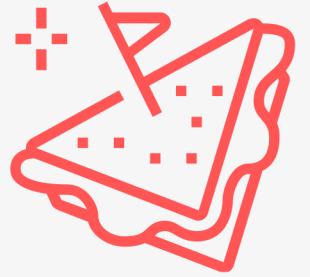


# KIDS MENU



\$19



## PASTA CHOICE

**Gnocchi** (*contain eggs*)

or

**Penne**

or

**Spaghetti**



## SAUCE CHOICE

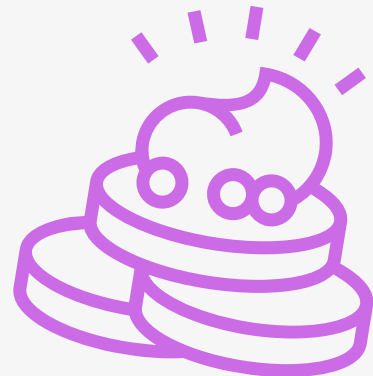
**Napoletana** (*vegetarian / vegan*)

or

**Butter & Parmesan** (*vegetarian*)

or

**White Cream sauce** (*vegetarian*)



## GELATO CHOICE

"Artisanal Italian Gelato"

**Vanilla**

or

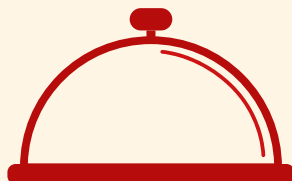
**Chocolate**



# italian TAPAS

"Price will be calculated based on the colours of the plate"  
&  
Each number refer to the Dish Name

## Red Plate



\$10.50

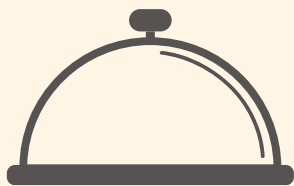
1. ITALIAN PROVOLONE CHEESE, BREADS & JAM

3. SICILIAN CAPONATA (aubergines/eggplants, celery, onions, olives, tomato paste) & ITALIAN PINENUT

4. ITALIAN OLIVES SELECTION

5. HOMEMADE PORCHETTA ALLA TREVIGIANA & PICKLES

## Grey Plate



\$11.50

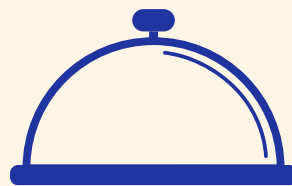
6. ITALIAN ASIAGO CHEESE & CROSTINI BREADS

7. ITALIAN "DAILY SELECTIONS" CHEESE & CROSTINI BREADS

8. SALAMI SPIANATA SPICY & OLIVES

9. ITALIAN GRANA PADANO CHEESE & CROSTINI BREADS

## Blue Plate



\$13.50

10. ITALIAN GORGONZOLA CHEESE, JAM & WALNUTS

11. ITALIAN PARMIGIANO REGGIANO CHEESE, HONEY & WALNUTS

12. ITALIAN PECORINO ROMANO CHEESE & ITALIAN TRUFFLE PUREE

13. PARMA HAM & BREADSTICK

14. ITALIAN "DAILY SELECTIONS" CHEESE



## Buffalo Mozzarella \$22.50

Italy - 125 gr served with premium quality cherry tomatoes, arugula / rocket salad, South Italy extra virgin olive oil

## \*Raw Beef\* Beef Tartare \$27

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 mozzarella fior di latte cheese, basil, fresh tomatoes, Modena balsamic glaze & a touch of 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



## Mushrooms & Truffle oil Soup \$15

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





## 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



## Extra Toppings

*(Mix with salad)*

### +\$2.50

Romaine Lettuce Sliced/  
Cucumbers  
Sliced boiled egg  
Shaved Italian Grana Padano cheese

### +\$3

Italian Rocket salad  
Sautéed mushrooms  
Grated/shaved Italian Pecorino Romano cheese  
Grated/shaved Italian Parmigiano Reggiano cheese

### +\$3.50

Cherry tomatoes  
Grilled chopped chicken  
Grilled slice eggplants  
Italian mozzarella fior di latte

### +\$4

Italian black olives

### +\$4.90

Sun-dried tomatoes Chopped  
Italian Gorgonzola cheese

### +\$5.50

Italian Leccino olives  
Imported crispy pork bacon  
Stripes/diced Italian pork guanciale  
Chopped imported feta cheese

### +\$5.90

Sautéed shrimps

### +\$6.50

Imported crispy beef bacon  
Imported smoked salmon





Vegetarian

## Fresh Tomatoes \$13.50

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

## Garlic Bread \$9.50

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



Vegetarian



## Smoked Salmon \$15.50

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 lace oil



Vegetarian

**Add on :** Extra slice bruschetta: +\$3



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]

## Bread Basket \$12.50

Assorted homemade breads & focaccia





## 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



## Extra Dip Sauce

Black truffle mayo *\*contain eggs\** \$2.75  
(Mayonnaise, Italian black truffle puree)

Pink sauce *\*contain eggs\** \$1.50

Tartar sauce *\*contain eggs\** \$2.50  
(Mayonnaise, Italian capers, pickles, boiled egg white, minced garlic)

## “Enjoy your extra topping for Pasta!” (Mix with pasta)

**+\$15**

Caviar (min. 5 gr)

Fresh truffle seasonal (min. 5 gr)

**+\$1.50**

Chopped minced onions

Chopped minced garlic

**+\$2.50**

French butter

Italian Grana Padano cheese

**+\$3**

Italian basil

Sautéed mushrooms

Grated Grana Padano cheese (*available ots*)

Grated Italian Pecorino Romano cheese (*available ots*)

Grated Italian Parmigiano Reggiano cheese (*available ots*)

**+\$3.50**

Cherry tomatoes

Grilled chopped chicken Italian

Grilled slice eggplants

**+\$4**

Italian black olives

Italian shredded mozzarella

**+\$4.90**

Italian black truffle paste

**+\$5.50**

Italian Leccino olives

Imported pork bacon

Stripes/diced Italian pork guanciale

**+\$5.90**

Sautéed shrimps

Chopped Italian stracciatella cheese

**+\$6.50**

Imported beef bacon Imported smoked salmon Chopped Italian pork sausage

## Extra Sauce +\$5.90

(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)





# "Choose your Pasta!"

## Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

**\*Upsized pasta: +\$4.50**

## Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

**\*Upsized pasta: +\$4.50**

## Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

**\*Upsized pasta: +\$5**

## Whole Meal: +\$3

Spaghetti | Penne | Fusilli

**\*Upsized pasta: +\$4.50**

**All extra upsized sauce: +\$5.90**

(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 chili & minced parsley



Vegetarian



## Lasagna \$29

**\*Cannot change the type of pasta**

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

## "Choose your Pasta!"

### Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

**\*Upsized pasta: +\$4.50**

### Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

**\*Upsized pasta: +\$4.50**

### Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

**\*Upsized pasta: +\$5**

### Whole Meal: +\$3

Spaghetti | Penne | Fusilli

**\*Upsized pasta: +\$4.50**

**All extra upsized sauce: +\$5.90**

(Already mix with the pasta)



### "Our" Alfredo \$27

Imported cream sauce, Italian Grana Padano cheese, sautéed premium mushrooms, diced sautéed chicken, minced garlic & onions

### Truffle Sauce \$29

Imported cream sauce, Italian Parmigiano Reggiano cheese & Italian black truffle puree



Vegetarian



Contain Pork

### Sausage & Mushrooms Sauce \$29

Italian chopped pork sausage, sautéed premium mushrooms, French butter, imported cream, minced garlic & minced 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



Vegetarian

### "Our" Aglio, Olio e Peperoncino 🌶️ \$19

Puree Garlic, South Italy Sicilian extra virgin olive oil, fresh chili & minced parsley

### Four Cheese \$27

Italian Parmigiano Reggiano cheese, Italian Gorgonzola DOP cheese, Italian mozzarella fior di latte cheese & imported cream



Vegetarian

### Fettuccine al Tartufo \$39

**\*Cannot change the type of pasta**

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

### "Our" Cacio e Pepe 🌶️ \$25

Grated Italian Pecorino Romano cheese & freshly ground black pepper





## "Choose your Pasta!"

### Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

**\*Upsized pasta: +\$4.50**

### Gluten Free: +\$2.50

Spaghetti | Penne | Linguine

**\*Upsized pasta: +\$4.50**

### Homemade Pasta (contain eggs): +\$3.90

Fettuccine | Potato Gnocchi

**\*Upsized pasta: +\$5**

### Whole Meal: +\$3

Spaghetti | Penne | Fusilli

**\*Upsized pasta: +\$4.50**

**All extra upsized sauce: +\$5.90**

(Already mix with the pasta)



### Vongole \$29

Clams, minced garlic, minced parsley, premium quality cherry tomatoes & flambé with Italian white wine

  
"Chef Recommended"



### Caviar \$39

In French butter sauce, lemon & Imported sturgeon caviar

### Salmon in Pink Sauce \$29

Chopped imported salmon, French cream sauce, South Italy tomatoes sauce, minced onions, minced garlic, chopped parsley & flambé with Italian white wine



### 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



### Risotto Milanese \$25

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

  
"Chef Recommended"



Vegetarian

### Risotto Mushrooms \$29

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



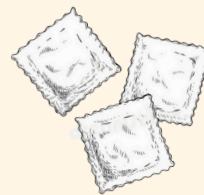
Vegetarian

**\*Upsized risotto: +\$4.50**

"Choose your

Ravioli"

\$29.00



### Ravioli Porcini

Stuffed with Italian ceps mushrooms, wild mushrooms & Italian ricotta cheese

Vegetarian

### Ravioli Crab & Lobster

Stuffed with crab & lobster meat with Italian ricotta cheese



### Ravioli Ricotta e Spinaci

Stuffed with Italian ricotta cheese & italian spinach

Vegetarian

"Combine with your favourite Sauce!"

### Mushrooms & Sausage

Contain Pork

Chopped Italian sausage, wild mushrooms, French butter, French cream, minced garlic & minced onions

### Napoletana

Vegetarian | Vegan

South Italy tomato sauce, South Italy extra virgin olive oil, garlic, onions & premium quality cherry tomatoes

### Truffle Sauce

Vegetarian

Imported cream sauce with Italian Parmigiano Reggiano cheese & Italian black truffle puree

### Salmon in Pink Sauce

Chopped imported salmon, cream sauce, South Italy tomato sauce, minced onions, minced garlic, South Italy extra virgin olive oil & minced parsley

### "Our" Cacio e Pepe 🌶️

Vegetarian

Grated Italian Pecorino Romano cheese & fresh ground black pepper

### Genovese Pesto

Vegetarian | Vegan

Italian Genovese basil pesto with minced garlic, imported pine nuts, Italian Grana Padano cheese, Italian Parmigiano Reggiano cheese & South Italy extra virgin olive oil



## Nonna's Meatballs \$29

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

\*Extra Meatball \$3/pcs

## 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 \$37

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

## Mediterranean Sea bass \$37

Pan fried 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





**All served already scalloped / sliced**

**\*Including 1 Side Dish & 1 Sauce\***



## 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) \$119

(Imported - about 1 kg)



### 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

# "Enjoy your extra topping for Pizza!"

*(Already mix with pizza)*

## **+\$1.50**

*Sliced garlic*

*Chopped tomatoes*

*Grilled onions*

## **+\$2.50**

*Boiled Egg*

*Grilled sliced cucumbers*

*Italian white truffle oil*

*Italian Grana Padano cheese (shaved or grated)*

## **+\$3**

*Italian arugula/rocket salad*

*Italian basil*

*Sautéed mushrooms*

*Grated/shaved Grana Padano cheese*

*Grated/shaved Italian Pecorino Romano cheese*

*Grated/shaved Italian Parmigiano Reggiano cheese*

## **+\$3.50**

*Cherry tomatoes*

*Grilled slice zucchini*

*Stripes capsicums*

*Grilled chicken*

*Italian capers*

*Grilled slice eggplants*

## **+\$4**

*Italian black olives*

*Italian shredded melted mozzarella*

## **+\$4.90**

*Italian artichokes 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*

*Chopped imported feta cheese*

*Stripes/diced Italian pork guanciale*

*Stripes Italian pork salami*

## **+\$5.90**

*Sautéed shrimps*

*Chopped Italian stracciatella cheese*

## **+\$6.50**

*Imported beef bacon*

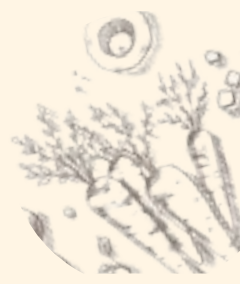
*Imported smoked salmon Chopped*

*Italian pork sausages*

## **+\$15**

*Caviar (min. 5 gr)*

*Fresh truffle seasonal (min. 5 gr)*





# "Choose your type of Pizza!"



Thin medium based : extra +\$7



**Napoletana Style**

(Pizza with a pronounced & soft edge)



**Thin Crust Style**

(It's a style of thin low edge crispy pizza)



**Calzone Style**

(Folded Pizza)

**Available mix only**

Extra South Italy tomato sauce : +\$2.50

Extra Italian mozzarella fior di latte : +\$3.50



Contain Pork

## Capricciosa \$29

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

## Regina di Bufala \$31.90

(not available calzone)

South Italy tomato sauce, Italian buffalo mozzarella DOP & Italian fresh basil



"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



**\*Pizza cutting in 6 slices\***

## "Choose your type of Pizza!"



Thin medium based : extra +\$7



**Napoletana Style**

(Pizza with a pronounced & soft edge)



**Thin Crust Style**

(It's a style of thin low edge crispy pizza)



**Calzone Style**

(Folded 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

(not available calzone)

Italian mozzarella fior di latte, imported cream, Italian stracciatella cheese, imported smoked salmon & lemon zest

### Truffle Queen \$39

(not available calzone)

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

### Etrusca \$35

(not available calzone)

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

### Sbagliata \$23

(not available calzone)

Italian mozzarella fior di latte, Italian basil emulsion, South Italy tomato purée & twister of South Italy extra virgin olive oil

### Burrata \$35

(not available calzone)

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



Vegetarian



Contain Pork



Vegetarian



Vegetarian



\*Pizza cutting in 6 slices\*



# "Choose your type of Pizza!"



Thin medium based : extra +\$7



**Napoletana Style**

(Pizza with a pronounced & soft edge)



**Thin Crust Style**

(It's a style of thin low edge crispy pizza)



**Calzone Style**

(Folded 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/auergines & 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

## Meatballs \$32

South Italy tomato sauce, Italian mozzarella fior di latte, Angus beef meatballs & Italian Parmigiano Reggiano cheese



*Contain eggs & flour*

"Chef Recommended"



*Contain Pork*

## Carbo Pizza 🌶️ \$29

*(not available calzone)*

Italian mozzarella fior di latte, imported cream, imported bacon, eggs yolk, Italian Pecorino Romano cheese & fresh ground black pepper

## Meat Lovers \$32

South Italy tomato sauce, Italian mozzarella fior di latte, stripes pork salami, imported bacon & Italian pork cooked ham



*Contain Pork*



**\*Pizza cutting in 6 slices\***



## 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

**\*Extra chocolate sauce  
(on the side): \$3**