

ANTIPASTI VEGETARIANO

CAPRESE 19

Slices of bufala mozzarella and marinated tomatoes, drizzled with basil pesto garnish with mixed salad and pencil asparagus

TRUFFLE FRIES 18

Shoestring potatoes drizzled with Italian truffle oil, served with homemade black truffle mayo sauce

RUCOLA SALAD 18

Rucola tossed with pine nuts, cherry tomatoes and kalamata olives in Italian balsamic vinaigrette

BRUSHETTA 17

Garlic buttered baguette topped with seasoned tomato and bufala mozzarella concasse

MIXED GREEN SALAD 18

Mesclun greens and cherry tomatoes, green olives, capers tossed with lemon oregano dressing garnish with feta cheese

ANTIPASTO GARDEN 29

Freshly grilled capsicum, zucchini, eggplant, mixed olives, artichokes, capers, balsamic onion served with mixed salad and feta cheese

ANTIPASTI CLASSICO

CAESAR SALAD 18

Romaine lettuce tossed with homemade anchovy dressing, topped with bacon bits, crotons, cherry tomatoes and shaved parmesan

With Prawns or Smoked Salmon 24

CALAMARI FRITTI 19

Fresh fried calamari served with mesclun and homemade tartar and sweet chili sauce

SCALLOPS AND PRAWNS WITH CAVIAR 32

Pan-seared scallops and prawns, in the bed of onion confit and semi-sun dried tomato paste topped with black caviar.

ANTIPASTO CLASSICO 36

Beef pepperoni, chicken sausage, cooked ham, Parma ham, salami, smoked salmon, anchovies with vinaigrette salad

INSALATA DI SALMONE 24

Smoked salmon with mixed salad, capers, sundried tomato, drizzled with lemon vinaigrette

MELON PARMA HAM 24

Sweet rock melon wrapped with Parma ham and served with mixed salad

SPECIAL ANTIPASTO 58

Selected cured meat seafood, grilled and vinaigrette vegetables, fried seafood, with mixed salad and topped with feta cheese

LE ZUPPE

ZUPPA DI FUNGHI 12

Selected wild mushroom serve as a creamy soup

PIATTO DEL GIORNIO 12

Soup of the day, please ask our servers for the choices

LE RISOTTO VEGETARIANO

RISOTTO AL FUNGHI 26

Sautéed forest mushrooms in white wine cream and parmesan with truffle oil

RISOTTO BASILICO 28

Asparagus, eggplant and zucchini in basil pesto cream sauce

RISOTTO DI TRUFFLE 36

Sautéed forest mushrooms and porcine mushroom in truffle cream sauce and parmesan

LE RISOTTO CLASSICO

RISOTTO CON PORCO 32

Confit of pork belly and sautéed forest mushrooms in white wine cream and parmesan with truffle oil

RISOTTO AL NERO 34

Tiger prawns, calamari and dory in squid ink sauce

LE PASTE VEGETERIANO

PENNE VODKA 28

Spanish onion sautéed with clarified butter, sun-dried tomatoes, and flamed in 50ml of ABSOLUT vodka serve with rose sauce

PENNE ALL' ARRABBAITA 26

Penne with sautéed garlic, onion and black olives, tossed in spicy tomato sauce

TORTELLINI 26

Spinach and ricotta tortellini, sautéed mushroom and gorgonzola in rose sauce served on bed of spinach

PASTA DI BASILICO 26

Spaghetti with sautéed mushrooms and asparagus in basil pesto cream sauce

FETTUCINE PRAMAVERA 28

Grilled zucchini, eggplant and mushrooms with rose sauce served with fettuccine pasta

SPAGHETTI AGLIO E LIO 24

Spaghetti sauté with extra virgin olive oil, garlic chilli flakes shitake and capsicum, serve with basil and parsley
With Beef pepperoni 28, with tiger prawns 30

TRUFFLE PASTA 32

Selection of wild mushrooms sautéed with garlic and mix with black truffle and pasta served with wild Rucola Salad
With marinated of Italian Anchovies 36

LE PASTE

PENNE SAMBUCA 29

Penne with tiger prawns, tossed rose sauce, onion and chili, flamed in 50ml of Italian Sambuca

FRUTTI DI MARE 36

Fettuccine with tiger prawns, calamari rings, dory and mussels in marinara sauce

SPAGHETTI ALLA PUTANESCA 26

Anchovies sautéed with garlic, fresh parsley, sliced olives, chilli flakes, tomato concasse and spaghetti garnished with fresh basil

PENNE FOIE GRAS 32

Penne in rich foie gras white wine cream sauce topped with smoked duck

RIGATONI SAUSAGE 32

Rigatoni with homemade Italian sausage, sautéed mushrooms and spinach, tossed in spicy tomato sauce

TORTELLINI E MANZO 34

Spinach and ricotta tortellini with sliced beef in gorgonzola rose sauce

PASTA AL FORNO 28

Baked penne pasta with cooked ham, onion and tomato sauce, finished with mozzarella

SPAGHETTI ALLA BOLOGNESE 26

Spaghetti with minced beef in classic Bolognese sauce, finished with parmesan

SPAGHETTI ALLA CARBONARA 26

Spaghetti tossed in a white wine egg cream sauce topped with crispy bacon

FETTUCINI BOSCAIOLA 32

Shaved ham and button mushrooms sautéed with garlic cooked ham and white wine cream sauce served with Fettuccine Pasta

LINGUINE DI TANDOOR 28

Linguine with spicy tender strips of tandoor chicken, and onion tossed in rose sauce

(Prices are subjected to 10 % service charge and 7% GST)

I PESCI

CHILEAN SEABASS 69

Pan-seared COD Fish serve on potato au gratin sided with pencil asparagus port wine glaze

PAN FRIED BARRAMUNDI 42

Pan-fried barramundi with light sour cream white wine sauce, served with seasonal vegetables

RED SNAPPER 46

Fillet of red snapper in rich broth with tomato sauce olive roasted capsicum with creamy mash

SALMON STEAK 42

Oven baked salmon wrapped with baby spinach in fillo pastry and cream of mash served with white wine dill cream sauce

LE CARNI

(*Please allow 20 minutes preparation time)

BEEF TENDERLOIN 48

Grilled tenderloin beef with seasonal vegetables and red wine sauce, served with creamy mash

GRILLED CHICKEN 36

Grilled marinated rosemary boneless chicken thigh with forest mushroom cream sauce serve with creamy mash

PORK RIBS 46

A FULL rack of our signature grilled pork ribs

LAMB SHANK 45

Slow- braised lamb shank in rosemary red wine tomato jus with baby potato and buttered zucchini

CONTORNI 6

TRUFFLE MASH POTATOES ~ SAUTEED SEASONAL VEGETABLES ~ FRENCH FRIES ~ SAUTEED MUSHROOMS

(Prices are subjected to 10 % service charge and 7% GST)

DESSERT

CRÈME BRULEE 12

Traditional vanilla custard with a crisp caramelized sugar shell

STICKY DATE PUDDING 14

Moist cake of rich dates and brown sugar, draped in butterscotch sauce, served with vanilla gelato

TIRAMISU 14

Sponge cake with sweet whipped cream, mascarpone, brandy and marsala wine, dusted with cocoa powder

PANNA COTTA 12

Silky Italian Vanilla cream pudding served with fresh berries and drizzled with fruit coulis

COCO RIPPINO GELATO 14

Coconut flavored gelato served in a coconut husk

GELATI 5/8/10

Choices of Vanilla, Chocolate or Strawberry

CHEESE PLATTER 18/32

A platter of parmigiano, gorgonzola and smoked cheese, served together with black olive crackers and nuts

COFFEE AND TEAS

ESPRESSO 5

ENGLISH BREAKFAST 6

DOUBLE ESPRESSO 7.90

EARL GREY LAVANDER 6

AMERICANO 5.90

PEARL OF THE ORIENT 6

LATTE 7.90

CHAMOMILE DREAM 6

CAPPUCINO 6.90

MARRAKESH MINT 6

FLAT WHITE 6

MOCHA 8.9

MACHIATO 5.90

DOUBLE MACHIATO 7.90

(Prices are subjected to 10 % service charge and 7% GST)

Special Menu Check for availability

VEGETARIAN 32

PASTAS	WITH	SAUCES
Caserecci	spinach and ricotta cheese pasta	spicy tomato sauce
Fagotti	pears and cheese pasta	rose sauce
Giganti	asparagus and cheese pasta	truffle cream sauce
Panciotti	pumpkin and cheese pasta, button mushroom, red pepper and French bean	pumpkin tomato sauce
Raviolacci	avocado and cheese pasta	tomato sauce
Spinach Tagliolini	bed of Spinach	pesto tomato sauce

MEAT AND SEAFOOD 36

Fettuccine	ham, asparagus and button mushroom	asparagus cream sauce
Gnocchi	bacon	spicy tomato sauce
Tagliolini	squid ink pasta and mixed seafood	rose sauce
Tortelli	crab and lobster pasta	spicy rose sauce

BAKED DISH

LASAGNA - classic minced beef, Bolognese sauce in layer of pasta and baked with parmesan 28

CANNELLONI - cooked ham, minced beef, ricotta cheese, parmesan, basil mixed stuffed in cannelloni pasta with béchamel 32

VEGETARIAN LASAGNA- eggplant, carrot, celery, leeks, onion, garlic, vegetarian bolognese sauce in layer of pasta and baked with parmesan 27

PARMAGIANA- grilled eggplant layered with homemade tomato sauce, buffola, Parmesan, smoked cheese and basil 28

LE PIZZE

AMALFI	Cooked Ham - Tom, Mozz, and Shitake	26
AREZZO	Cooked Ham – Tom, Mozz, Shitake, Artichoke, Olive	26
ASTI	Cooked Ham – Tom, Mozz, Pineapple	24
ALGHERO	Cooked Ham – Tom, Mozz, Sliced Tomato, Oregano	26
AOSTA	Cooked Ham, Salami -Tom, Mozz, Fresh Chili	28
BERGAMO	Beef Pepperoni or Salami – Tom, Mozz, Shitake, Fresh Chili	28
BOLOGNA	Beef Pepperoni or Salami – Tom, Mozz, Olive, Onion, Fresh Chili	28
BORMIO	Beef Pepperoni or Salami – Tom, Mozz, Italian Minced Pork	28
BRINDISI	Beef Pepperoni or Salami – Tom, Mozz, Italian Anchovies	28
CATANIA	Chicken Sausage – Tom, Mozz, Shitake, Onion	26
CAGLIARI	Chicken Sausage – Tom, Mozz, Olive, Onion, fresh Chili	28
CAMPANIA	Chicken Sausage – Tom, Mozz, Egg	26
FERRARA	Pesto Chicken – Tom, Mozz Pine nuts, Bell Pepper	28
FIRENZE	Pesto Chicken – Tom, Mozz, Black Olives, Rucola Salad	28
GARDA	Bacon – Tom, Mozz, Porcine Mushroom, Rucola Salad	28
GROSSETO	Bacon – Tom, Mozz, Button Mushrooms, Egg	28
GENOVA	Bacon – Tom, Mozz, Rosemary Potatoes, Fresh Chili	28
ISHIA	Parma Ham – Tom, Mozz, topped with Rucola Salad	28
MILANO	Italian Minced Pork – Tom, Mozz, Onion, Olive, Bell Pepper	28
MENAGGIO	Italian Minced Pork – Tom, Mozz, Chicken Sausage, Fresh Chili	28
MESSINA	Italian Minced Pork – Tom, Mozz, Shitake, Olives	28
MODENA	Italian Bologna Sausage – Tom, Mozz, Shitake, Fresh Chili	28
NAPOLI	Bufalo Mozzarella- Tom, Mozz, Oregano	24
PALERMO	Veg- Tom, Mozz, Shitake, Button and Porcine, Topped with Spinach Salad	28
PERUGIA	Veg- Tom, Mozz, Eggplant, Zucchini, Artichoke, Sun Dry Tomatoes, Capers	28
POSITANO	Veg- Tom, Mozz, Basil Pesto Sauce, Olives, Shaved Parmesan	28
PISA	Veg- Tom, Mozz, Shitake, Potatoes, Asparagus, French Bean, Olives, Bell Peppers	28

(Prices are subjected to 10 % service charge and 7% GST)

PUGLIA	Veg- Tom, Mozz, Baby Spinach, Cherry Tomato, Ricotta Cheese	28
ROMA	Cheese – Tom, Mozz, Taleggio, Fontina, Gorgonzola, Fresh Parsley	28
STRESA	Seafood – Tom, Mozz, Mixed Seafood, Black Olives, Fresh Parsley	28
SICILY	Five Pepper Salmon – Tom, Mozz, Topped with Spinach and Fata Cheese	28
SCANSANO	Tuna Flakes - Tom, Mozz, Bell Pepper, Onion, Olives and Fresh Chili	28
SORRENTO	Anchovies - Tom, Mozz, Olives, Capers, Garlic, Oregano	28
TRIVISO	Calzone- Tom, Mozz, Italian Minced Pork or Cooked Ham or Bacon	30
TORENO	Calzone- Tom, Bell Pepper, Black Olives, Mixed Salads (No Cheese)	30
CHEESE PIZZA-24	CHEESE + ONE MEAT-26	GLUTEN FREE (PRE ORDER ONLY) 32
12" HALF BY HALF S\$ 32.00 (seafood not included)		

(Prices are subjected to 10 % service charge and 7% GST)