

# 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 ★
- 



## 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

Vegetarian

## Tomato Soup

\$14

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

Vegetarian



Vegetarian - Vegan



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

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

Vegetarian



## 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



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

# "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

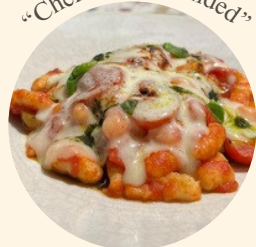
In French butter sauce, lemon &amp; Imported sturgeon caviar

**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



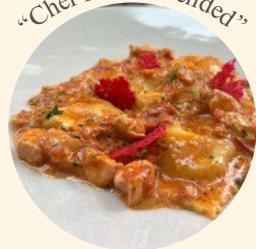
"Chef Recommended"

**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

# MAIN COURSE



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



Price is subject to 9% Government tax (GST) & 10% service charge



## Prime Rib Eye \$59

(USA - about 300 gr)

## Grain Fed Striploin \$42

(Australia - about 200 gr)

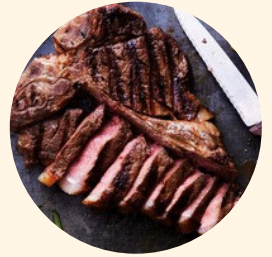


## Tenderloin \$52

(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

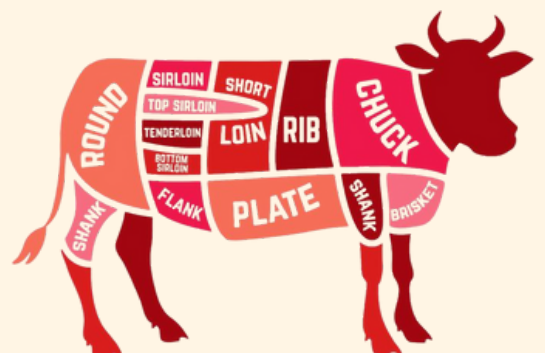


- Choice of Sauce:**
- Black pepper
  - Mushrooms
  - USA BBQ



- 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**



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



"Chef Recommended"

Vegetarian

## Margherita \$21

South Italy tomato sauce, Italian mozzarella fior di latte topped with Italian fresh basil



Vegetarian

## 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

Price is subject to 9% Government tax (GST) & 10% service charge

CLASSIC PIZZA

# "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

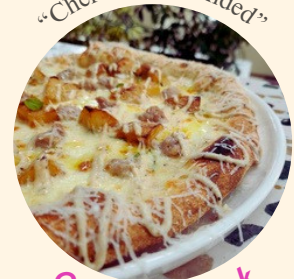
Italian mozzarella fior di latte, imported cream, Italian truffle purée, Italian Scamorza cheese, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

## Etrusca \$35

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



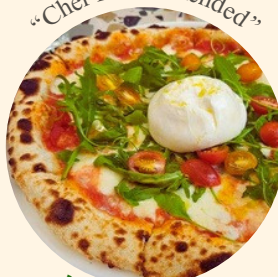
"Chef Recommended"



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\*



**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**

(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**



## 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**

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.



**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

**“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*

