

APPETIZER

 **Bruschetta al Pomodoro**

\$16

Bruschetta with fresh diced tomatoes



 **Pane all'Aglio**

\$12

Homemade grilled bread with garlic butter



 **Parmigiana di Melanzane**

\$18

Oven-baked sliced eggplant layered with mozzarella, parmesan cheese and tomato sauce



Fritto di Calamari \$18

Deep-fried squid rings served with tartar sauce



Carpaccio di Manzo \$24

Thinly sliced raw beef tenderloin served with parmesan cheese, croutons and extra virgin olive oil



 **Burrata fresca** \$23

Fresh burrata cheese served with mixed salad and cherry tomatoes



 **Burrata e Prosciutto**

\$30

Fresh soft burrata cheese served with Parma ham



 **Selezione di Formaggi Italiani** \$24

Selection of Italian cheeses served with honey, mixed olives, citrus marmalade and crackers



 **Selezione di Salumi Italiani** \$22

Selection of Italian cured meats served with honey, mixed olives, citrus marmalade and focaccia



 **Vegetarian**

 **Contains Pork**

Prices are in SGD, subject to 10% service charge and prevailing government taxes.

SALAD & SOUP

 **Insalata Verde** \$14
Fresh romaine lettuce with cherry tomatoes, mixed olives and lemon dressing



Insalata di Cesare
\$19
Romaine lettuce, grilled chicken, croutons and shaved parmesan cheese, served with Caesar dressing



 **Insalata Rosso Vino** \$19
Romaine lettuce, tomatoes, cucumbers, olives, red onions, feta cheese, bell peppers and lemon dressing



 **Insalata Pere e Gorgonzola** \$22
Wild rocket salad with freshly sliced pears, gorgonzola cheese, caramelised walnuts and balsamic reduction

 **Minestrone** \$18
Traditional vegetable soup with half-penne pasta and croutons



Zuppa di Mare
\$24
Mixed seafood soup served with toasted bread



SIDE DISH



 **Verdure Grigliate**
\$11
Grilled green and yellow zucchini and eggplant



 **Purè di Patate al Tartufo**
\$11
Truffle mashed potatoes

 **Patate arrosto** \$12
Oven-roasted potatoes



 **Patatine fritte** \$11
French fries



 **Olive Miste** \$10
Mixed Italian marinated olives



HOMEMADE PASTA

 Fettuccine al Pesto

\$28

Fettuccine tossed in Italian basil pesto



Fettuccine alla Bolognese

\$27

Fettuccine in slow-cooked minced beef Bolognese sauce with parmesan cheese



 Cavatelli al Ragù di Maiale

\$29

Cavatelli pasta in a red wine pork ragù sauce



Lasagna

\$28

Layers of pasta sheets in beef Bolognese sauce with mozzarella cheese and béchamel sauce

Ravioli con Gamberi in crema allo Zafferano

\$32

Ravioli stuffed with ricotta cheese and spinach in a saffron cream sauce with prawns



 Ravioli ai Funghi

\$28

Ricotta and spinach-filled ravioli served in a creamy mushroom sauce



PASTA



Prepared with premium Rustichella d'Abruzzo pasta

 **Spaghetti Aglio,
Olio e Peperoncino** \$22

Spaghetti tossed in extra virgin olive oil with garlic and chopped chilli



 **Spaghetti al
Pomodoro**

\$24
Spaghetti in tomato sauce with fresh basil leaves



 **Penne al Tartufo e
Funghi** \$30

Penne with button and porcini mushrooms in truffle sauce



 **Spaghetti alla Carbonara**
\$27

Spaghetti in a creamy sauce made from egg yolks, bacon, parmesan cheese and black pepper

**Spaghetti alla
Pescatora** \$31

Spaghetti in light tomato sauce with mixed seafood



**Linguine al Granchio
e Bisque di Aragosta**
\$34

Linguine served in a rich lobster bisque with crab meat



RISOTTO

**Risotto
alla Pescatora** \$32

Carnaroli rice in light tomato sauce with mixed seafood



 **Risotto ai Funghi**
\$30

Carnaroli rice with button and porcini mushrooms



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GLUTEN-FREE PASTA



Gluten-Free Penne Aglio, Olio e Peperoncino \$25

Penne tossed in extra virgin olive oil with garlic and chopped chilli



Gluten-Free Penne al Pomodoro Fresco \$27

Penne in tomato sauce with fresh basil leaves



Gluten-Free Penne alla Bolognese \$30

Penne in slow-cooked minced beef Bolognese sauce with parmesan cheese



Gluten-Free Penne al Pesto \$31

Penne tossed in Italian basil pesto

Gluten-Free Penne alla Pescatora \$34

Penne in light tomato sauce with mixed seafood



Gluten-Free Penne al Granchio e Bisque di Aragosta \$37

Penne served in a rich lobster bisque with crab meat



Gluten-Free Penne al Tartufo e Funghi \$33

Penne with button and porcini mushrooms in truffle sauce



Gluten-Free Penne alla Carbonara \$30

Penne in a creamy sauce made from egg yolks, bacon, parmesan cheese and black pepper



Vegetarian



Contains Pork



Spicy

FROM THE OCEAN

Branzino alla Toscana \$36

Sea bass fillet stewed in tomato sauce and served with cherry tomatoes, basil leaves, mixed olives and garlic bread



Dentice dorato in padella con Caponata \$36

Pan-seared Red Snapper served with traditional Sicilian caponata



Filetto di Salmone

\$37

Char-grilled Norwegian salmon fillet served with roasted potatoes, seasonal vegetables and pumpkin purée



MEAT

Cotoletta di Pollo alla Pizzaiola \$30

Pan-seared breaded chicken breast topped with mozzarella cheese and tomato sauce, served with mixed salad and fries



Stinco d'Agnello con salsa alla Menta

\$38

Slow-cooked lamb shank in fresh mint sauce served with grilled vegetables, roasted potatoes and creamy pumpkin purée



Bistecca di Manzo (250 g)

\$40

Char-grilled Australian Angus beef sirloin steak served with roasted potatoes, sautéed mushrooms and truffle sauce



Filetto di Manzo (200 g)

\$48

Char-grilled Australian Angus beef tenderloin served with truffle mashed potatoes, asparagus, sautéed mushrooms and red wine sauce

PIZZA



 Focaccia con Misto di Olive
\$16

Homemade focaccia bread served with marinated mixed olives



 Margherita
\$22

Tomato sauce, mozzarella cheese and basil leaves

Napoletana

\$25

Tomato sauce, mozzarella cheese, anchovies, capers and oregano



 Polletto Piccante
\$27

Tomato sauce, mozzarella cheese, grilled chicken, oregano and chilli flakes



 Diavola
\$27

Tomato sauce, mozzarella cheese and beef pepperoni



 Vegetariana
\$28

Tomato sauce, mozzarella cheese, eggplant, zucchini, corn and mushrooms

 Contadina
\$30

Mozzarella cheese, boiled potatoes, bacon, cream sauce and rosemary



PIZZA



 **Quattro Stagioni**
\$29

Tomato sauce, mozzarella cheese, cooked ham, mushrooms, black olives and artichokes

 **Capricciosa**
\$29

Tomato sauce, mozzarella cheese, cooked ham, mushrooms and sliced boiled eggs



 **Pizza Burrata**
\$32

Tomato sauce, mozzarella cheese, cherry tomatoes and burrata



 **Mortadella e Pistacchio**
\$32

Mozzarella cheese, artisan mortadella, pistachio crumble and pistachio cream



 **Prosciutto Crudo e Rucola**
\$34

Tomato sauce, mozzarella cheese, Parma ham and wild rocket



 **Cinque Formaggi**
\$32

Five kinds of cheese: mozzarella, gorgonzola, parmesan, pecorino and mascarpone

 **Calzone Rosso Vino**
\$32

Classic folded calzone filled with tomato sauce, mozzarella cheese, cooked ham and mushrooms



 **Pizza Vulcano**
\$38

Tomato sauce, mozzarella cheese, ham, mushrooms and pepperoni, finished with flaming Sambuca*
*Contains Alcohol



DESSERT

Tiramisù

\$18

Traditional dessert made with ladyfinger biscuits layered with mascarpone cheese and espresso coffee



Torta Lava con Gelato alla Vaniglia

\$20

Chocolate lava cake with vanilla gelato and a gooseberry



Babà al Rum

\$17

Traditional Neapolitan rum-soaked babà served with whipped cream and fresh strawberries



Panna Cotta

\$16

Italian milk pudding topped with raspberry sauce



Sorbetto al Limone

\$13

Lemon sorbet



Affogato

\$12

A scoop of vanilla ice cream topped with espresso coffee



Italian Gelato

\$8

Choice of vanilla, chocolate or strawberry



KIDS MENU

 **Mini Margherita**
\$15
Margherita pizza



 **Patatine Fritte**
\$10
French fries



Crocchette di Pollo
Chicken nuggets
\$11



Penne
\$12
Choose from: Butter and cheese,
Bolognese or Tomato sauce

Gluten-free Penne
\$16
Choose from: Butter and cheese,
Bolognese or Tomato sauce



KIDS BEVERAGE

Milkshakes | \$10

Vanilla

Chocolate