

Bread

Pane casareccio* \$4
Basket of warm homemade bread

Pane all'aglio* \$6
Four slices of garlic bread

Bruschetta al pomodoro* \$8
Four slices of bruschetta with fresh tomato

Focaccia al rosmarino* \$10
Freshly baked focaccia bread with rosemary

Soup

Zuppa del giorno *
Daily chef choice of soup



Kids Menu

Penne al pomodoro * \$12
Pasta with tomato sauce

Spaghetti alla Carbonara
Pasta with Pan fried bacon, egg, cream and parmesan

Spaghetti alla Bolognese
Pasta with beef ragout

All prices are subjected to 10% service charge and 7% GST

Chef Recommendation *vegetarian

Cold Appetizers

- Carpaccio** \$18
*Thinly sliced **raw beef** meat with rocket salad and Parmesan shaved in lemon dressing*
- Burratina** \$25
Burrata cheese (125g) with Parma ham, salame and cherry tomato
- Caprese con Mozzarella di bufala *** \$16
***Buffalo mozzarella** with sliced tomato and fresh basil*
- Polpo all'insalata** \$18
*Steamed **octopus** and potatoes salad*
- Caesar Salad** \$20
Chicken, croutons, lettuce, Worchester anchovies souce
- Antipasto Mondo Mio** \$45
Burrata with mixed cold cuts, artichokes, rock melon, selection of Italian cheese and chef delicacy



Chef Recommendation vegetarian

Hot Appetizers

Scamorza grigliata

\$18

*Truffle perfumed grilled **smoked cheese** served with porcini mushroom sauce*

Melanzane alla parmigiana *

\$17

*Oven baked **eggplant** with tomato sauce, mozzarella, basil and parmesan*

Capesante con vino bianco, aglio e prezzemolo \$20

*White wine pan-seared **scallop** with garlic and parsley*

Calamari fritti

\$20

*Deep-fried battered **squid rings** with our homemade tartare sauce*

Souté di cozze e vongole

\$18

*Clams and **mussels** sautéed in white wine sauce*

Appetiz



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Pasta fresca



Scialatielli alle vongole

*Original Neapolitan homemade ribbon pasta with **clams**, garlic, parsley in white wine sauce*

\$22

Fettuccine alla Bolognese

*Homemade flat pasta with **beef meat ragout***

\$20

Fettuccine ai gamberi e capesante

*Homemade flat pasta with **scallops** and **prawns** in white wine, saffron and cream*

\$23

Ravioli ai porcini *

*White truffle perfumed spinach and ricotta cheese ravioli with **porcini** cream sauce*

\$23

Ravioli all'aragosta

***Lobster** and **crab meat** ravioli with light tomato sauce and prawn bisque sprinkled with crushed pistachio nuts*

\$26

Gnocchi ai Quattro formaggi e pinoli

*Homemade potato dumplings with **four-cheese sauce** and pine nuts*

\$20

Gnocchi alla Sorrentina

*Homemade potato dumplings with fresh **tomato** sauce, mozzarella and basil*

\$20

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Risotto al Nero di seppia \$22
*Arborio rice with **squid ink** and diced Cuttlefish*

Risotto ai funghi porcini * \$22
*White truffled perfumed Arborio rice with **porcini mushroom** sauce*

Lasagne alla Bolognese \$18
*Oven-baked multilayered egg pasta with béchamel, **beef ragout**, basil and mozzarella*

Linguine al cartoccio (for 2 persons) \$45
*Linguine pasta with mixed **seafood** in a light tomato sauce wrapped in baking paper*

Linguine al granchio \$26
*Linguine pasta with **flower crab** and light tomato sauce*

Farfalle al salmone e pesto \$21
*Bow tie shaped pasta with **Norwegian smoked salmon**, cream and basil pesto*

Bucatini alla Amatriciana \$19
*Bucatini pasta in a slightly spicy tomato sauce with onion and **bacon***

Garganelli Mondo Mio \$25
*Short ribbon egg pasta with **porcini mushroom**, minced beef, tomato, fresh cream, parmesan cheese and a hint of truffle*

Pasta



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 Chef Recommendation

Pizza



Margherita *

Tomato, Mozzarella, basil

\$16

Primavera *

Tomato, mozzarella, mushroom, capsicum, onions, black olive and sundried tomato

\$21

Diavola

*Tomato, mozzarella, **pork salame***

\$19

Hawaiana

Tomato, mozzarella, cooked ham and pineapple

\$19

Frutti di mare

Tomato, mozzarella, prawns, squids, mussels and clams

\$24

Capricciosa

Tomato, mozzarella, mushroom, cooked ham, artichoke and black olives

\$23

Pizza Mondo Mio

*Tomato, mozzarella, mushroom, **Parma ham** and sunny side up egg*

\$19

Calzone

*Pizza fold-over with tomato, mozzarella, **cooked ham**, mushroom and ricotta cheese*

\$21

Romana

*Mozzarella, mushroom, rocket salad, **Parma ham** and parmesan shaved*

\$23

Boscaiola

*Mozzarella, porcini mushroom, **pork sausages** and parmesan shaved*

\$23

Quattro formaggi *

Mozzarella, Gorgonzola, provolone and ricotta

\$22

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* vegetarian

Cotoletta di pollo \$28
*Pan-fried breaded **chicken** breast with rocket salad and cherry tomatoes*

Ossobuco alla Milanese \$34
*Braised **veal shank** with rosemary, thymes and saffron risotto*

Merluzzo alla Mondo Mio \$36
*Pan seared **black codfish** (250gr) in Mediterranean sauce of white wine, lemon and dill served with potatoes and broccoli*

From our charcoal grill



Filetto di manzo al Chianti
Prime angus beef tenderloin served with seasonal mixed vegetables



Agnello ai porcini \$42
*Australian **lamb cutlets** with porcini mushroom sauce, mashed potato and seasonal mixed vegetables*

Costata di manzo \$37
*Argentinian **ribeye steak** (250g), 150 days grain fed with black pepper sauce served with seasonal mixed vegetables*

Fiorentina \$78
*Angus Australian **T-bone steak** (800g) served with seasonal mixed vegetables and red wine sauce*

Grigliata di pesce \$38
Sea bass fillet, prawns, squid and scallop served with mixed green salad