



Bellavista Franciacorta Assemblage Extra Brut

Grape:

Chardonnay 86%,
Pinot Noir 13%,
Pinot Blanc 1%

Ratings:

95 Falstaff
93 Wine Spectator
93 James Suckling
92 Wine Advocate

PROMO
\$98++

Mario Gagliasso Langhe Chardonnay DOC 2024

Grape:

Chardonnay 100%

Ratings:

91 James Suckling



PROMO
\$98++



DRINKS

MINERAL WATER

Italia - 750ml

Panna, still water	\$\$9
San Pellegrino, sparkling water	\$\$9

SOFT DRINKS

Coke · Coke Zero · Sprite	\$\$8
Tonic Water Ginger Ale	

ICED TEA

Lemon Iced Tea	\$\$9
Lychee Iced Tea	\$\$9

FRESH JUICE

Orange · Apple · Carrot	\$\$10
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CHILLED JUICES

Pineapple · Cranberry · Lime	\$\$6
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ITALIAN MOCKTAILS

Capri	\$\$13
Mint, tonic	

Cinque Terre	\$\$13
Orange, strawberry, ginger ale	

Panarea	\$\$13
Lime, Angostura bitter, Sprite	

Sicilia Mia	\$\$13
Earl Grey, elderflower, citrus, butterfly pea infusion	

DIGESTIVI · LIQUORI

Frangelico · Piemonte	\$\$12
Amaro Averna · Sicilia	\$\$12
Amaro Montenegro · Emilia Romagna	\$\$12
Cynar · Veneto	\$\$12
Grappa Poli · Italia	\$\$19
Limoncello · Italia	\$\$15
Kahlua · Mexico	\$\$15
Cointreau · France	\$\$15
Sambuca · Italia	\$\$15

MILKSHAKE

Chocolate	\$\$13
Vanilla	\$\$13
Hazelnut	\$\$13
Strawberry	\$\$13

TEA

English Breakfast	\$\$7
Green Tea	\$\$7
Peppermint	\$\$7
Earl Grey	\$\$7
Chamomile	\$\$7

COFFEE · **LAVAZZA**

Long Black · Macchiato	\$\$6
Latte · Cappuccino · Flat White	\$\$7
Caffe Mocha	\$\$8
Hot Chocolate	\$\$8

Piccolo Latte	\$\$7
Double Espresso	\$\$8
Espresso lungo Ristretto	\$\$5

Additional: \$1 for Ice / \$1.50 for Decaf

BEERS BTL

Baladin Craft IPA Italy	\$\$14.50
Peroni Italy	\$\$11
Corona Mexico	\$\$11
Kirin Japan	\$\$12
Heineken 0%	\$\$9

BEER · DRAUGHT

500 ml

Tiger · Singapore	\$\$17
Heineken · Netherlands	\$\$19
Guinness · Ireland	\$\$19



WINE BAR

SPARKLING

GLASS

BOTTLE

NV
Italy
(Venice)

Prosecco | Astoria Lounge DOC (Dry Sparkling)

Notes/Aroma: light floral & citrus aroma

90% Glera | 10% Chardonnay

Food pairing: cold cuts, cheese, seafood, pasta

\$S14

\$S69

NV
France

Champagne | Laurent Perrier, La Cuvée Brut (Dry Sparkling)

Notes/Aroma: citrus, lemon and grapefruit

100% Chardonnay

Food pairing: fish, caviar, cheese

\$S149

2024
Italy
(Veneto)

👍 Rosé Prosecco | Astoria (Crisp – Sparkling)

Notes/Aroma fruity: strawberry and raspberry

90% Glera | 10% Pinot Nero

Food pairing: seafood, cheese, cold cuts, risotto, pesto

\$S69

SWEET

2024
Italy
(Piedmont)

Moscato d'Asti | S. Stefano (Semi Sparkling)

Notes/Aroma fruity: pear, melon and green apple

100% Moscato (Semi Sparkling)

Food pairing: cheese, seafood, dessert

\$S68

2023
Germany

Riesling | Seehof (Dry – Semi Sweet)

Notes/Aroma fruity: melon and green apple

100% Riesling

Food pairing: cured meat, seafood, pasta, cheese

\$S79



WORLD RED WINE

2023
Chile

Cabernet Sauvignon | Gran Reserva Casa Silva (Full-bodied)

Notes/Aroma: blackcurrant, blackberry and eucalyptus

100% Cabernet Sauvignon

Food pairing: all steak, spaghetti carbonara, spaghetti bolognese, cold cuts, lasagna, pizza

\$S108

2022
Australia
(Barossa)

Shiraz | Elderton (Full-bodied)

Notes/Aroma: blackberry, plum, chocolate and vanilla

100% Shiraz

Food pairing: all meat, pizza, mushrooms soup, cold cuts, bruschetta tartufata, beef tartare, spaghetti bolognese, lasagna, risotti

\$S99

2020
France

Château Tour de Guiet Bordeaux (Medium to full-bodied)

Notes/Aroma: cherry, strawberry, cranberries and chocolate vanilla

Merlot | Cabernet Sauvignon | Cabernet Franc

Food pairing: chicken parmigiana, cold cuts, bruschetta mushrooms, mushroom, amatriciana, spaghetti carbonara, risotto funghi, ravioli porcini, pork chop

\$S89

2023
Argentina

Malbec | Kaiken Estate (Full-bodied)

Notes/Aroma: dark cherry, blackberry, plum and dark chocolate

80% Malbec | 15% Bonarda | 5% Petit Verdot

Food pairing: mushrooms soup, gorgonzola cheese, pork chop, all steak, fettuccine with truffle, tartare, beef tartare

\$S87

WHITE WINE

		GLASS	BOTTLE
2023 France	Sauvignon Blanc Bellevie Pavillon <i>(Light - Bodied)</i> Notes/Aroma fruity: tropical fruit 100% Sauvignon Blanc Food pairing: cheese, seafood, pistachio dish, vegetarian pizza, chicken dish, salmon, sea bass	\$S\$14	\$S\$67
2022 France	 Chablis Chardonnay Domaine Christian Moreau <i>(Light - Bodied)</i> Notes/Aroma fruity: melon, green apple, pear and peach 100% Chardonnay Food pairing: seafood, cheese, caviar		\$S\$118
2024 Italy <i>(Piedmont)</i>	Chardonnay Langhe D.O.C Gagliasco <i>(Medium - Bodied)</i> Notes/Aroma fruity: Mineral touch, Yellow peach, Acacia Honey & Toasted aroma 100% Chardonnay Food pairing: cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass	\$S\$22	\$S\$108
2024 Italy <i>(Veneto)</i>	Pinot Grigio Alisia <i>(Light - Bodied)</i> Notes/Aroma fruity: lime, green apple and peach 100% Pinot Grigio Food pairing: salad, seafood, cheese, bruschetta, salmon, sea bass	\$S\$16	\$S\$79
2024 Italy <i>(Sardinia)</i>	 Vermentino Argiolas Costamolino <i>(Light - Bodied)</i> Notes/Aroma fruity: lemon and peach 100% Vermentino Food pairing: burrata cheese, buffalo mozzarella, smoked salmon bruschetta, spaghetti vongole, caviar, sea bass, salad		\$S\$86
2022 Italy <i>(Sicily Mount Etna)</i>	 Isolano - Etna Bianco DOC - Donnafugata D&G Notes/Aroma fruity: Notes: Citrus, Lemon Zest, Yellow-Fleshed Fruit, Mediterranean Herbs, Flint 100% carricante Food pairing: seafood, cheese, salad, pork chop, sea bass, salmon		\$S\$118
2024 Italy <i>(Veneto)</i>	 Verdicchio Zenato Lugana San Benedetto <i>(Dry - Light Bodied)</i> Notes/Aroma fruity: peach, green apple, pear, apricot 100% Verdicchio Food pairing: cheese, burrata, buffalo mozzarella, spaghetti vongole, smoked salmon bruschetta, salad, linguine crab sauce		\$S\$89
2025 Italy <i>(Sicily Mount Etna)</i>	ROSA - Sicilia DOC Rosato Donnafugata D&G Notes/Aroma fruity: Jasmine, Rose Petals, White Peach, Bergamot 90% Nerello Mascalese 10% Nocera Food pairing: cheese, cold cuts, pizza, grilled fish, salad		\$S\$118

ITALIAN RED WINE

		GLASS	BOTTLE
2021 Veneto	Amarone D.O.C.G Vaona <i>(Full - Bodied)</i> Notes/Aroma: blueberry, raspberry, vanilla & plum 50% Corvinone 20% Corvina 20% Rondinella 10% Ossoleta Food pairing: cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts	\$S28	\$S138
2024 Veneto	Valpolicella Classico Brigaldara <i>(Medium - Bodied)</i> Notes/Aroma: raspberries, dried cranberries and sour cherry 55% Corvina 25% Corvinone 20% Rondinella Food pairing: chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts	\$S18	\$S84
2022 Abruzzo	Montepulciano Velenosi <i>(Full - Bodied)</i> Notes/Aroma: currant, strawberry and raspberry hints 100% Montepulciano Food pairing: cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak	\$S15	\$S72
2024 Veneto	Pinot Noir D.O.C SanMartino <i>(Medium - Bodied)</i> Notes/Aroma: Strawberry basket on the nose 100% Pinot Noir Food pairing: cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak	\$S17	\$S79
2022 Sardinia	Argiolas is solinas Carignano del Sulcis DOC Riserva Notes/Aroma: Ripe Blackberry · Plum · Mediterranean Herbs · Sweet Spices · Vanilla 100% Carignano Food pairing: cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini		\$S98
2023 Puglia	Primitivo Di Manduria <i>(Full - Bodied)</i> Notes/Aroma: blueberry, plum, blackcurrant & blackberry 100% Primitivo Food pairing: cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom	\$S17	\$S85
2023 Piedmont	Barbera d'Alba Gagliasco <i>(Full - Bodied)</i> Notes/Aroma: blackberry, fruit jam, cranberry and spicy hints 100% Barbera Food pairing: cheese, cold cuts, beef, pork chop, risotti, mushrooms & sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak		\$S78
2021 Sicily	Tancredi - Terre Siciliane IGT - Donnafugata D&G Notes/Aroma: Plum, Blueberry, Liquorice, Vanilla, Tobacco, Spices Cabernet Sauvignon Nero d'Avola Tannat Food pairing: cheese, cold cuts, pizza, penne arrabbiata, beef tartare, mushrooms soup, greek salad, amatriciana, caesar salad, fettuccine with truffle		\$S139





TOP ITALIAN RED WINE

		GLASS	BOTTLE
2022 Tuscany	Chianti Classico D.O.C.G Castello Monsanto <i>(Medium - Bodied)</i> Notes/Aroma: cherry, vanilla, blackberry, plum, pomegranate, spices and leather 80% Sangiovese 13% Merlot 7% Malvasia Nera Food pairing: Food pairing: cold cuts, cheese, fiorentina, truffle pizza, beef tartare		\$S139
2019 Veneto	Amarone della valpolicella - Classico Riserva - Zenato DOCG Notes/Aroma: Black Cherry, Dried Plum, Fig, Tobacco, Leather, Sweet Spices, Liquorice, Balsamic Notes 85% Corvina 10% Rondinella 5% Oseleta & Croatinaa Food pairing: cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle		\$S258
2021 Tuscany	Tignanello Antinori <i>(Medium to Full - Bodied)</i> Notes/Aroma: plum, blackberry, cherry and spices 80% Sangiovese 15% Cabernet Sauvignon 5% Cabernet Franc Food pairing: cheese, cold cuts, fiorentina steak, ravioli porcini, risotti, sirloin steak, tenderloin steak, meatballs, mushrooms soup		\$S419
2020 Sicily	Cuordilava - Etna Rosso DOC - Donnafugata D&G Notes/Aroma: Wild Strawberry, Plum, Violet, Spices, Forest Floor Nerello Mascalese Food pairing: cheese, cold cuts, lasagna, fiorentina steak, pork chop, carbonara, amatriciana, ravioli porcini, risotti		\$192
2020 Tuscany	Sapaio - Bolgheri Podere Sapaion 95 Points - James Suckling Notes/Aroma: Blackberry, Blackcurrant, Plum, Tobacco, Cedar & Spice 70% Cabernet Sauvignon 20% Petit Verdot 10% Cabernet Franc Food pairing: cheese, cold cuts, fiorentina steak, fettuccine bolognese, fettuccine with fresh truffle, ravioli porcini, etrusca pizza, risotti		\$S198
2020 Tuscany	Ornellaia Bolgheri Superiore <i>(Full - Bodied)</i> Notes/Aroma: herbs, cypress berries and blackberry 50% Cabernet Sauvignon 32% Merlot 13% Cabernet Franc 5% Petit Verdot Food pairing: cheese, cold cuts, fiorentina steak, risotti, rib eye steak, striploin steak, tenderloin steak, fettuccine with truffle, beef tartare		\$S449
2020 Tuscany	Brunello Di Montalcino D.O.C.G La Poderina <i>(Bold Full - Bodied)</i> Notes/Aroma: cherry, cranberry, oak and vanilla 100% Sangiovese Food pairing: cheese, cold cuts, spaghetti amatriciana, fettuccine bolognese, fettuccine with truffle, spaghetti carbonara, risotti, lasagna, beef tartare, fiorentina steak		\$S149
2020 Piedmont	Barolo D.O.C.G Enzo Bartoli <i>(Full - Bodied)</i> Notes/Aroma: cherry, vanilla, red fruit and herbs 100% Nebbiolo Food pairing: cheese, cold cuts, gnocchi formaggi, risotti, 7 formaggi pizza, fettuccine with truffle, beef tartare, fiorentina steak, rib eye, striploin, tenderloin		\$S139

APÉRITIF/COCKTAILS

THE ICONIC ITALIAN SPRITZ

S\$23

Venice Spritz

Aperol (Italian Bitter) | Italian Prosecco (Sparkling wine) | Soda

Milano Spritz

Campari (Italian Bitter) | Italian Prosecco (Sparkling Wine) | Soda

Amalfi Spritz

Limoncello (Italian Lemon Liqueur) | Italian Prosecco (Sparkling Wine) | Soda

Bologna Spritz

Montenegro (Italian Sweet amaro) | Italian Prosecco (Sparkling Wine) | Soda

SIGNATURE CAFFE ITALIA

S\$19

Etna "signature"

Bitter Liqueur Averna | Lime | Mint Syrup | Ginger Beer

Colosseum "signature"

Amaretto | Egg White | Preserved Lemon | Orange | Smoked Cinnamon

Pisa "signature"

Honey Liqueur | Cynar/Artichoke Liqueur | Cinzano Vermouth | Angostura Bitter | Soda

Pompei "signature"

Gin infused earl grey | Preserved Lemon | Lavender | Egg White | Orange Bitter

CLASSIC COCKTAILS

Negroni

Gin | Campari | Cinzano Vermouth

Classic Margarita

Tequila | Orange | Fresh Lime

Espresso Martini

Vodka | Coffee Liqueur | Espresso

Singapore Sling

Gin | Cherry Liqueur | Cointreau | Pineapple Juice | Grenadine | Angostura Bitters

Vodka Martini

Grey Goose Vodka | Dry Vermouth

Gin Martini

Poli Marconi Gin | Dry Vermouth

S\$18

S\$22

S\$19

S\$28

S\$28

S\$28



SPIRITS

GIN

Roku Craft
Japan – 43% abv

Beefeater
UK – 40% abv

Poli Marconi 46
Italy – 46% abv

Tanqueray N.10
UK – 47.3% abv

Roku Noryo Tea Edition
Japan - 43% abv

Malfy
Italy – 41% abv

Mare Mediterranean
Spain – 42.7% abv

Hendrick's
Scotland – 41.4% abv

VODKA

Grey Goose
France – 40% abv

Smirnoff
UK - 40% abv



Don Julio Blanco
Mexico – 40% abv

Don Julio Reposado
Mexico - 38% abv

RUM

Bacardi Carta Blanca
Cuba - 37.5% abv

Diplomático
Venezuela - 40% abv

SHOT 30ml

BOTTLE

S\$16

S\$148

S\$12

S\$122

S\$16

S\$16

S\$16

S\$16

S\$16

S\$16

S\$15

S\$12

S\$16

S\$18

S\$11

S\$16

S\$148

S\$155

S\$188

S\$111



Auchentoshan 12y
UK – 40% abv

Glenmorangie 10y
Scotland – 40% abv

Talisker 10y
Scotland – 40% abv

The Balvenie 12y
Scotland – 40% abv

Oban 14y
Scotland – 40% abv

Glenlivet 15y
Scotland – 40% abv

Lagavulin 16y
Scotland – 43% abv

Bowmore 18y
Scotland – 43% abv



BOURBON & Blended

J.W Black Label
Scotland – 40% abv

Monkey Shoulder
Scotland – 40% abv

Maker's Mark
USA – 45% abv

IRISH WHISKY

Jameson
Ireland – 40% abv



Rémy Martin V.S.O.P
French cognac

SHOT 30ml

BOTTLE

S\$15

S\$17

S\$18

S\$18

S\$19

S\$24

S\$32

S\$35

S\$13

S\$15

S\$15

S\$14

S\$15

S\$258

S\$288

S\$318

S\$133

S\$155

S\$155

S\$155

CORKAGE POLICY 1 FOR 1
Corkage is waived for 1 bottle for each bottle purchased

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(Bottle already open keep max 30 days)