



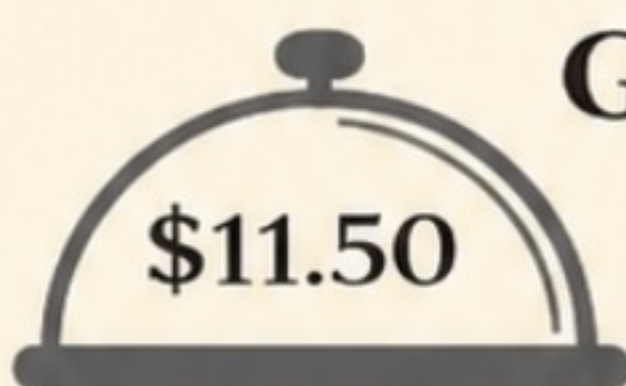
italian TAPAS

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 truffle 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

Ori' 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



Chef Recommended



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



Vegetarian

Mashed Potato

\$12

Potato, milk, butter



Vegetarian

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



Vegetarian

Roasted Potato

\$11.50

Seasoned with rosemary



Chef Recommended



Vegetarian

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

Truffle Fries

\$17

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



Vegetarian

Mushrooms & Truffle oil Soup

\$15

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



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



Vegetarian - Vegan

Tomato Soup

\$14

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



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



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

Contain eggs & flour

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



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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

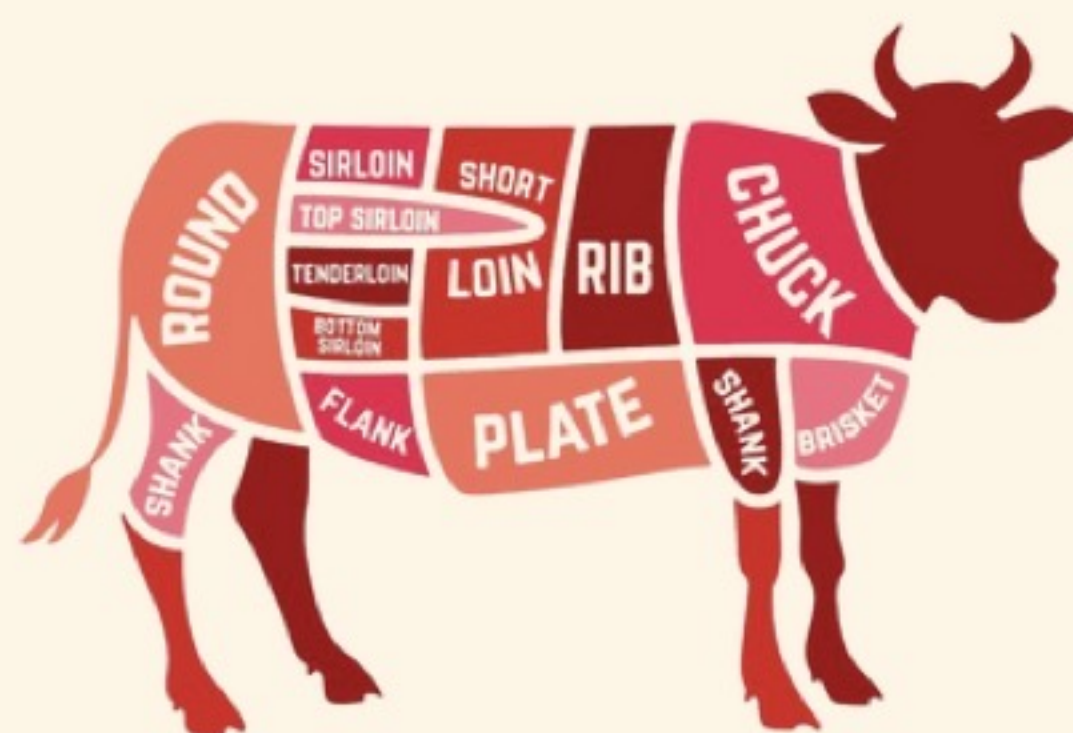
Medium

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



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



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**



"Chef Recommended"

Vegetarian



Contain Pork



Contain Pork

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

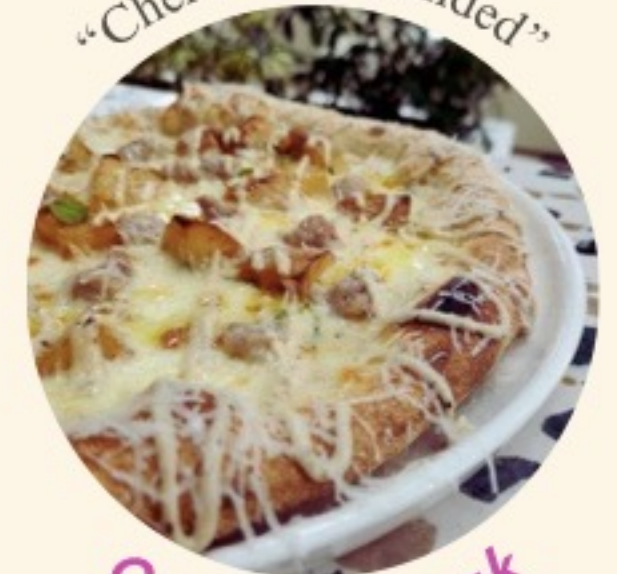
Italian mozzarella fior di latte, imported cream, Italian truffle purée, Italian Scamorza cheese, shaved fresh seasonal truffle & Italian Parmigiano Reggiano cheese

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

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



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

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



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



Affogato \$13

Choice of Italian scoop gelato topped with Italian espresso coffee



Pannacotta Strawberry \$19

Italian cream pudding topped with strawberry sauce



Gelato Selection \$9

(Artisanal Italian Gelato)

Pistacchio or Hazelnut or Vanilla or **Vegan** Chocolate or **Vegan** Lemon Sorbet



Lava Cake \$19

Classic hot chocolate molten chocolate cake with choice of Italian gelato



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 Chocolate \$19

Italian cream pudding topped with imported chocolate sauce

“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)

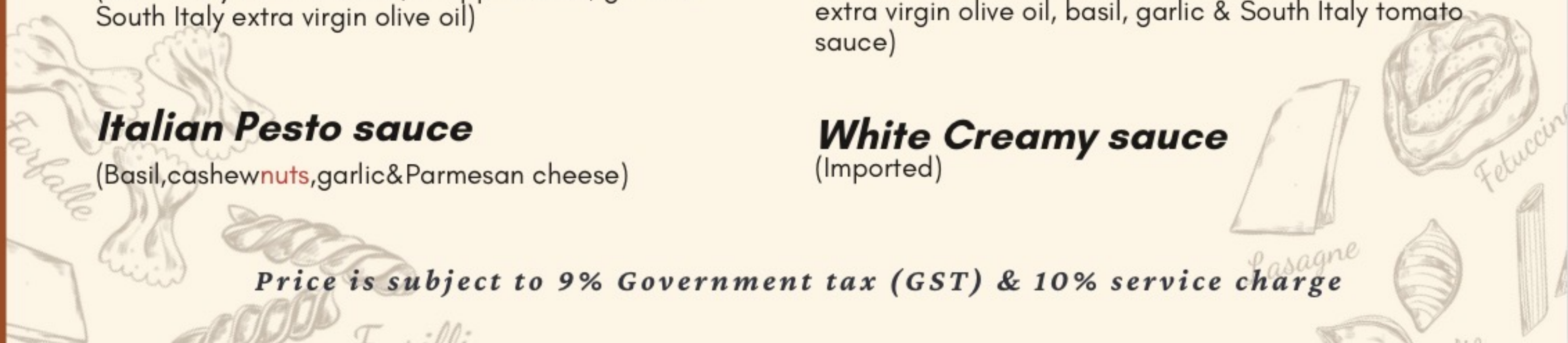
Wagyu Bolognese sauce

(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



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.