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



Vegetarian

Fresh Tomatoes (3 Slices)

— **$13.50**

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



Smoked Salmon (3 Slices)

— **$18.50** | "CHEF RECOMMENDED"

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



Vegetarian

Tartufata (3 Slices)

— **$14.90**

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



Vegetarian

Garlic Bread (3 Slices)

— **$11.50**

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



Bread Basket

— **$12.50**

Assorted homemade breads & focaccia



Contains Pork

Italo

— **$25**

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

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



Vegetarian

Our 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**	Italian blue cheese..... **$4.90**
Grilled chicken OR eggplant slice..... **$3.50**	Smoked salmon..... **$4.90**
Fresh stripes Mozzarella fior di latte..... **$3.50**	

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

APPETIZERS | BITES



contains beef
Raw beef

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



Caprese

— $19.90

Fresh Italian slices of buffalo mozzarella, fresh tomatoes, fresh basil, Modena Balsamic glaze & touch of South Italy extra virgin olive oil



Vegetarian

Burratina

— $23.90

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

Extra Parma Ham +$7.50



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 – Vegan

Tomato Soup

— $14

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



Vegetarian

Mashed Potats

— $12

Potato, milk, butter



Vegetarian

Roasted Potato

— $11.50

Seasoned with rosemary



Vegetarian

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



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

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CLASSIC PASTA

Choose your Pasta!

Classic Pasta: *(No Charge)*
Linguine | Spaghetti | Penne | Angel Hair
Upsized pasta: +$5.50

Gluten Free: +$5.50
Spaghetti I 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



Vegetarian

Pesto Genovese
— $25

Italian Genovese basil pesto with minced garlic, pinenuts, Italian Grana Padano cheese, Italian Parmigiano Reggiano cheese & SouthItaly extra virgin olive oil



Contains beef

Bolognese
— $28

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



Contains Gluten

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 beef

Lasagna
— $29

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

Require at least 20 mins preparation and cooking time



Contains Pork

Sausage & Truffle Mushrooms Sauce
— $31

Italian chopped pork sausage, Italian Black Truffle puréé, 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

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SIGNATURE DISHES



Fettuccine with Fresh Truffe

— **$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"

Vegetarian

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"

Vegetarian

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** | "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**

Vegetarian

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



Risotto Mushrooms

— **$29**

Vegetarian

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

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MAIN COURSE



Medateïanean Seo 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 SouthItaly 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

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GRILL SPECIALS



Prime Rib Eye

(USA · about 300 gr)

— **$67**



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)

— **$149**

Require at least 45 mins preparation and cooking time

All our steaks are served with 1 Side Dish & 1 Sauce

CHOICE OF SIDE DISH:



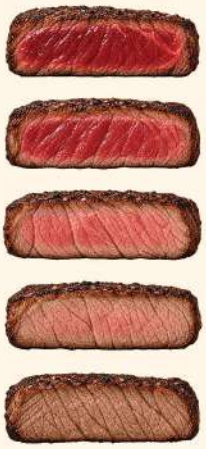
- Roast potatoes
- Mash potatoes
- French fries
- Fresh Salad

CHOICE OF SAUCE:



- Black pepper
- Mushrooms
- USA BBQ

STEAK DONENESS GUIDE:



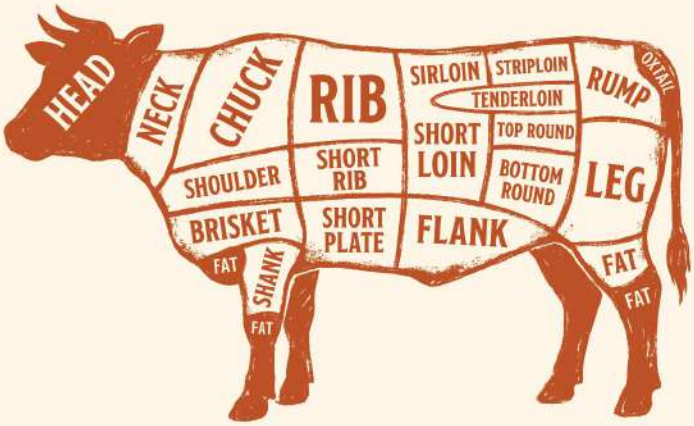
Rare: *(Cool Red Centre)*

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)



+$8
Gluten-Free Pizza
(Made with potato flour, rice & cassava)



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

Ruerco

— $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

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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/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 trufflepurée, 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 Buratta 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

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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)

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

Caffe 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





GLUTEN-FREE PASTA AVAILABLE
+$4.50++
Surcharge applies also to free kids meals.

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.

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