

APPETIZERS

Bruschetta (v)	190
Toasted bread together with a marinade of fresh chopped tomatoes, garlic and sweet basil	
Garlic Bread (v)	190
Bread toasted perfectly with garlic and butter	
French Fries (v)	220
Potatoes cut into strips and deep-fried	
Thirteen Fried (v)	220
Potato rösti with delicious cream cheese	
Baked Spinach (v)	280
Oven-baked leaves of spinach topped with mozzarella and parmesan cheese	
Sautéed Spinach (v)	290
Spinach sautéed lightly with garlic, chilli and butter	
Sautéed Mushrooms (v)	290
Fragrance mushrooms sautéed to perfection with garlic, chili and olive oil	
Calamari	290
Deep-fried squid served with tangy tartar sauce	
Sautéed Clams	360
Savory clams tossed quickly on Thirteen's stove top with garlic and butter and served with garlic bread	
Baked Clams	360
Tasty fresh clams baked with generous shavings of mozzarella and parmesan cheese	
Cheese Plate (v)	490
A cheese-lover's dish that includes gorgonzola, parmesan, camembert, brie and truffle cheese	
Mussels Arrabbiata	490
Australian mussels sautéed until savory and spicy with garlic chilli and tomato sauce	
Mussels White Wine	490
Savory Australian Blue mussels sautéed with fragrant creamy white wine, garlic and parsley	
Parma Ham & Melon	590
Thinly sliced parma ham with juicy imported melon	
Appetizer @ Thirteen	990
A wonderful selection of delicious cheeses & savory cold cuts	
Piadina	250
Baked flat bread filled with spinach and mozzarella	
Seared Prawn & Scallop Rolls	690
Bacon wrapped around prawn and scallop served with truffle sauce	

SALAD

Garden Salad (v)	280
A selection of garden leaves and tomatoes served with creamy balsamic dressing	
Caesar Salad	320
Anchovies tossed with crispy romaine lettuce in a creamy parmesan cheese sauce with bacon	
Rucola Salad (v)	320
Rocket salad served with sun-dried tomatoes and parmesan cheese	
Crab Meat Salad	380
Crispy salad together with succulent crab meat and creamy balsamic dressing	
Thirteen Lobster Salad	590
Delightfully grilled rock lobster presented with onion slices and Thirteen's special dressing	
Foie Gras	980
Pan-fried foie gras together with fragrant raspberry sauce & rucola	

SOUP

Onion Soup (v)	290
Classic "French Onion Soup"	
Minestrone Soup	290
Hearty soup with all the seasonal vegetables simmered on Thirteen's stove top until just right	
Truffle Soup (v)	390
Black truffle "Cappuccino"	
Lobster Bisque Soup	420
A deeply rich lobster meat soup made even more flavorful with cognac	
Tomato Soup	250
Smooth and creamy soup topped with croutons	

**(V) Vegetarian*

PASTA

Choice of Pasta Noodles : Spaghetti, Penne, Angel hair or Fettuccine

Choice of Sauce (v)

Arrabbiata Sauce 320

A flavourful topping made from garlic, chilli, parsley and tomato sauce

A.O.P. Sauce 320

A tasty mixture of olive oil, garlic, chili and parsley

Tomato Sauce 320

A fragrant blend of fresh tomatoes, tomato sauce and sweet basil

Pesto Sauce 320

An amazing mix of sweet basil, garlic and parmesan cheese

Vegetarian 320

A unique and enticing union of mushroom, onion, capsicum and tomatoes

Truffle Cream Sauce 480

A rich truffle-based sauce together with cream and parmesan cheese

Spaghetti with Bacon 360

A simple yet satisfying blend of spaghetti with bacon, garlic, chilli and olive oil

Spaghetti Carbonara 360

Our tasty interpretation of this spaghetti favorite with smoked bacon and cream sauce

Fettuccine with Sausage 360

Fresh fettuccine with yummy sausage plus garlic, chilli and olive oil

Prawns, Penne & Cream Sauce 380

A tasty mix of penne with palatable prawns, mushrooms and cream sauce

Spaghetti Vongole 380

A spectacularly scrumptious mix of clams, sweet basil, garlic, chilli and spaghetti

Fettuccine & Seafood Pesto Sauce 480

A generous helping of fettuccine cooked to perfection with seafood, garlic, chilli and sweet basil

Angel hair & Crab Meat 480

Angel hair pasta combined with crab meat made ever so delicious with garlic, chilli and olive oil

Black Spaghetti & Seafood 480

Tantalizing black spaghetti sautéed with seafood, chilli and sweet basil

Black Spaghetti Nero 480

A delightful dish made with black Spaghetti, yummy squid ink and tasty cuttlefish

Risotto Seafood / Truffle 480

A rich-tasting concoction of fresh seafood or truffle cream sauce and white Italian rice, named after the city of Arborio

Spaghetti & Lobster 790

Soft spaghetti noodles with succulent rock lobster in a creamy truffle sauce



MAIN COURSE

Pork Chop 480

Marinated pork that is first grilled to enhance its flavour and then drizzled with creamy mushroom sauce (300g.)

Seabass 490

Roast fillet of tasty seabass with selected fine herbs and juicy cherry tomatoes

Salmon 490

Savory grilled salmon served with soft sautéed spinach and white wine sauce

Sirloin 950

Flavorful grilled Angus beef sirloin drizzled with pepper sauce (300g.)

Lamb Chop 1,180

Tender grilled lamb cutlets presented with fragrant rosemary sauce

Tenderloin 1,450

Juicy Wagyu beef tenderloin grilled to your liking with creamy mashed potatoes and mushroom sauce (200g.)

Tomahawk 4,600

Well-marbled Wagyu tomahawk steak grilled and served with sautéed potatoes and red wine sauce (1,200 g.)

PIZZA

Margherita (v) 360

A basic yet tasty pizza topped with our fragrant tomato sauce, oregano and mozzarella cheese

Vegetarian (v) 360

Pizza made with fragrant tomato sauce topped with lightly seasoned grilled vegetables and savory mozzarella cheese

Italian Sausage 390

Pizza topped with yummy grilled Italian sausage, velvety mozzarella cheese and our aromatic tomato sauce

Seafood 490

A delightful mix of flavoursome seafood and mozzarella cheese over aromatic tomato sauce and yummy pizza dough

Parma Ham 590

Pizza made using aromatic tomato sauce and topped with slices of delicious parma ham and rucola

Truffle (v) 590

A savory pizza prepared with pungent pieces of truffle and mozzarella cheese

4 Cheese (v) 590

A wonderful combination of pizza dough and 4 different cheeses including mozzarella, gorgonzola, parmesan and camembert