

# italian TAPAS

Pick by colour • Small plates made to share

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## RED PLATE – \$10.50

1. Provolone & Honey
  2. Italian Olives Selection
  3. Sicilian Caponata (V)
  4. Polenta Fries & Parmesan ★
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## GREY PLATE – \$11.50

5. Mini Meatballs in Tomato Sauce ★
  6. Spicy Salami & Pickles
  7. Sausage & Onions in Red Wine Reduction ★
  8. Porchetta & Pickles
- 



## BLUE PLATE – \$13.50

9. Parmigiano Reggiano & Walnuts
  10. Parma Ham & Breadsticks (small portion)
  11. Gorgonzola & Honey (limited rotation) ★
  12. Roasted Beef Slices & Mustard ★
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## ★ PREMIUM PLATTERS – \$29.90

*Chef's Selection of Italian Cold Cuts*

**Italian Cheese Trio & Pickles**  
(Hard, Semi-hard & Soft selection)



## 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



## 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



## Beef Tartare \$27

**\*Raw Beef\***

Australian Angus beef tenderloin tartare mixed with French honey mustard, minced shallot, minced Italian capers, minced pickles, salt, pepper & South Italy extra virgin olive oil



## Burratina \$23.90

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

**\*Extra Parma Ham +\$7.50**





## 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)

# 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

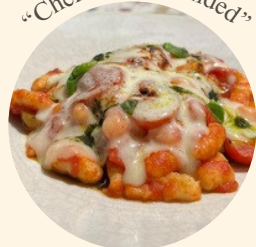
In French butter sauce, lemon &amp; Imported sturgeon caviar

**Spaghetti alle Vongole** \$30.50

Clams, minced garlic, minced parsley, premium quality cherry tomatoes &amp; 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 &amp; Italian spinach in Cacio e pepe sauce (grated Italian Pecorino Romano cheese &amp; freshly ground black pepper) &amp; Italian black truffle purée



"Chef Recommended"

**Ravioli Crab & Lobster** \$38.90

Stuffed with crab &amp; lobster minced meat &amp; Italian Ricotta cheese in pink sauce, chopped imported salmon &amp; flambé in Italian white wine



Vegetarian

**Risotto Milanese** \$25

Italian Arborio rice, Italian saffron, French butter &amp; Italian Parmigiano Reggiano cheese



"Chef Recommended"

**Risotto Mushrooms** \$29

Italian Arborio rice with: sautéed wild mushrooms, ceps, Italian black truffle puree, French butter &amp; 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

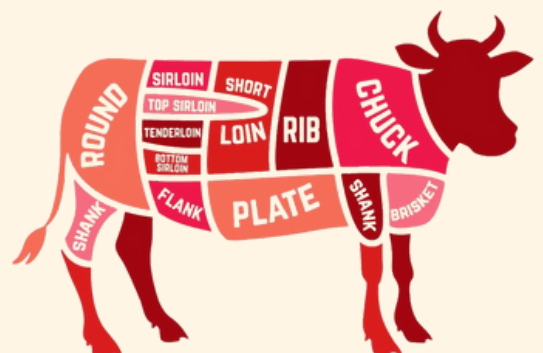


- Choice of Sauce:**
- Black pepper
  - Mushrooms
  - USA BBQ



- 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

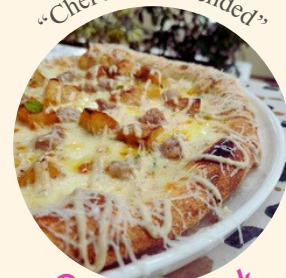
Italian mozzarella fior di latte, imported cream, Italian truffle purée, Italian Scamorza cheese, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

## 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

# "Choose your type of Pizza!"



\*Pizza cutting in 6 slices\*



**Napoletona Style**

(Pizza with a pronounced & soft edge)



**Gluten-Free Pizza +\$7**

(Madewith:Potatoflour, rice & cassava)



**Calzone Style**

(Folded Pizza)



**Thin Crust Style**

(Its'a styleofthinlowedgecrispy 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, ItalianProvolone, 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**

CAFFÈ ITALIA


# Kids Eat Free

Daily, 12PM – 6PM

With any \$12 spend per adult

## Little Pasta Lovers


Choose your favourite

**Spaghetti**  — or — **Penne**  
(long noodles) (tube pasta)


Pick your sauce

 **Tomato Sauce**

or

 **Butter & Parmesan**

or

 **Cheese Sauce** (Caffè Italia Style) ✦

Make it Extra Special ✦



**+\$5 Gelato**

vanilla flavour or chocolate

After 6PM, kids meal costs \$12

Offer valid daily from 12PM – 6PM. Minimum spend of \$12 per adult required. Kids meal is for children only.

Not valid for sharing. Limited to one free kids meal per adult.

Dine-in only.