



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 —

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. 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



Fresh Tomatoes (3 Slices)

— \$13.50

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

Vegetarian



Smoked Salmon (3 Slices)

— \$18.50 | 👑 "CHEF RECOMMENDED"

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



Tartufata (3 Slices)

— \$14.90

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

Vegetarian



Garlic Bread (3 Slices)

— \$11.50

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

Vegetarian



Bread Basket

— \$12.50

Assorted homemade breads & focaccia



Halo

— \$25

Fresh baked homemade bread, Mozzarella fior di latte, fresh tomatoes, rocket salad, Italia Extra virgin olive oil & served with French fries.

Contains Pork

CHOOSE :

Parma Ham | 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



Our Greek Salad

— \$21

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

Vegetarian

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.....\$4.90

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

APPETIZERS | BITES



Beef Tartare

— \$27 | 🍷 "CHEF RECOMMENDED"

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

contains beef
Raw beef



Mashed Potatoes

— \$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



Roasted Potatoes

— \$11.50

Seasoned with rosemary

Vegetarian



Burratina

— \$23.90

Italy-125gr Apulia Burrata cheese, premium quality cherry tomatoes, Italian rocket salad & South Italy extra virgin olive oil

Vegetarian

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

Vegetarian



French Fries

— \$11

Belgian French fries served with tomato ketchup & mayonnaise

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



Chicken Fingers

— \$17

Crispy breaded chicken finger fried to gold, served with homemade tartare sauce & pink sauce



Tomato Soup

— \$14

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

Vegetarian - Vegan



Calamari

— \$19

Fried squid served with homemade tartare sauce, minced parsley & lemon wedge

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

CLASSIC PASTA

Choose your Pasta!

Classic Pasta: (No Charge)

Linguine | Spaghetti | Penne | Angel Hair

***Upsized pasta: +\$5.50**

Gluten Free: +\$5.50

Spaghetti | Penne

***Upsized pasta: +\$6.50**

Homemade Pasta (contain eggs): +\$4.50

Fettuccine | Potato Gnocchi

***Upsized pasta: +\$6**

Whole Meal: +\$5

Penne

***Upsized pasta: +\$6**



All extra Upsized Sauce: *\$4.5 (Already mix with the pasta)

***Gluten-Free Pasta will require at least 20 mins cooking time**



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

Vegetarian



Bolognese

— \$28

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

contains beef



Meatballs Sauce

— \$35

Angus beef meatballs, (contains egg breadcrumb, milk, garlics, onions), Australian Wagyu beef Bolognese, South Italy tomato sauce, South Italy extra virgin olive oil & a knob of French butter

Contains Gluten



Lasagna

— \$29

Classic Italian homemade pasta layered with Australian Wagyu beef Bolognese ,homemade bechamel sauce & grated Italian Grana Padano cheese

contains beef

Require at least 20 mins preparation and cooking time



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

Contains Pork



Italian Carbonara

— \$29

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

Contains Pork



Amatriciana

— \$29

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

Contains Pork

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★ SIGNATURE DISHES ★



Fettuccine with Fresh Truffle

— \$39 | 🍷 "CHEF RECOMMENDED"

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



Caviar Angel Hair

— \$39 | 🍷 "CHEF RECOMMENDED"

In French butter sauce, lemon & Imported sturgeon caviar



Spaghetti alle Vongole

— \$30.50

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



Our Gnocchi Sorrento

— \$29.50 | 🍷 "CHEF RECOMMENDED"

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 | 🍷 "CHEF RECOMMENDED"

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

Vegetarian



Ravioli Crab & Lobster

— \$38.90 | 🍷 "CHEF RECOMMENDED"

Stuffed with crab & lobster minced meat & Italian Ricotta cheese in pink sauce, chopped imported salmon & flambe in Italian white wine



Risotto Milanese

— \$25

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

Vegetarian



Risotto Mushrooms

— \$29

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

Vegetarian

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MAIN COURSE



Medateüanean Sea Bass

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

— \$37



Roasted Salmon

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

— \$39



Chicken Parmigiana

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

— \$29



Pork Chop

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

— \$43



Nonna's Meatballs (5 Pieces)

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

— \$29

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

GRILL SPECIALS



Prime Rib Eye

(USA · about 300 gr)

— \$59



Grain Fed Striploin

(Australia · about 200 gr)

— \$42



Brazilian Tenderloin

(Brazil · about 200 gr)

Served with black truffle puree

— \$47



Fiorentina (T-bone)

(Imported · about 1 kg)

— \$139

Require at least 45 mins preparation and cooking time

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:
(Cool Red Centre)



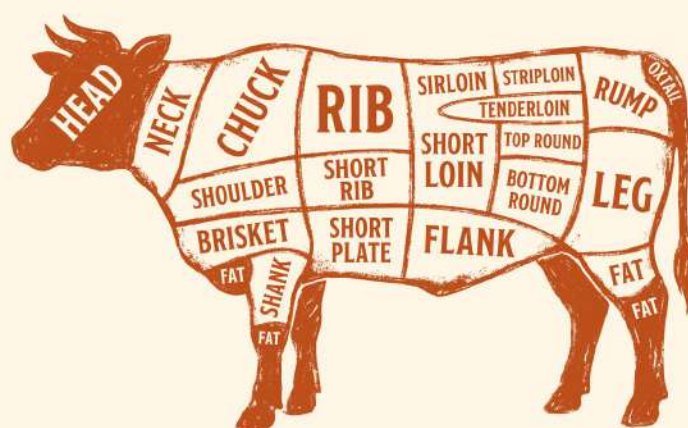
Medium:
(Warm pink centre)



Medium Well:
(Slightly pink centre)



Well Done:
(Little to no pink)



ADDITIONAL EXTRA SAUCE

Black pepper.....\$4

Mushrooms.....\$4.50

USA BBQ.....\$4

Italian blue cheese.....\$4.50

Smoked salmon.....\$4.90

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PIZZA



Napoletana Style
(Pizza with a pronounced
& soft edge)



Gluten-Free Pizza
(Made with potato flour,
rice & cassava)

+\$8



Calzone Style
(Folded Pizza)



Thin Crust Style
(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



Contains Pork

Capricciosa

— \$31.90

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



Vegetarian

Regina di Bufala

— \$31.90 | 🍷 "CHEF RECOMMENDED"

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

Calzone not available



Contains Pork

Diavolo

— \$27

South Italy tomato sauce,
Italian mozzarella fior di latte
& spicy salami spianata calabra



Contains Pork

Prosciutto e Funghi

— \$28

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



Contains Pork

Parma

— \$34

Italian mozzarella fior di latte,
South Italy tomato sauce,
Italian Parma ham, rocket salad,
cherry tomatoes & shaved Italian
Grana Padano cheese

Calzone not available



Contains 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

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/aubergines & 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



Vegetarian

Truffle Queen

— \$39 | 🍷 "CHEF RECOMMENDED"

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

Calzone not available



Contains Pork

Etrusca

— \$35 | 🍷 "CHEF RECOMMENDED"

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

Calzone not available



Vegetarian

Burrata

— \$35

South Italy tomato sauce, Italian mozzarella fior di latte, rocket salad, tomatoes topped with Burrata cheese

Calzone not available



Contains Pork

Meat Lovers

— \$32

South Italy tomato sauce, Italian mozzarella fior di latte, spianata salami, bacon, pork cooked ham.

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DESSERTS



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

Require at least 10 mins preparation and cooking time



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 Chocolate

— \$19

Italian cream pudding topped with imported chocolate sauce



Vegetarian

Pannacotta Strawberry

— \$19

Italian cream pudding topped with strawberry 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

+\$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)

+\$18

Italian Burrata cheese

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, Pine nuts, garlic & Parmesan cheese)

Wagyu Bolognese sauce

(South Italy tomato sauce, chopped basil,
garlic & South Italy extra virgin olive oil)

White Creamy sauce

(Imported)

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Caffè Italia

ITALIAN KITCHEN - ARTISAN PIZZA - TAPAS ON CONVEYOR BELT

KIDS EAT FREE

Daily, 12PM – 6PM With any \$12 spend per adult

Little Pasta Lovers

Choose your favourite



Spaghetti

(long noodles)



Penne

(tube pasta)



GLUTEN-FREE
PASTA AVAILABLE

+\$4.50++

*Surcharge applies also
to free kids meals.*

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.

Age up to 6yr* | Dine-in only.