

Caffe Italia

ITALIAN KITCHEN • ARTISAN PIZZA • TAPAS ON CONVEYOR BELT

TAPAS

• PICK YOUR COLOUR • CHOOSE YOUR TAPAS •

Each price is for one individual plate.



RED PLATE — \$10.50 EACH

1. Provolone & Honey
2. Italian Olives Selection
3. Sicilian Caponata (V)
4. Polenta Fries & Parmesan ★



GREY PLATE — \$11.50 EACH

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



BLUE PLATE — \$13.50 EACH

9. Parmigiano Reggiano & Walnuts
10. Parma Ham & Breadsticks (small portion)
11. Gorgonzola & Honey (limited rotation) ★
12. Mix Grilled Vegetables (V) ★

★ 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

Orni' 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

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



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



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



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



Mashed Potato

\$12

Potato, milk, butter



Roasted Potato

\$11.50

Seasoned with rosemary



Truffle Fries

\$17

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



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

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 steak breaded and fried, topped with South Italy 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

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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



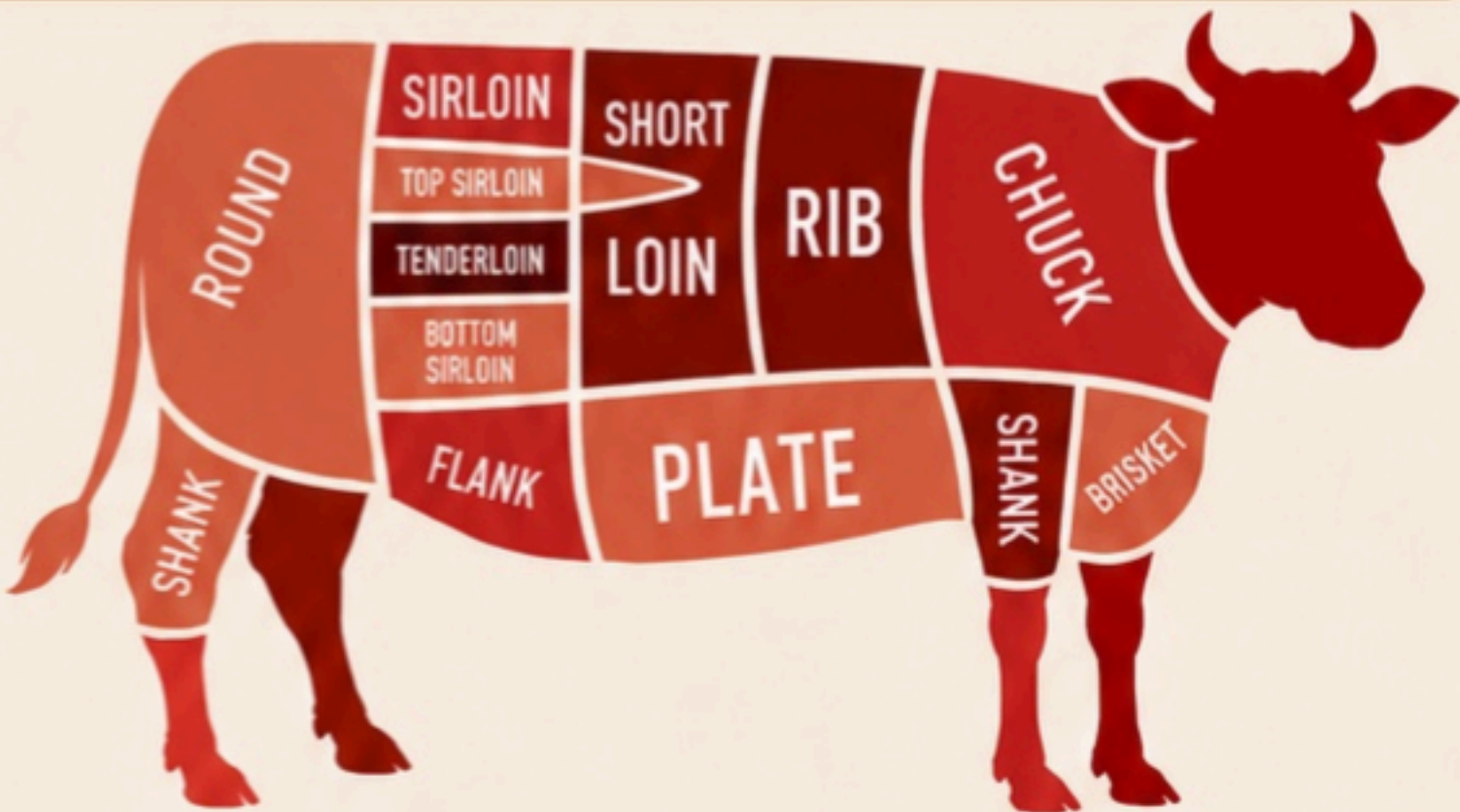
Medium
Warm pink centre



Medium Well
Slightly pink centre



Well Done
Little to no pink



ADDITIONAL EXTRA SAUCE:

Black pepper	\$4	White Cream Garlic sauce	\$4.50
Mushrooms	\$4.50	Truffle Cream sauce	\$4.90
USA BBQ	\$4		

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PIZZA



Beef Pepperoni \$25.90

South Italy tomato sauce, Italian mozzarella fior di latte, imported beef pepperoni



Vegetarian

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

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



"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



"Chef Recommended"



Contain Pork

Etrusca \$35

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



"Chef Recommended"



Vegetarian

Burrata \$35

South Italy tomato sauce, Italian mozzarella fior di latte, Italian arugula/rocket salad, tomatoes topped with whole burrata cheese



Contain Pork

Meat Lovers \$32

South Italy tomato sauce, Italian mozzarella fior di latte, imported beef pepperoni, Italian cooked ham, Italian pork sausage & crispy bacon

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

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



Vegetarian

Margherita \$21

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



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



Vegetarian

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



Contain pork

Prosciutto e Funghi

Italian mozzarella fior di latte, South Italy tomato sauce, Italian cooked ham & premium sautéed mushrooms



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



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

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

DESSERTS



"Chef Recommended"



Vegetarian

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



Vegetarian

Lava Cake

\$19

Classic hot chocolate molten chocolate cake with choice of Italian gelato



"Chef Recommended"



Vegetarian

Affogato

\$13

Choice of Italian scoop gelato topped with Italian espresso coffee



Vegetarian

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



Vegetarian

Pannacotta Strawberry

\$19

Italian cream pudding topped with strawberry sauce



Vegetarian

Pannacotta Chocolate

\$19

Italian cream pudding topped with imported chocolate sauce



Vegetarian

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

EXTRA TOPPING & SAUCE

Enjoy your extra topping for Pizza - Pasta - Salad!

(Already mixed with pasta, pizza, salad)

+\$1.50

Chopped tomatoes
Grilled onion

+\$2.50

Italian white truffle oil
Boiled Egg
Grilled sliced cucumbers

+\$3

Sautéed mushrooms
Italian arugula/rocket salad

+\$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 artichoke in brine
Italian sautéed tomatoes
Italian pork cooked ham
Italian Gorgonzola cheese
Italian black truffle paste

+\$5.50

Imported stripes beef pepperoni
Italian Leccino olives
Imported pork bacon
Chopped imported feta cheese

+\$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, cashewnuts, 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

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.