



## 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

**PROMO**  
**\$98++**

### Grape:

Chardonnay 100%

### Ratings:

91 James Suckling



# DRINKS

## MINERAL WATER

*Italia - 750ml*

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

## SOFT DRINKS

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

## ICED TEA

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

## FRESH JUICE

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

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

Capri	S\$13
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Mint, tonic

Cinque Terre	S\$13
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Orange, strawberry, ginger ale

Panarea	S\$13
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Lime, Angostura bitter, Sprite

Sicilia Mia	S\$13
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Earl Grey & Elderflower Iced Tea

## MILKSHAKE

Chocolate	S\$13
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Vanilla	S\$13
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Hazelnut	S\$13
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Strawberry	S\$13
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## Beers Btl

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

English Breakfast	S\$7
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Green Tea	S\$7
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Peppermint	S\$7
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Earl Grey	S\$7
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Chamomile	S\$7
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## COFFEE · LAVAZZA

Long Black · Macchiato	S\$6
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Latte · Cappuccino · Flat White	S\$7
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Caffe Mocha	S\$8
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Hot Chocolate	S\$8
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Piccolo Latte	S\$7
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Double Espresso	S\$8
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Espresso   lungo   Ristretto	S\$5
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Hot / Cold Milk	S\$5
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Additional: \$1 for Ice / \$1.50 for Decaf

## BEER · DRAUGHT

Tiger · Singapore	S\$17
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Heineken · Netherlands	S\$19
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Guinness · Ireland	S\$19
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## DIGESTIVI · LIQUORI

Frangelico · Piemonte	S\$12
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Amaro Averna · Sicilia	S\$12
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Amaro Montenegro · Emilia Romagna · Sic	
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Cynar · Veneto	S\$12
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Grappa Poli · Italia	S\$19
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Limoncello · Italia	S\$15
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Kahlua · Mexico	S\$15
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Cointreau · France	S\$15
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Cognac Rémy Martin V.S.O.P · France 15	
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# Sparkling



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

# Sweet



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

# World Red Wine

- 2023 **Cabernet Sauvignon** | Gran Reserva Casa Silva *(Full - Bodied)* \$108  
Chile 100% Cabernet Sauvignon *Notes/Aroma: blackcurrant, blackberry and eucalyptus*  
*Food pairing: all steak, spaghetti carbonara, spaghetti bolognese, cold cuts, lasagna, pizza*
- 2022 **Shiraz** | Elderton *(Full - Bodied)* \$99  
Australia (Barossa) 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 **Pinot Noir** | Montes Limited Selection *(Light to medium - bodied)* \$89  
Chile 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 **Malbec** | Kaiken Estate *(Full - Bodied)* \$87  
Argentina 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 	<b>Sauvignon Blanc</b>   Bellevie Pavillon <i>(Light - Bodied)</i> <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	\$14   \$67
2022 France 	 <b>Chablis Chardonnay</b>   Domaine Christian Moreau <i>(Light - Bodied)</i> <i>Notes/Aroma fruity:</i> melon, green apple, pear and peach  100% Chardonnay <i>Food pairing:</i> seafood, cheese, caviar	\$118
2024 Italy  (Piedmont)	<b>Chardonnay Langhe D.O.C</b>   Gagliasco <i>(Medium - Bodied)</i> <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	\$22   \$108
2024 Italy  (Veneto)	<b>Pinot Grigio</b>   Alisia <i>(Light - Bodied)</i> <i>Notes/Aroma fruity:</i> lime, green apple and peach  100% Pinot Grigio <i>Food pairing:</i> salad, seafood, cheese, bruschetta, salmon, sea bass	\$16   \$79
2024 Italy  (Sardinia)	 <b>Vermentino</b>   Argiolas Costamolino <i>(Light - Bodied)</i> <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	\$86
2023 Italy  (Sicily)	 <b>Tasca D'almerita</b>   Regaleali Bianco <i>(Medium - Bodied)</i> <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	\$85
2024 Italy  (Veneto)	 <b>Verdicchio</b>   Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i> <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	\$89
2024 Italy  (Veneto)	<b>Rosé</b>   Torresela Pinot Grigio <i>(Dry - Medium Bodied)</i> <i>Notes/Aroma fruity:</i> citrus, grapefruit, lemon  100% Pinot Grigio <i>Food pairing:</i> cheese, cold cuts, pizza, grilled fish, salad	\$15   \$72

 = Sommelier suggestion



2021		<b>Amarone   D.O.C.G Vaona (Full - Bodied)</b>	
Veneto		<i>Notes/Aroma:</i> blueberry, raspberry, vanilla & plum 🍇 50% Corvinone   20% Corvina   20% Rondinella   10% Ossoleta <b>Food pairing:</b> cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts	\$28   \$138
2024		<b>Valpolicella Classico   Brigaldara (Medium - Bodied)</b>	
Veneto		<i>Notes/Aroma:</i> raspberries, dried cranberries and sour cherry 🍇 55% Corvina   25% Corvinone   20% Rondinella <b>Food pairing:</b> chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts	\$18   \$84
2022		<b>Montepulciano   Velenosi (Full - Bodied)</b>	
Abruzzo		<i>Notes/Aroma:</i> currant, strawberry and raspberry hints 🍇 100% Montepulciano <b>Food pairing:</b> cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak	\$15   \$72
2023		<b>Barbera d'Alba   Gagliasco (Full - Bodied)</b>	
Piedmont		<i>Notes/Aroma:</i> blackberry, fruit jam, cranberry and spicy hints 🍇 100% Barbera <b>Food pairing:</b> cheese, cold cuts, beef, pork chop, risotti, mushrooms & sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak	\$78
2024		<b>Pinot Noir   D.O.C SanMartino (Medium - Bodied)</b>	
Veneto		<i>Notes/Aroma:</i> Strawberry basket on the nose 🍇 100% Pinot Noir <b>Food pairing:</b> cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak	\$17   \$79
2023		<b>Primitivo   Di Manduria (Full - Bodied)</b>	
Puglia		<i>Notes/Aroma:</i> blueberry, plum, blackcurrant and blackberry 🍇 100% Primitivo <b>Food pairing:</b> cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom	\$17   \$85
2022		<b>Nero d'Avola   Tasca D'Almerita Regaleali (Rich Full - Bodied)</b>	
Sicily		<i>Notes/Aroma:</i> black cherry, plum and blackberry 🍇 100% Nero d'Avola <b>Food pairing:</b> cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini	\$95
2022		<b>Planeta   Etna Rosso (Full - Bodied)</b>	
Sicily		<i>Notes/Aroma:</i> cherry, raspberry and hint spices 🍇 100% Nerello Mascalese <b>Food pairing:</b> cheese, cold cuts, pizza, penne arrabbiata, beef tartare, mushrooms soup, greek salad, amatriciana, caesar salad, fettucine with truffle	\$125



2022		<b>Chianti Classico D.O.C.G</b>   Castello Monsanto <i>(Medium - Bodied)</i>	\$139
Tuscany		<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	
2021		<b>Oreno</b>   Tenuta Sette Ponti <i>(Full - Bodied)</i>	\$259
Tuscany		<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	
2021		<b>Tignanello</b>   Antinori <i>(Medium to Full - Bodied)</i>	\$419
Tuscany		<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	
2021		<b>Orma I.G.T.</b>   Tenuta Sette Ponti <i>(Full - Bodied)</i>	\$249
Tuscany		<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	
2020		<b>Sassicaia</b>   Bolgheri - Tenuta San Guido <i>(Rich Full - Bodied)</i>	\$549
Tuscany		<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	
2020		<b>Ornellaia</b>   Bolgheri Superiore <i>(Full - Bodied)</i>	\$449
Tuscany		<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	
2020		<b>Brunello Di Montalcino D.O.C.G</b>   La Poderina <i>(Bold Full - Bodied)</i>	\$149
Tuscany		<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	
2020		<b>Barolo D.O.C.G</b>   Enzo Bartoli <i>(Full - Bodied)</i>	\$139
Piedmont		<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	

= 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 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



# 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



Jameson Shot (30 ml) \$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)