

BRUSCHETTA & TAPAS

- * **BAKED SPINACH & CHEESE** - 190
- * **PARMESAN POTATOES & PARSLEY** - 190
- SAUTÉED CLAMS** - 210
With aglio e olio & pepperoncino
- CALAMARI & ZUCCHINI** - 290
- P SAUTÉED MUSSELS** - 320
With spicy tomato sauce and 'Nduja
- P PARMA HAM & BURRATA** - 320
Bruschetta's with Parma ham, Burrata, tomatoes & fresh basil
- * **AVOCADO & FETA** - 320
Bruschetta's with avocado, feta cheese, tomatoes & fresh rucola
- P SPICY SAUSAGE & ITALIAN CHEESE** - 320
Bruschetta's with spicy 'Nduja sausage, taleggio and ricotta cheese
- P MIXED BRUSCHETTAS** - 320

ANTIPASTI (STARTERS)

- CARPACCIO** - 350
Beef carpaccio with parmesan cheese & rucola salad
- * **BURRATA** - 450
Burrata cheese, cherry tomatoes, shallots & fresh basil
Add Parma ham 35g - 100
- COLD CUTS** - 390
Selection of Italian cold cuts platter
- * **CHEESE** - 480
Selection of cheese
- MIXED** - 460
Mixed platter of assorted cheese & cold cuts

INSALATE (SALADS)

- P ITALIAN SAUSAGE SALAD** - 300
Spicy Italian sausage, rucola, cherry tomatoes, parmesan & balsamic vinegar
- P CANTINA CEASAR SALAD** - 290
Roman lettuce, smoked chicken, parmesan cheese, crispy pancetta
- AVOCADO SHRIMP SALAD** - 350
Mixed salad, avocado, cherry tomato, sautéed shrimp, thousand islands dressing
- * **SPINACH & ITALIAN BEANS SALAD** - 320
Fresh baby spinach, Italian cannellini beans & blue cheese dressing

SIGNATURE PASTA & RISOTTO

- P PACCHERI SICILIANA** - 350
Smoked scamorza cheese, parmesan, spicy Italian salami & basil
- P PAPPARDELLE WILD BOAR** - 450
Carrots, celery, onions, red wine
- * **RAVIOLI NAPOLITANA** - 390
Homemade ravioli stuffed with mozzarella, tomato sauce, basil & feta
- P SPAGHETTI AOP WITH SAUSAGE** - 330
Classic with aglio e olio and pepperoncino and pork sausage
- * **RAVIOLI SPINACH** - 290
Vegetarian ravioli spinach in spicy tomato sauce
- * **RISOTTO VEGETARIANA** - 330
Saffron flavoured vegetarian risotto with green asparagus & artichoke
- * **FETTUCCINE CANTINA** - 390
Shitake & porcine mushrooms, shallots, cream, black truffle paste, truffle oil
- RISOTTO SEAFOOD** - 490
Prawns, squid, mussels, lemon zest
- ANGEL HAIR CRAB** - 490
Aglio, chili, cherry tomato
- P RISOTTO SALSICCIA & FUNGHI** - 390
Pork sausage, shitake & porcine mushrooms, white wine, onions, parsley and parmesan
- * **HOMEMADE GNOCCHI** - 310
Taleggio, gorgonzola and black pepper sauce

CLASSIC PASTA

- P ARRABIATA, BOLOGNESE,** - 300
- CARBONARA, AOP, AMATRICIANA, VONGOLE, PESTO, PUTTANESCA**
- Your choice of fresh pappardelle*, fettuccine*, tagliolini*, linguine, penne, farfalle, spaghetti or capellini
* *Homemade pasta*
- P HOMEMADE LASAGNA** - 330

Feel free to ask our team to create your own pasta

* *Vegetarian, P pork*

Prices are subject to 10% service charge and 7% VAT

SOUP

- * **MINISTRONE SOUP** - 250
Authentic Italian thick vegetable soup
- * **MUSHROOM & TRUFFLE SOUP** - 390
Shitake & porcini mushrooms, shallots, black truffle paste, potatoes, cream & truffle oil

SECONDI (MAINS)

- CHICKEN CACCIATORE** - 390
Chicken stew in tomato sauce and summer vegetables, served with mashed potato
- P IBERICO PORK LOIN** - 750
Spanish iberico pork with spinach, potatoes and homemade caramelized shallots
- SEABASS FILLET** - 420
Sautéed vegetables, lemon white wine sauce and capers
- LAMB CHOPS** - 750
Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus
- P LUGANIGA PORK SAUSAGE** - 470
Luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions
- SALMON FILLET** - 490
In leek sauce and spinach
- RIB EYE STEAK** - 850
Grilled Australian grass fed beef, potato wedges, salad, mushroom-truffle sauce

DOLCE (DESSERTS)

- * **GELATO (ICE CREAM) PER SCOOP** - 90
Lemon sorbet, strawberry sorbet, vanilla, chocolate, salted caramel, coffee
- * **HOMEMADE TIRAMISU** - 210
Homemade tiramisù - Italia's recipe
- * **HOMEMADE PANNA COTTA** - 220
Homemade panna cotta & pink grapefruit sorbet
- * **CHOCOLATE FONDANT** - 220
Vanilla ice cream
- * **HOMEMADE CHEESECAKE** - 250
Served with fresh fruits
- * **GOOEY BROWNIE** - 280
Almond flakes & Fernet-Branca affogato ice cream

NAPOLITANA PIZZA
12 INCHES

- * **MARGHERITA** - 280
Tomato sauce, mozzarella, fresh basil
- P MASCARPONE TARTUFO** - 520
Mascapone, mozzarella, black truffle, white truffle, rucola, caramelized onions, parma ham
- P SALSICCIA** - 340
Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola
- P PICCANTE SPECIALE** - 450
Tomato sauce, melted 'Nduja sausage, Gorgonzola cheese, artichoke
- * **VEGETARIANA** - 350
Tomato sauce, selection of vegetables
- P PIZZA CANTINA** - 450
Pork sausage, mushrooms, white truffle oil
- P PROSCIUTTO & FUNGHI** - 350
Tomato sauce, mozzarella, cooked Italian ham, shitake mushrooms, fresh basil
- SMOKED SALMON** - 450
Smoked scamorza cheese, asparagus, cherry tomatoes, rucola salad
- NAPOLI** - 360
Tomato sauce, mozzarella, anchovies, capers, oregano
- * **4 FORMAGGI** - 390
Mozzarella, fontina, parmesan, gorgonzola, pecan
- P DIAVOLA** - 380
Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil
- * **TARTUFO & FORMAGGI** - 390
Fontina cheese, mozzarella, white truffle oil
- P PARMA HAM & BURRATA** - 520
Tomato sauce, burrata, cherry tomatoes, parma ham, basil

* *Vegetarian, P pork*

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NEW YORK STYLE
SOHO
 - P I Z Z A -

NEW YORK STYLE - BY SLICE & WHOLE PIES (18 INCH)

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| * THE GREEN MACHINE | | 600 |
| VEGETARIAN NY STYLE PIZZA WITH HOMEMADE PESTO CREAM, PROVOLONE, KALE & MORNING GLORY | | |
| SHRIMP SCAMPI | | 600 |
| SEAFOOD NY STYLE PIZZA WITH MARINATED SHRIMPS, WHITE LEMON CREAM, CHILI, GARLIC & SPRING ONION | | |
| * CHEESE PIZZA | 120 | 600 |
| CLASSIC NY STYLE PIZZA WITH PROVOLONE, MOZZARELLA, PARMIGIANO & BASIL | | |
| * ROASTED MUSHROOM | 140 | 700 |
| VEGETARIAN NY STYLE PIZZA WITH ROASTED MUSHROOM, MOZZARELLA, GARLIC CREAM AND LEMON ZEST | | |
| * EEGPLANT PARMIGIANA | | 700 |
| VEGETARIAN NY STYLE PIZZA WITH ROASTED EGGPLANT, PARMIGIANO, MOZZARELLA & PROVOLONE | | |
| SAUSAGE & PEPPERS | 150 | 750 |
| PREMIUM NY STYLE PIZZA WITH HOMEMADE SAUSAGE, PICKLED BELL PEPPERS, MOZZARELLA & BREADCRUMBS | | |
| PEPPERONI | 150 | 750 |
| CLASSIC NY STYLE PIZZA WITH PEPPERONI, MOZZARELLA & BREADCRUMBS | | |

* *Vegetarian*

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Cantina

PIZZERIA & ITALIAN KITCHEN

FOOD MENU