

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

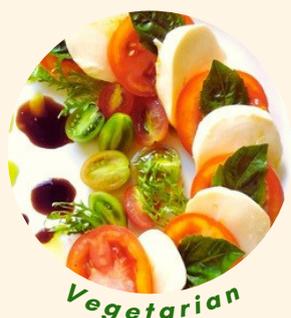
- 10. PARMA HAM & BREADSTICK

- 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



Caprese \$19.90

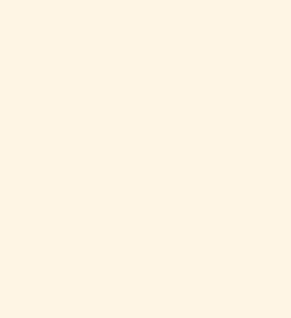
Fresh Italian slices of buffalo mozzarella, fresh tomatoes, fresh basil, Modena Balsamic glaze & touch of South Italy extra virgin olive oil



Burratina \$23.90

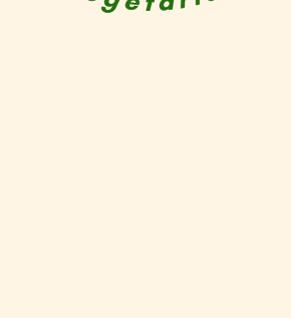
Italy-125grApulia Burrata cheese, premium quality cherry tomatoes, Italian arugula/rocket salad & South Italy extra virgin olive oil

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





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

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
Extraltalian white truffle oil
(already mix)

+\$3.50
Fresh stripes Italian mozzarella fior di latte

FRIED & SIDE DISH



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

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



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 chilli & minced parsley



Vegetarian



Lasagna \$29

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

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)



"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



contain gluten



Contain Pork

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



Vegetarian

"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



"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



Contain eggs & flour

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

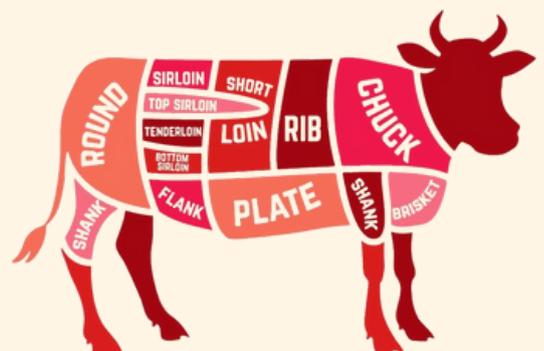


- Choice of Sauce:**
- Black pepper
 - Mushrooms
 - USA BBQ



- 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



"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)



Calzone Style

(Folded Pizza)



Thin Crust Style

(Its 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**



"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

CLASSIC PIZZA

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: Potato flour, 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

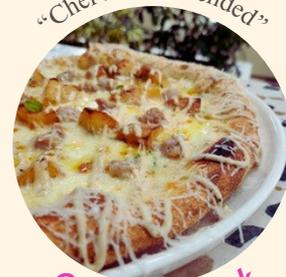
Italian mozzarella fior di latte, imported cream, Italian truffle purée, Italian Scamorza cheese, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

Etrusca \$35

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



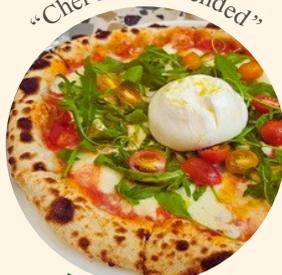
“Chef Recommended”



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

GOURMET PIZZA

"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

(Its 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

WORLD'S FAVORITE



Tiramisu \$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



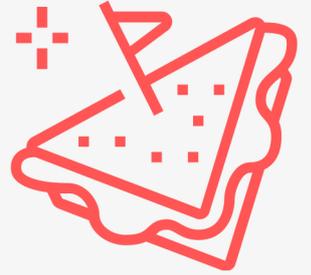
Gelato Selection \$9

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

KIDS MENU



\$19



PASTA CHOICE

Gnocchi (contain eggs)

or

Penne

or

Spaghetti



SAUCE CHOICE

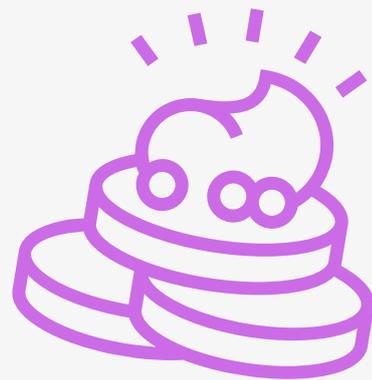
Napoletana (vegetarian / vegan)

or

Butter & Parmesan (vegetarian)

or

White Cream sauce (vegetarian)



GELATO CHOICE

"Artisanal Italian Gelato"

Vanilla

or

Chocolate



“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

