

Caffe Italia

ITALIAN KITCHEN - ARTISAN PIZZA - TAPAS ON CONVEYOR BELT



Bellavista Franciacorta Assemblage Extra Brut

Grape:

Chardonnay 86%,
Pinot Noir 13%,
Pinot Blanc 1%

Ratings:

95 Falstaff
93 Wine Spectator
93 James Suckling
92 Wine Advocate

PROMO
\$98++

Mario Gagliasso Langhe Chardonnay DOC 2024

Grape:

Chardonnay 100%

Ratings:

91 James Suckling



PROMO
\$98++



DRINKS

MINERAL WATER

Italia - 750ml

Panna, still water	\$\$9
San Pellegrino, sparkling water	\$\$9

SOFT DRINKS

Coke · Coke Zero · Sprite	\$\$8
Tonic Water Ginger Ale	

ICED TEA

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

FRESH JUICE

Orange · Apple · Carrot	\$\$10
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CHILLED JUICES

Pineapple · Cranberry · Lime	\$\$6
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ITALIAN MOCKTAILS

Capri	\$\$13
Mint, tonic	
Cinque Terre	\$\$13
Orange, strawberry, ginger ale	
Panarea	\$\$13
Lime, Angostura bitter, Sprite	
Sicilia Mia	\$\$13
Earl Grey, elderflower, citrus, butterfly pea infusion	

DIGESTIVI · LIQUORI

Frangelico · Piemonte	\$\$12
Amaro Averna · Sicilia	\$\$12
Amaro Montenegro · Emilia Romagna	\$\$12
Cynar · Veneto	\$\$12
Grappa Poli · Italia	\$\$19
Limoncello · Italia	\$\$15
Kahlua · Mexico	\$\$15
Cointreau · France	\$\$15
Sambuca · Italia	\$\$15

MILKSHAKE

Chocolate	\$\$13
Vanilla	\$\$13
Hazelnut	\$\$13
Strawberry	\$\$13

TEA

English Breakfast	\$\$7
Green Tea	\$\$7
Peppermint	\$\$7
Earl Grey	\$\$7
Chamomile	\$\$7

COFFEE · **LAVAZZA**

Long Black · Macchiato	\$\$6
Latte · Cappuccino · Flat White	\$\$7
Caffe Mocha	\$\$8
Hot Chocolate	\$\$8

Piccolo Latte	\$\$7
Double Espresso	\$\$8
Espresso lungo Ristretto	\$\$5

Additional: \$1 for Ice / \$1.50 for Decaf

BEERS BTL

Baladin Craft IPA Italy	\$\$14.50
Peroni Italy	\$\$11
Corona Mexico	\$\$11
Kirin Japan	\$\$12
Heineken 0%	\$\$9

BEER · DRAUGHT

	<i>500 ml</i>
Tiger · Singapore	\$\$17
Heineken · Netherlands	\$\$19
Guinness · Ireland	\$\$19



WINE BAR

SPARKLING

GLASS

BOTTLE

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

SWEET

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



WORLD RED WINE

2023 Chile	Cabernet Sauvignon Gran Reserva Casa Silva (Full-bodied) Notes/Aroma: blackcurrant, blackberry and eucalyptus 100% Cabernet Sauvignon Food pairing: all steak, spaghetti carbonara, spaghetti bolognese, cold cuts, lasagna, pizza		S\$108
2022 Australia (Barossa)	Shiraz Elderton (Full-bodied) Notes/Aroma: blackberry, plum, chocolate and vanilla 100% Shiraz Food pairing: all meat, pizza, mushrooms soup, cold cuts, bruschetta tartufata, beef tartare, spaghetti bolognese, lasagna, risotti		S\$99
2020 France	Château Tour de Guiet Bordeaux (Medium to full-bodied) Notes/Aroma: cherry, strawberry, cranberries and chocolate vanilla Merlot Cabernet Sauvignon Cabernet Franc Food pairing: chicken parmigiana, cold cuts, bruschetta mushrooms, mushroom, amatriciana, spaghetti carbonara, risotto funghi, ravioli porcini, pork chop		S\$89
2023 Argentina	Malbec Kaiken Estate (Full-bodied) Notes/Aroma: dark cherry, blackberry, plum and dark chocolate 80% Malbec 15% Bonarda 5% Petit Verdot Food pairing: mushrooms soup, gorgonzola cheese, pork chop, all steak, fettuccine with truffle, tartare, beef tartare		S\$87

WHITE WINE

		GLASS	BOTTLE
2023 France	Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i> Notes/Aroma fruity: tropical fruit 100% Sauvignon Blanc Food pairing: cheese, seafood, pistachio dish, vegetarian pizza, chicken dish, salmon, sea bass	\$S14	\$S67
2022 France	👍 Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i> Notes/Aroma fruity: melon, green apple, pear and peach 100% Chardonnay Food pairing: seafood, cheese, caviar		\$S118
2024 Italy <i>(Piedmont)</i>	Chardonnay Langhe D.O.C Gagliasco <i>(Medium - Bodied)</i> Notes/Aroma fruity: Mineral touch, Yellow peach, Acacia Honey & Toasted aroma 100% Chardonnay Food pairing: cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	\$S22	\$S108
2024 Italy <i>(Veneto)</i>	Pinot Grigio Alisia <i>(Light - Bodied)</i> Notes/Aroma fruity: lime, green apple and peach 100% Pinot Grigio Food pairing: salad, seafood, cheese, bruschetta, salmon, sea bass	\$S16	\$S79
2024 Italy <i>(Sardinia)</i>	👍 Vermentino Argiolas Costamolino <i>(Light - Bodied)</i> Notes/Aroma fruity: lemon and peach 100% Vermentino Food pairing: burrata cheese, buffalo mozzarella, smoked salmon bruschetta, spaghetti vongole, caviar, sea bass, salad		\$S86
2023 Italy <i>(Sicily)</i>	👍 Tasca D'almerita Regaleali Bianco <i>(Medium - Bodied)</i> Notes/Aroma fruity: apple and zesty lime 43% Grecanico 23% Catarratto 22% Inzolia 12% Chardonnay Food pairing: seafood, cheese, salad, pork chop, sea bass, salmon		\$S85
2024 Italy <i>(Veneto)</i>	👍 Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i> Notes/Aroma fruity: peach, green apple, pear, apricot 100% Verdicchio Food pairing: cheese, burrata, buffalo mozzarella, spaghetti vongole, smoked salmon bruschetta, salad, linguine crab sauce		\$S89
2024 Italy <i>(Veneto)</i>	Rosé Torresella Pinot Grigio <i>(Dry - Medium Bodied)</i> Notes/Aroma fruity: citrus, grapefruit, lemon 100% Pinot Grigio Food pairing: cheese, cold cuts, pizza, grilled fish, salad	\$S15	\$S72

ITALIAN RED WINE

		GLASS	BOTTLE
2021 Veneto	Amarone D.O.C.G Vaona <i>(Full - Bodied)</i> 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	\$S28	\$S138
2024 Veneto	Valpolicella Classico Brigaldara <i>(Medium - Bodied)</i> Notes/Aroma: raspberries, dried cranberries and sour cherry 55% Corvina 25% Corvinone 20% Rondinella Food pairing: chicken parmigiana, spaghetti al pomodoro, aglio olio peperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts	\$S18	\$S84
2022 Abruzzo	Montepulciano Velenosi <i>(Full - Bodied)</i> 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	\$S15	\$S72
2024 Veneto	Pinot Noir D.O.C SanMartino <i>(Medium - Bodied)</i> Notes/Aroma: Strawberry basket on the nose 100% Pinot Noir Food pairing: cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak	\$S17	\$S79
2022 Sicily <i>(Veneto)</i>	👍 Nero d'Avola Tasca D'Almerita Regaleali <i>(Rich Full - Bodied)</i> 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		\$S95
2023 Puglia	Primitivo Di Manduria <i>(Full - Bodied)</i> Notes/Aroma: blueberry, plum, blackcurrant & blackberry 100% Primitivo Food pairing: cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom	\$S17	\$S85
2023 Piedmont	👍 Barbera d'Alba Gagliasco <i>(Full - Bodied)</i> 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		\$S78
2022 Sicily	👍 Planeta Etna Rosso <i>(Full - Bodied)</i> 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		\$S125





TOP ITALIAN RED WINE

GLASS

BOTTLE

2022
Tuscany

Chianti Classico D.O.C.G | Castello Monsanto (Medium - Bodied)

Notes/Aroma: cherry, vanilla, blackberry, plum, pomegranate, spices and leather
80% Sangiovese | 13% Merlot | 7% Malvasia Nera

Food pairing: Food pairing: cold cuts, cheese, fiorentina, truffle pizza, beef tartare

\$139

2021
Tuscany

👍 Oreno | Tenuta Sette Ponti (Full - Bodied)

Notes/Aroma: ripe blackberries, plum, dark chocolate, vanilla & oak
100% Cabernet Sauvignon

Food pairing: cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle

\$259

2021
Tuscany

Tignanello | Antinori (Medium to Full - Bodied)

Notes/Aroma: 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

\$419

2021
Tuscany

👍 Orma I.G.T. | Tenuta Sette Ponti (Full - Bodied)

Notes/Aroma: 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

\$249

2020
Tuscany

Sassicaia | Bolgheri - Tenuta San Guido (Rich Full - Bodied)

Notes/Aroma: 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

\$549

2020
Tuscany

Ornellaia | Bolgheri Superiore (Full - Bodied)

Notes/Aroma: 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

\$449

2020
Tuscany

Brunello Di Montalcino D.O.C.G | La Poderina (Bold Full - Bodied)

Notes/Aroma: 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

\$149

2020
Piedmont

Barolo D.O.C.G | Enzo Bartoli (Full - Bodied)

Notes/Aroma: 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

\$139



APÉRITIF/COCKTAILS

THE ICONIC ITALIAN SPRITZ

S\$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

S\$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

Gin | Campari | Cinzano Vermouth

S\$18

Classic Margarita

Tequila | Orange | Fresh Lime

S\$22

Espresso Martini

Vodka | Coffee Liqueur | Espresso

S\$19

Singapore Sling

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

S\$28

Vodka Martini

Grey Goose Vodka | Dry Vermouth

S\$28

Gin Martini

Poli Marconi Gin | Dry Vermouth

S\$28



SPIRITS

GIN

	SHOT 30ml	BOTTLE
Roku Craft Japan – 43% abv	\$S16	\$S148
Bombay UK – 40% abv	\$S12	\$S122
Poli Marconi 46 Italy – 46% abv	\$S16	
Tanqueray N.10 UK – 47.3% abv	\$S16	
Nordes Dry Gin Spain – 40% abv	\$S16	
Malfy Italy – 41% abv	\$S16	
Mare Mediterranean Spain – 42.7% abv	\$S16	
Hendrick's Scotland – 41.4% abv	\$S16	

VODKA

Grey Goose France – 40% abv	\$S15	\$S155
Sky USA - 40% abv	\$S11	



Olmecca Reposado Mexico – 38% abv	\$S12	\$S122
Don Julio Reposado Mexico - 38% abv	\$S18	

RUM

Bacardi Carta Blanca Cuba - 37.5% abv	\$S11	\$S111
Diplomático Venezuela - 40% abv	\$S16	



	SHOT 30ml	BOTTLE
Auchentoshan 12y UK – 40% abv	\$S15	\$S179
Glenmorangie 10y Scotland – 40% abv	\$S17	
Talisker 10y Scotland – 40% abv	\$S18	
The Balvenie 12y Scotland – 40% abv	\$S18	
Oban 14y Scotland – 40% abv	\$S19	
Glenlivet 15y Scotland – 40% abv	\$S24	
Lagavulin 16y Scotland – 43% abv	\$S32	
Bowmore 18y Scotland – 43% abv	\$S35	



J.W Black Label Scotland – 40% abv	\$S13	\$S133
Monkey Shoulder Scotland – 40% abv	\$S15	\$S155
Maker's Mark USA – 45% abv	\$S15	\$S155

IRISH WHISKY

Jameson Ireland – 40% abv	\$S14	\$S155
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Rémy Martin V.S.O.P French cognac	\$S15	
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CORKAGE POLICY 1 FOR 1
Corkage is waived for 1 bottle for each bottle purchased

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(Bottle already open keep max 30 days)