



## 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

PRICE  
\$108++

## Mario Gagliasso Langhe Chardonnay DOC 2024

### Grape:

Chardonnay 100%

### Ratings:

91 James Suckling

PRICE  
\$108++



# DRINKS

## MINERAL WATER

**Italia - 750ml**

|                                 |        |
|---------------------------------|--------|
| Panna, still water              | \$S\$9 |
| San Pellegrino, sparkling water | \$S\$9 |

## SOFT DRINKS

|                           |        |
|---------------------------|--------|
| Coke · Coke Zero · Sprite | \$S\$8 |
| Tonic Water   Ginger Ale  |        |

## ICED TEA

|                 |        |
|-----------------|--------|
| Lemon Iced Tea  | \$S\$9 |
| Lychee Iced Tea | \$S\$9 |

## FRESH JUICE

|                         |         |
|-------------------------|---------|
| Orange · Apple · Carrot | \$S\$10 |
|-------------------------|---------|

## CHILLED JUICES

|                              |        |
|------------------------------|--------|
| Pineapple · Cranberry · Lime | \$S\$6 |
|------------------------------|--------|

## ITALIAN MOCKTAILS

|              |         |
|--------------|---------|
| <b>Capri</b> | \$S\$13 |
| Mint, tonic  |         |

|                                |         |
|--------------------------------|---------|
| <b>Cinque Terre</b>            | \$S\$13 |
| Orange, strawberry, ginger ale |         |

|                                |         |
|--------------------------------|---------|
| <b>Panarea</b>                 | \$S\$13 |
| Lime, Angostura bitter, Sprite |         |

|                                                        |         |
|--------------------------------------------------------|---------|
| <b>Sicilia Mia</b>                                     | \$S\$13 |
| Earl Grey, elderflower, citrus, butterfly pea infusion |         |

## DIGESTIVI · LIQUORI

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

## MILKSHAKE

|            |         |
|------------|---------|
| Chocolate  | \$S\$13 |
| Vanilla    | \$S\$13 |
| Hazelnut   | \$S\$13 |
| Strawberry | \$S\$13 |

## TEA

|                   |        |
|-------------------|--------|
| English Breakfast | \$S\$7 |
| Green Tea         | \$S\$7 |
| Peppermint        | \$S\$7 |
| Earl Grey         | \$S\$7 |
| Chamomile         | \$S\$7 |

## COFFEE · **LAVAZZA**

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

|                              |        |
|------------------------------|--------|
| Piccolo Latte                | \$S\$7 |
| Double Espresso              | \$S\$8 |
| Espresso   lungo   Ristretto | \$S\$5 |

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

## BEERS BTL

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

## BEER · DRAUGHT

500 ml

|                        |         |
|------------------------|---------|
| Tiger · Singapore      | \$S\$17 |
| Heineken · Netherlands | \$S\$19 |
| Guinness · Ireland     | \$S\$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<br>France                                    | <b>Sauvignon Blanc   Bellevie Pavillon</b> <i>(Light - Bodied)</i><br>Notes/Aroma fruity: tropical fruit<br>100% Sauvignon Blanc<br><b>Food pairing:</b> cheese, seafood, pistachio dish, vegetarian pizza, chicken dish, salmon, sea bass                                                                                                                                       | \$S\$14 | \$S\$67  |
| 2022<br>France                                    |  <b>Chablis Chardonnay   Domaine Christian Moreau</b> <i>(Light - Bodied)</i><br>Notes/Aroma fruity: melon, green apple, pear and peach<br>100% Chardonnay<br><b>Food pairing:</b> seafood, cheese, caviar                                                                                      |         | \$S\$118 |
| 2024<br>Italy<br><i>(Piedmont)</i>                | <b>Chardonnay Langhe D.O.C   Gagliasco</b> <i>(Medium - Bodied)</i><br>Notes/Aroma fruity: Mineral touch, Yellow peach, Acacia Honey & Toasted aroma<br>100% Chardonnay<br><b>Food pairing:</b> cheese, salmon grill, chicken parmigiana, risotto mushrooms, sea bass                                                                                                            | \$S\$22 | \$S\$108 |
| 2024<br>Italy<br><i>(Veneto)</i>                  | <b>Pinot Grigio   Alisia</b> <i>(Light - Bodied)</i><br>Notes/Aroma fruity: lime, green apple and peach<br>100% Pinot Grigio<br><b>Food pairing:</b> salad, seafood, cheese, bruschetta, salmon, sea bass                                                                                                                                                                        | \$S\$16 | \$S\$79  |
| 2024<br>Italy<br><i>(Sardinia)</i>                |  <b>Vermentino   Argiolas Costamolino</b> <i>(Light - Bodied)</i><br>Notes/Aroma fruity: lemon and peach<br>100% Vermentino<br><b>Food pairing:</b> burrata cheese, buffalo mozzarella, smoked salmon bruschetta, spaghetti vongole, caviar, sea bass, salad                                  |         | \$S\$86  |
| 2022<br>Italy<br><i>( Sicily<br/>Mount Etna )</i> |  <b>Isolano - Etna Bianco DOC - Donnafugata D&amp;G</b><br>Notes/Aroma fruity: Notes: Citrus, Lemon Zest, Yellow-Fleshed Fruit, Mediterranean Herbs, Flint<br>100% carricante<br><b>Food pairing:</b> seafood, cheese, salad, pork chop, sea bass, salmon                                     |         | \$S\$118 |
| 2024<br>Italy<br><i>(Veneto)</i>                  |  <b>Verdicchio   Zenato Lugana San Benedetto</b> <i>(Dry - Light Bodied)</i><br>Notes/Aroma fruity: peach, green apple, pear, apricot<br>100% Verdicchio<br><b>Food pairing:</b> cheese, burrata, buffalo mozzarella, spaghetti vongole, smoked salmon bruschetta, salad, linguine crab sauce |         | \$S\$89  |
| 2025<br>Italy<br><i>( Sicily<br/>Mount Etna )</i> | <b>ROSA - Sicilia   DOC Rosato Donnafugata D&amp;G</b><br>Notes/Aroma fruity: Jasmine, Rose Petals, White Peach, Bergamot<br>90% Nerello Mascalese   10% Nocera<br><b>Food pairing:</b> cheese, cold cuts, pizza, grilled fish, salad                                                                                                                                            |         | \$S\$118 |



# ITALIAN RED WINE

|                  |                                                                                                                                                                                                                                                                                                                                                  | GLASS | BOTTLE |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| 2021<br>Veneto   | <b>Amarone   D.O.C.G Vaona</b> <i>(Full - Bodied)</i><br>Notes/Aroma: blueberry, raspberry, vanilla & plum<br>50% Corvinone   20% Corvina   20% Rondinella   10% Ossoleta<br><b>Food pairing:</b> cheese, fettucine bolognese, ravioli porcini, risotto mushroom, fiorentina steak, scilla pizza, cold cuts                                      | \$S28 | \$S138 |
| 2024<br>Veneto   | <b>Valpolicella Classico   Brigaldara</b> <i>(Medium - Bodied)</i><br>Notes/Aroma: raspberries, dried cranberries and sour cherry<br>55% Corvina   25% Corvinone   20% Rondinella<br><b>Food pairing:</b> chicken parmigiana, spaghetti al pomodoro, aglio olio pepperoncino, penne arrabbiata, cheese, caesar salad, tomato soup, cold cuts     | \$S18 | \$S84  |
| 2022<br>Abruzzo  | <b>Montepulciano   Velenosi</b> <i>(Full - Bodied)</i><br>Notes/Aroma: currant, strawberry and raspberry hints<br>100% Montepulciano<br><b>Food pairing:</b> cheese, fresh tomato bruschetta, spaghetti bolognese, pork chop, lasagna, ravioli porcini, cold cuts, fiorentina steak                                                              | \$S15 | \$S72  |
| 2024<br>Veneto   | <b>Pinot Noir   D.O.C SanMartino</b> <i>(Medium - Bodied)</i><br>Notes/Aroma: Strawberry basket on the nose<br>100% Pinot Noir<br><b>Food pairing:</b> cheese, spaghetti carbonara, beef, cold cuts, tapas, amatriciana, tenderloin steak                                                                                                        | \$S17 | \$S79  |
| 2022<br>Sardinia | <b>Argiolas is solinas Carignano del Sulcis DOC Riserva</b><br>Notes/Aroma: Ripe Blackberry · Plum · Mediterranean Herbs · Sweet Spices · Vanilla<br>100% Carignano<br><b>Food pairing:</b> cheese, cold cuts, pork chop, lasagna, meat lover pizza, risotti, ravioli porcini                                                                    |       | \$S98  |
| 2023<br>Puglia   | <b>Primitivo   Di Manduria</b> <i>(Full - Bodied)</i><br>Notes/Aroma: blueberry, plum, blackcurrant & blackberry<br>100% Primitivo<br><b>Food pairing:</b> cheese, risotti, pepperoni pizza, beef, pork chop, cold cuts, amatriciana, beef tartare, bruschetta mushroom                                                                          | \$S17 | \$S85  |
| 2023<br>Piedmont | <b>Barbera d'Alba   Gagliasco</b> <i>(Full - Bodied)</i><br>Notes/Aroma: blackberry, fruit jam, cranberry and spicy hints<br>100% Barbera<br><b>Food pairing:</b> cheese, cold cuts, beef, pork chop, risotti, mushrooms & sausage pasta, amatriciana pasta, steak, etrusca pizza, carbonara, fiorentina steak                                   |       | \$S78  |
| 2021<br>Sicily   | <b>Tancredi - Terre Siciliane IGT - Donnafugata D&amp;G</b><br>Notes/Aroma: Plum, Blueberry, Liquorice, Vanilla, Tobacco, Spices<br>Cabernet Sauvignon   Nero d'Avola   Tannat<br><b>Food pairing:</b> 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<br>Tuscany  | <b>Chianti Classico D.O.C.G   Castello Monsanto</b> <i>(Medium - Bodied)</i><br>Notes/Aroma: cherry, vanilla, blackberry, plum, pomegranate, spices and leather<br>80% Sangiovese   13% Merlot   7% Malvasia Nera<br><b>Food pairing:</b> Food pairing: cold cuts, cheese, fiorentina, truffle pizza, beef tartare                                                    |                                                                                      | \$S139 |
| 2019<br>Veneto   | <b>Amarone della valpolicella - Classico Riserva - Zenato DOCG</b><br>Notes/Aroma: Black Cherry, Dried Plum, Fig, Tobacco, Leather, Sweet Spices, Liquorice, Balsamic Notes<br>85% Corvina   10% Rondinella   5% Oseleta & Croatinaa<br><b>Food pairing:</b> cold cuts, cheese, fiorentina steak, amatriciana, risotti, fettuccine with truffle                       |                                                                                      | \$S258 |
| 2021<br>Tuscany  | <b>Tignanello   Antinori</b> <i>(Medium to Full - Bodied)</i><br>Notes/Aroma: plum, blackberry, cherry and spices<br>80% Sangiovese   15% Cabernet Sauvignon   5% Cabernet Franc<br><b>Food pairing:</b> cheese, cold cuts, fiorentina steak, ravioli porcini, risotti, sirloin steak, tenderloin steak, meatballs, mushrooms soup                                    |                                                                                      | \$S419 |
| 2020<br>Sicily   | <b>Cuordilava - Etna Rosso DOC - Donnafugata D&amp;G</b><br>Notes/Aroma: Wild Strawberry, Plum, Violet, Spices, Forest Floor<br>Nerello Mascalese<br><b>Food pairing:</b> cheese, cold cuts, lasagna, fiorentina steak, pork chop, carbonara, amatriciana, ravioli porcini, risotti                                                                                   |                                                                                      | \$192  |
| 2020<br>Tuscany  | <b>Sapaio - Bolgheri Podere Sapaion 95 Points - James Suckling</b><br>Notes/Aroma: Blackberry, Blackcurrant, Plum, Tobacco, Cedar & Spice<br>70% Cabernet Sauvignon   20% Petit Verdot   10% Cabernet Franc<br><b>Food pairing:</b> cheese, cold cuts, fiorentina steak, fettuccine bolognese, fettuccine with fresh truffle, ravioli porcini, etrusca pizza, risotti |                                                                                      | \$S198 |
| 2020<br>Tuscany  | <b>Ornellaia   Bolgheri Superiore</b> <i>(Full - Bodied)</i><br>Notes/Aroma: herbs, cypress berries and blackberry<br>50% Cabernet Sauvignon   32% Merlot   13% Cabernet Franc   5% Petit Verdot<br><b>Food pairing:</b> cheese, cold cuts, fiorentina steak, risotti, rib eye steak, striploin steak, tenderloin steak, fettuccine with truffle, beef tartare        |                                                                                      | \$S449 |
| 2020<br>Tuscany  | <b>Brunello Di Montalcino D.O.C.G   La Poderina</b> <i>(Bold Full - Bodied)</i><br>Notes/Aroma: cherry, cranberry, oak and vanilla<br>100% Sangiovese<br><b>Food pairing:</b> cheese, cold cuts, spaghetti amatriciana, fettuccine bolognese, fettuccine with truffle, spaghetti carbonara, risotti, lasagna, beef tartare, fiorentina steak                          |                                                                                      | \$S149 |
| 2020<br>Piedmont | <b>Barolo D.O.C.G   Enzo Bartoli</b> <i>(Full - Bodied)</i><br>Notes/Aroma: cherry, vanilla, red fruit and herbs<br>100% Nebbiolo<br><b>Food pairing:</b> 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



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

Corkage is waived for 1 bottle for each bottle purchased  
(Bottle already open keep max 30 days)