



italian TAPAS

Pick by colour • Small plates made to share



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)

BRUSCHETTE • SANDWICH • SALADS



Vegetarian

Fresh Tomatoes 3 slice

\$13.50

Chopped diced tomatoes, cream cheese, minced garlic, chopped basil & South Italy extra virgin olive oil



Smoked Salmon 3 slice

\$18.50  "CHEF RECOMMENDED"

Imported smoked salmon, greens, homemade citronette dressing on our garlic bread



Vegetarian

Tartufata 3 slice

\$14.90

Sautéed premium mushrooms, minced garlic, minced parsley, Italian black truffle puree & Italian truffelace oil



Vegetarian

Garlic Bread 3 slice

\$11.50

Minced garlic, imported butter, Italian Grana Padano cheese, minced parsley



Bread Basket

\$12.50

Assorted homemade breads & focaccia



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)



Caesar Salad

\$23

Romaine salad with homemade Caesar dressing, toasted diced bread croutons, boiled eggs and Italian grated Grana Padano cheese on top
Grill Chicken



Vegetarian

Orvi' Greek Salad

\$21

Assorted green salad, fresh tomatoes, cucumbers, sliced red onions, Italian black olives & Italian feta cheese

ADD-ON SALAD

Slice cucumber OR boiled egg \$2.50
Grilled chicken OR eggplant slice \$3.50
Fresh stripes Mozzarella fior di latte \$3.50

Italian blue cheese \$4.90
Smoked salmon \$6.50

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

APPETIZER | BITES



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



Mashed Potato \$12

Potato, milk, butter



Caprese \$19.90

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

Extra Parma Ham +\$7.50



Roasted Potato \$11.50

Seasoned with rosemary



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



Truffle Fries \$17

Belgian French fries, Italian truffle lace oil, Italian black truffle puree, grated Italian Parmigiano Reggiano cheese & homemade truffle mayo



Mushrooms & Truffle oil Soup \$15

Homemade creamy wild mushrooms soup, minced garlic, minced onion, Italian truffle lace oil & served with crouton & toasted breads



French Fries \$11

Belgian French fries served with tomato ketchup & mayonnaise



Tomato Soup \$14

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



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

CLASSIC PASTA

“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)



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



Pesto Genovese \$25

Italian Genovese basil pesto with minced garlic, pinenuts, Italian Grana Padano cheese, Italian Parmigiano Reggiano cheese & SouthItaly extra virgin olive oil



Bolognese \$28

Australian Wagyu beef Bolognese sauce, South Italy tomato sauce with carrots, celery, garlic & a knob of French butter



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



Lasagna \$29

Classic Italian homemade pasta layered with Australian Wagyu beef Bolognese ,homemade bechamel sauce & grated Italian GranaPadanocheese



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



Italian Carbonara \$29

Stripes/diced Italian guanciale (pork cheek), eggs yolk, Italian Pecorino Romano cheese & freshly ground black pepper



Amatriciana \$29

Stripes/diced Italian guanciale (pork cheek), South Italy tomato sauce, Italian PecorinoRomano cheese & freshly ground black pepper

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

SIGNATURE DISH



Fettuccine with Fresh Truffle

\$39

Homemade fettuccine in French butter, grated Italian Parmigiano Reggiano cheese, Italian black truffle puree sauce with fresh seasonal truffle



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



"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



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



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



Risotto Milanese

\$25

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



Risotto Mushrooms

\$29

Italian Arborio rice with: sautéed wild mushrooms, ceps, Italian black truffle puree, French butter & Italian Grana Padano to finish

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

MAIN COURSE



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



Roasted Salmon \$39

Roasted imported salmon fillet served with garlic creamy sauce & mash potatoes



Chicken Parmigiana \$29

Chicken breast teak breaded and fried, topped with SouthItaly tomato sauce & melted Italian fior di latte mozzarella cheese, served with Belgian fries



Pork Chop \$43

Grilled Iberico pork chop, Italian cooked ham & Italian melted smoked scamorza cheese served with roast potatoes



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

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

GRILL SPECIALS



Prime Rib Eye \$59

(USA · about 300 gr)



Grain Fed Striploin

\$42

(Australia · about 200 gr)



Brazilian Tenderloin \$47

(Brazil · about 200 gr)

Served with black truffle puree



Fiorentina (T-bone) \$139

(Imported · about 1 kg)

*All our steaks are served
with 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

STEAK DONENESS GUIDE:



Rare
Cool red centre



Medium Rare
Warm red centre



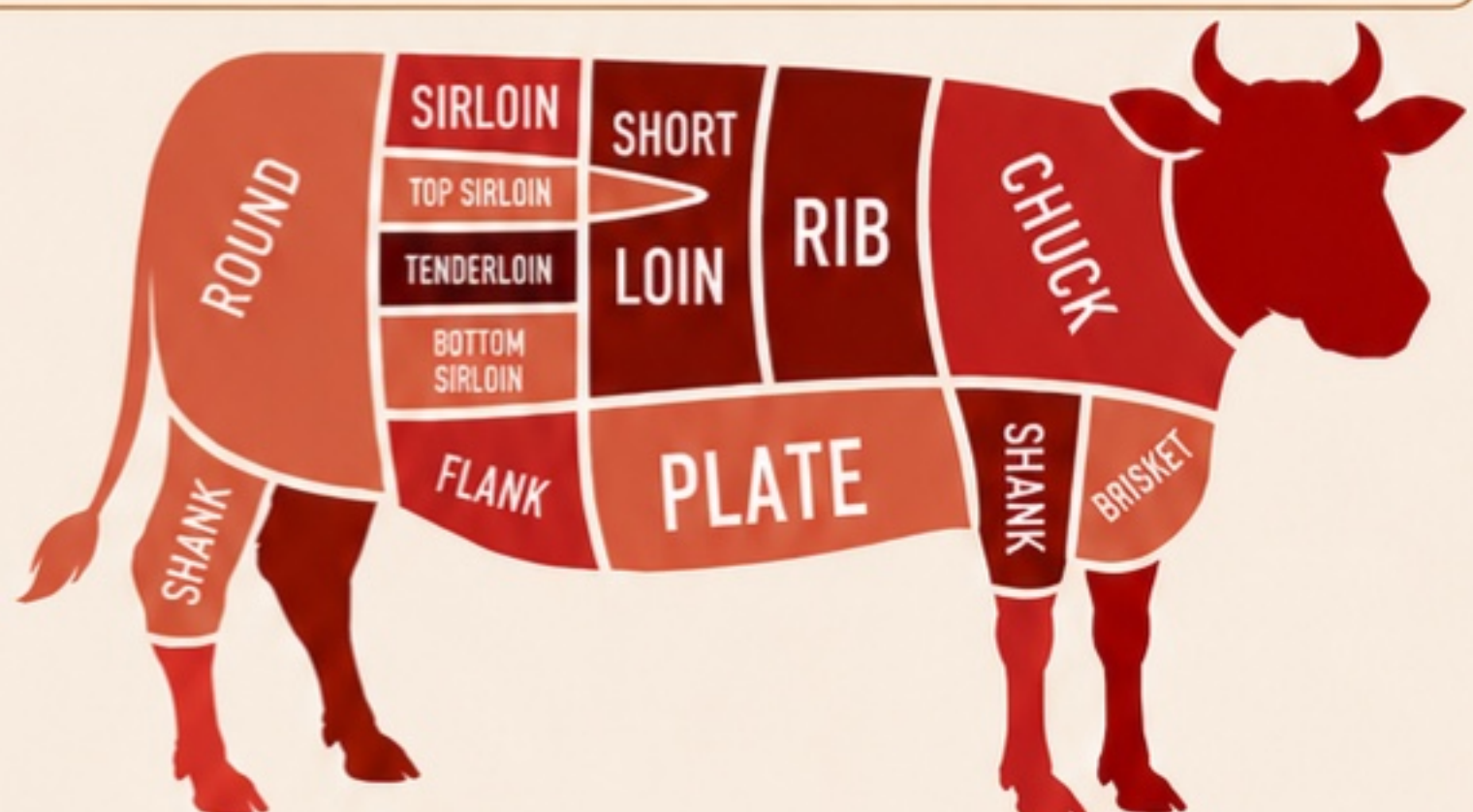
Medium
Warm pink centre



Medium Well
Slightly pink centre



Well Done
Little to no pink



ADDITIONAL EXTRA SAUCE:

Black pepper	\$4
Mushrooms	\$4.50
USA BBQ	\$4

White Cream Garlic sauce	\$4.50
Truffle Cream sauce	\$4.90

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/aundergines & 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

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“Choose your type of Pizza!”



Pizza cutting in 6 slices



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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

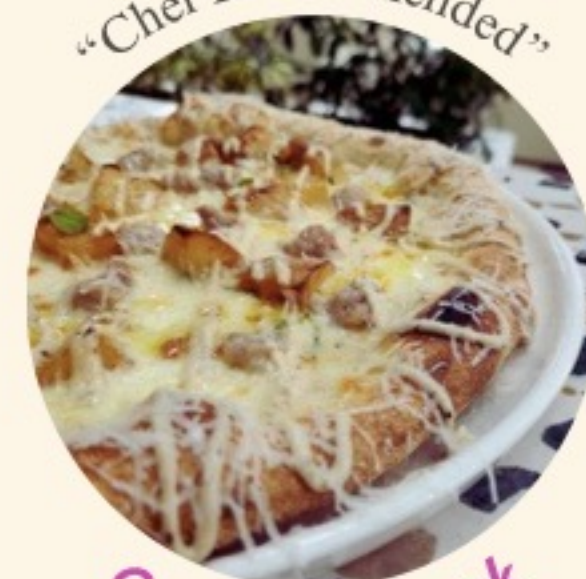
Italian mozzarella fior di latte, imported cream, Italian truffle purée, Italian Scamorza cheese, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

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

(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



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



Vegetarian

Margherita \$21

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



Contain Pork

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

DESSERTS



Tiramisù

\$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

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

Caffè Italia

ITALIAN KITCHEN - ARTISAN PIZZA - TAPAS ON CONVEYOR BELT



GLUTEN-FREE
PASTA AVAILABLE
+\$4.50++

Surcharge applies
also to free kids meals.

Kids Eat Free

— Daily, 12PM – 6PM —

With any \$12 spend per adult

For children up to 6 years old

Little Pasta Lovers

— Choose your favourite —

Spaghetti
(long noodles)



— or —

Penne
(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.