Italy - 750 ml)

Panna (Still/flat water) | San Pellegrino (Sparkling water)

\$9

Soft Drinks

Coke | Coke Zero | Sprite | Soda Water | Tonic Water

Ginger Beer | Ginger Ale

\$8

Iced Tea

Lemon Iced Tea | Lychee Iced Tea |

\$9

Fresh Juice

Orange | Apple | Carrot

\$10

Chilled Juice

Orange | Pineapple | Cranberry | Lime

\$6

Milkshake

Chocolate | Vanilla | Hazelnut | Strawberry

\$13

Italian Mocktails

Capri (Mint syrup| Critic | Sugar | Tonic)

Panarea (Lime | Angostura Bitter | Sprite)

Cinque Terre (Orange | Strawberry | Ginger Ale | Bubbles)

\$13

Beers			Bottle
Draught	Half	Pint	
Tiger	\$12	\$17	Baladin - Pale Ale IPA
Singapore			Italy
Heineken	\$13	\$18	Peroni Nastro Azzuro
Netherlands			Italy
Guinness	\$13	\$18	Corona
Ireland			Mexico
			Kirin
			Japan Lager
			Heineken 0
			Netherlands