

APPETIZER

 Bruschetta al Pomodoro
\$16

Bruschetta with fresh diced tomatoes



 Pane all'Aglia
\$13

Homemade grilled bread with garlic butter



Fritto di Calamari \$18

Deep-fried squid rings served with tartar sauce



 Parmigiana di Melanzane \$18

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

 Burrata fresca \$24

Fresh burrata cheese served with mixed salad and cherry tomatoes



Carpaccio di Manzo \$26

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



 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
\$25

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

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
\$26
Mixed seafood soup served with toasted bread



SIDE DISH



 **Verdure Grigliate**
\$12
Grilled green and yellow zucchini and eggplant



 **Purè di Patate al Tartufo**
\$12
Truffle mashed potatoes

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



 **Patatine fritte** \$12
French fries



 **Olive Miste** \$8
Mixed Italian marinated olives



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

HOMEMADE PASTA

Fettuccine al Pesto

\$29

Fettuccine tossed in Italian basil pesto



Fettuccine alla Bolognese

\$29

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



Cavatelli al Ragù di Maiale

\$30

Cavatelli pasta in a red wine pork ragù sauce



Lasagna

\$29

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

\$29

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 \$28

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

Spaghetti alla Pescatora \$32

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 \$34

Carnaroli rice in light tomato sauce with mixed seafood



Risotto ai Funghi \$30

Carnaroli rice with button and porcini mushrooms



Vegetarian



Contains Pork



Spicy

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

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 \$32

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



Gluten-Free Penne al Pesto \$32

Penne tossed in Italian basil pesto

Gluten-Free Penne alla Pescatora \$35

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 \$31

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



Vegetarian



Contains Pork



Spicy

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

FROM THE OCEAN

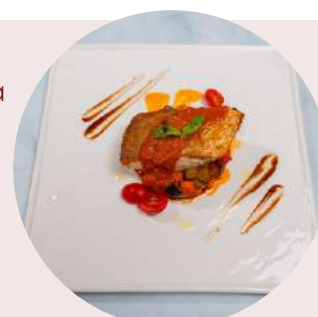
Branzino alla Toscana \$38

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 \$38

Pan-seared Red Snapper served with traditional Sicilian caponata



Filetto di Salmone \$39

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



MEAT

Cotoletta di Pollo alla Pizzaiola \$32

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 \$40

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



Bistecca di Manzo (250 g) \$42

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



Filetto di Manzo (200 g) \$50

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**
\$28

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



 **Diavola**
\$28

Tomato sauce,
mozzarella cheese and
beef pepperoni



 **Vegetariana**
\$28

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

 **Contadina**
\$32

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



PIZZA



 **Quattro Stagioni**
\$30

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

 **Capricciosa**
\$30

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**
\$35

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**
\$34

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

\$19

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