



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

Sweet



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

World Red Wine

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



2023 France 	Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i>	\$14 \$67
	<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 France 	 Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i>	\$118
	<i>Notes/Aroma fruity:</i> melon, green apple, pear and peach  100% Chardonnay <i>Food pairing:</i> seafood, cheese, caviar	
2024 Italy  (Piedmont)	Chardonnay Langhe D.O.C Gagliasco <i>(Medium - Bodied)</i>	\$22 \$108
	<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 Italy  (Veneto)	Pinot Grigio Alisia <i>(Light - Bodied)</i>	\$16 \$79
	<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 Italy  (Sardinia)	 Vermentino Argiolas Costamolino <i>(Light - Bodied)</i>	\$86
	<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 Italy  (Sicily)	 Tasca D'almerita Regaleali Bianco <i>(Medium - Bodied)</i>	\$85
	<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 Italy  (Veneto)	 Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i>	\$89
	<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 Italy  (Veneto)	Rosé Torresela Pinot Grigio <i>(Dry - Medium Bodied)</i>	\$15 \$72
	<i>Notes/Aroma fruity:</i> citrus, grapefruit, lemon  100% Pinot Grigio <i>Food pairing:</i> cheese, cold cuts, pizza, grilled fish, salad	

 = Sommelier suggestion



2021		Amarone D.O.C.G Vaona (Full - Bodied)	
Veneto		<i>Notes/Aroma:</i> 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	\$28 \$138
2024		Valpolicella Classico Brigaldara (Medium - Bodied)	
Veneto		<i>Notes/Aroma:</i> 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		Montepulciano Velenosi (Full - Bodied)	
Abruzzo		<i>Notes/Aroma:</i> 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
		Barbera d'Alba Gagliasco (Full - Bodied)	
2023		<i>Notes/Aroma:</i> 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
2024		Pinot Noir D.O.C SanMartino (Medium - Bodied)	
Veneto		<i>Notes/Aroma:</i> Strawberry basket on the nose 🍇 100% Pinot Noir Food pairing: cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak	\$17 \$79
2023		Primitivo Di Manduria (Full - Bodied)	
Puglia		<i>Notes/Aroma:</i> 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
		Nero d'Avola Tasca D'Almerita Regaleali (Rich Full - Bodied)	
2022		<i>Notes/Aroma:</i> 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		Planeta Etna Rosso (Full - Bodied)	
Sicily		<i>Notes/Aroma:</i> 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, fettucine with truffle	\$125



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

 = Sommelier suggestion

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!

VODKA

Greygoose
France - 40% abv

Smirnoff
Russian - 37.5% abv



Olmecca Reposado
Mexico - 38% abv

RUM

Bacardi Carta Blanca
Cuba - 37.5% abv

Diplomático
Venezuela - 40% abv

GIN

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 Mediterranean
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



BOURBON

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

IRISH WHISKY

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
Jagermeister \$12 German - Liquor Flavour: hazelnut, vanilla, dark chocolate	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
	<i>Cognac</i> 
	Rémy Martin V.S.O.P \$15 French cognac

Mineral Water (Italy - 750 ml) \$9
 Panna (Still/flat water) | **San Pellegrino** (Sparkling water)

Soft Drinks \$8
 Coke | Coke Zero | Sprite | Soda Water | Tonic Water
 Ginger Beer | Ginger Ale

Iced Tea \$9
 Lemon Iced Tea | Lychee Iced Tea |

Fresh Juice \$10
 Orange | Apple | Carrot

Chilled Juice \$6
 Orange | Pineapple | Cranberry | Lime

Milkshake \$13
 Chocolate | Vanilla | Hazelnut | Strawberry

Italian Mocktails \$13
 Capri (Mint syrup | Citric | Sugar | Tonic)
 Panarea (Lime | Angostura Bitter | Sprite)
 Cinque Terre (Orange | Strawberry | Ginger Ale | Bubbles)

Beers

				Bottle
Draught	Half	 	Pint	
Tiger	\$12		\$17	Baladin - Pale Ale IPA \$14.50 Italy
Singapore				Peroni Nastro Azzuro \$11 Italy
Heineken	\$13		\$18	Corona \$11 Mexico
Netherlands				Kirin \$12 Japan Lager
Guinness	\$13		\$18	Heineken 0 \$9 Netherlands
Ireland				