

WINE SELECTION

PRIMITIVO & ZINFANDEL

Fantini "Zolla Primitivo di Manduria" {Primitivo} <i>Puglia - Italy</i>	800
Luccareli "Il Bacca Primitivo di Manduria, Old Vine" {Primitivo} <i>Puglia - Italy 2016</i>	1.400
Ridge "East Bench" {Zinfandel} <i>St. Cruz - USA 2017</i>	1.100
Rivera "Triusco Primitivo di Manduria" {Primitivo} <i>Puglia - Italy 2016</i>	850

CABERNET SAUVIGNON

Argento {Cabernet Sauvignon} <i>Mendoza - Argentina</i>	600
Avondale "La Luna" {Cabernet Sauvignon Blends} <i>Paarl - SA 2011</i>	975
Carpineto "Farnito" {Cabernet Sauvignon} <i>Tuscany - Italy 2012</i>	975
Duckhorn "Napa Valley" {Cabernet Sauvignon} <i>Napa - USA 2015</i>	1.875
Yalumba "The Cigar" {Cabernet Sauvignon} <i>Coonawarra - Australia 2015</i>	1.100
Zuccardi "Q Series" {Cabernet Sauvignon} <i>Uco - Argentina 2015</i>	850

SHIRAZ

Molly Dooker "Blue Eyed Boy" {Shiraz} <i>McLaren Vale - Australia 2017</i>	1.750
Maison Nicolas Perrin "Cornas" {Syrah} <i>Rhone - France 2013</i>	1.300
Penfolds "Max's Series" {Shiraz} <i>South Australia - Australia 2016</i>	850
Shaw & Smith {Shiraz} <i>Adelaide - Australia 2015</i>	985
Two Hands "Angel's Share" {Shiraz} <i>Barossa - Australia 2017</i>	950
Tyrrel's "Single Vineyard Steven's Shiraz" {Shiraz} <i>Hunter - Australia 2016</i>	1.250

OTHER GRAPE VARIETALS

Bruno Giacosa "Barbera d'Alba" {Barbera} <i>Piedmont - Italy 2016</i>	1.350
Gaja "Barbaresco" {Nebbiolo} <i>Piedmont - Italy 2012</i>	4.950
Casa Santos Lima "Colossal Reserva" {Syrah Blends} <i>Lisboa - Portugal 2015</i>	600
Ch. Musar "Jeune Red" {Cinsault Blends} <i>Bekaa - Lebanon 2013</i>	875

OTHER GRAPE VARIETALS

Deetlefs {Pinotage} <i>Breedeklof - SA 2016</i>	700
Kilikanoon "Prodigal" {Grenache} <i>Clare - Australia 2016</i>	925
Grupo Pesquera "Condado de Haza Crianza" {Tempranillo} <i>Ribera del Duero - Spain 2015</i>	775
Marchesi di Barolo "Barbaresco Serragrilli" {Nebbiolo} <i>Piedmont - Italy 2013</i>	1.650
Michele Chiarlo "Barolo Tortoniano" {Nebbiolo} <i>Piedmont - Italy 2011</i>	1.950
Montes "Purple Angel" {Carmenere, Petit Verdot} <i>Colchagua - Chile 2014</i>	1.875
Paul Jaboulet Aine "Les Cedres Chateuneuf du Pape" {Grenache Blends} <i>Rhone - France 2015</i>	1.500
Argiolas "Iselis Rosso" {Monica, Carignano} <i>Sardinia - Italy 2015</i>	850
Tommasi "Ripasso Valpolicella Classico" {Corvina Blends} <i>Veneto - Italy 2015</i>	875

SWEET & FORTIFIED WINES

Dow's "20 Year's Old Port" {Touriga Nacional Blends} <i>Douro - Portugal</i>	1,685
Dow's "Late Bottled Vintage Port" {Touriga Nacional Blends} <i>Douro - Portugal 2012</i>	775
Molino Real "Moscatel Malaga" {Moscatel} <i>Malaga - Spain 2008</i>	1.500
Schlossgut Diel "Spatlese" {Riesling} <i>Nahe - Germany 2007</i>	1.550

SOMMELIER'S COLLECTION

Lascombes {Cabernet Blends} <i>Margaux - France 2010</i>	4.950
Margaux {Cabernet Blends} <i>Margaux - France 2010</i>	10.500
Latour "Les Forts de Latour" {Cabernet Blends} <i>Pauillac - France 2008</i>	6.500
Mouton Rothschild "Le Petit Mouton" {Merlot Blends} <i>Pauillac - France 2008</i>	6.500
Ch. Pavie Decesse (Merlot Blends) <i>St. Emilion - France 2007</i>	3.800
Ch. L'Evangile (Merlot Blends) <i>Pomerol - France 2012</i>	4.950
Ch. Malecot St. (Exupery Cabernet Blends) <i>Margaux - France 2001</i>	3.500



ANTIPASTI / appetizers

Crispy Calamari <i>with black-ink aioli</i>	105
Mamma's Meatballs <i>with tomato pizzaiola sauce, mozzarella & garlic bread</i>	115
Angus Carpaccio <i>with truffle, mushrooms & parmigiano cheese</i>	165
Parmigiana Eggplant <i>with mozzarella, parmigiano creme, tomato sauce & basil</i>	105
Caesar Salad <i>with parmigiano, beef/pork bacon & grain mustard chicken, avocado</i>	105
Porcini Soup <i>with portobello, champignon mushrooms & aromatic herbs</i>	85
Prosciutto San Daniele <i>with pan au tomat</i>	155

PIZZA

Margherita <i>mozzarella, tomato sauce, basil</i>	95
Quattro Formaggi <i>black truffle mushrooms sauce, eggs, mozzarella, gorgonzola, parmigiano, pecorino</i>	155
Carnivora <i>meatballs, beef pepperoni, chicken, pork belly, tomato sauce, mozzarella, red peppers</i>	185
Dynamite <i>spicy pork salami, n'duja pork sausage, mozzarella, caramelized red onion, tomato sauce, green chili</i>	165
Marinara <i>burrata cheese, basil, tomato sauce, garlic, chili</i>	125
Genovese <i>mozzarella, pesto basil, chicken, pine nuts, parmigiano, lemon</i>	135
San Daniele <i>parma ham, buffalo mozzarella, tomato sauce, arugula</i>	195

SECONDI / mains

Cotoletta Torinese <i>breaded chicken filled with turkey ham & fontina cheese with creamy truffle angel hair</i>	185
Salmon Filetto <i>saffron infused beurre blanc, mint zucchini, green peas hummus, lemon zest, extra virgin olive oil</i>	175
Sirloin Bistecca <i>300gr stockyard grass-fed with bone-marrow butter & caramelized onion</i>	375
Chicken Brasato (WHOLE CHICKEN) <i>slow-braised in balsamic with cipollini onions, taggiasche olives & bacon</i>	265
Chicken Brasato (1/2 CHICKEN) <i>slow-braised in balsamic with cipollini onions, taggiasche olives & bacon</i>	185

PASTA

Linguine Vongole <i>with lemon & parsley</i>	135
Spaghetti Aglio Olio <i>with prawn, white wine & spicy mollica crumbs</i>	140
Rigatoni Norma <i>with eggplant, basil, ricotta & tomato sauce</i>	115
Ricotta & Spinach Ravioli <i>with butter emulsion & sage</i>	125
Spaghettoni Al Burro E Pepe <i>with black truffle</i>	185
Cavatelli <i>with escargot, porcini mushroom & burrata cheese</i>	155
Spaghettoni Pomodoro <i>with mamma's wagyu meatball</i>	155
Spaghetti Carbonara <i>with crispy pork belly</i>	150
Fettuccine Paglia E Fieno <i>with US prime short ribs ragout</i>	145
Lasagna Alla Bolognese <i>with parmigiano fondue</i>	125
Penne Pesto Genovese <i>with lemon butter chicken</i>	135
Spaghetti Cacio E Pepe <i>signature classic Italian pasta with parmigiano, pecorino, black peppercorn, butter</i>	135

CONTORNI / side dish

Crispy Portobello <i>with roasted garlic aioli</i>	60
Parmigiano Polenta Fries <i>with rosemary & thyme</i>	75
Roasted Potatoes <i>with oregano & breadcrumbs</i>	45
Grilled Veggies <i>zucchini, eggplant, bell peppers & spicy breadcrumbs</i>	55

DOLCI / dessert

Classic Tiramisú	85
Vanilla Panna Cotta <i>with butter cookies, caramel sauce, nutella soil & cherry puree</i>	85
Espresso Affogato <i>with chocolate brownies, nutella, hazelnut gelato & caramelized honeycomb</i>	85
Gelato	55

COCKTAILS

SIGNATURE COCKTAILS

Negroni No.3 (SERVED IN 250ML CAN) <i>campari, aperol bitter, london dry gin, sweet vermouth</i>	180
Bourbon & Sour Plum (SERVED IN 250ML CAN) <i>bourbon, sour plum cordial, earl grey tea</i>	180
Spritz Italiano (SERVED IN 250ML CAN) <i>italian amaro, blood orange, sparkling wine</i>	180
Cuban Espresso Martini (SERVED IN 250ML CAN) <i>djournal coffee, salted caramel, orange, vodka</i>	180
Tsunami G&T (SERVED IN 250ML CAN) <i>yuzu, bitter seltzer, london dry gin</i>	180
Grappa Negroni <i>pure Italian take an on old time classic cocktail</i>	125
Chocolate Boulevardier <i>chocolate flavour infused in bitter-sweet boulevardier, with whisky, chocolate and all things italian</i>	125
The O.G <i>a sweet campari based drink with refreshing aerated orange juice and bubbles</i>	125

CLASSIC COCKTAILS

Godfather, Torino Milano, Gin Martini	130
Vodka Martini, Whisky Sour, Old Fashioned	
Manhattan, Classic Mojito, Caipiroska	
Caipirinha, Margarita, Lychee Martini	
Chocolate Martini	

BEERS

Bintang	50
Heineken	65
Konig Ludwig	120

BEVERAGES

TEA & COFFEE

Sencha	40	Eng Breakfast	40
Moroccan	40	Eternal Summer	40
Ice Lemon Tea	35	Ice Lychee Tea	35
Single Espresso	35	Double Espresso	45
Single Machiato	40	Double Machiato	45
Long Black	45	Cappucino	45
Cafe Latte	45	Piccolo	40

OTHERS

Acqua Panna Still 750ml	75
San Pellegrino Sparkling 250ml	45
San Pellegrino Sparkling 750ml	75
Coca Cola, Diet Coke, Sprite, Green Tea Pokka, Ginger Ale, Soda Water, Tonic Water	35

SPIRITS

COGNAC & WHISKY

	GLASS	BOTTLE
Martell Red Barrel	145	2.700
Martell Cordon Bleu	350	6.500
Martell XO	405	7.500
Chivas 12	105	2.100
Monkey Shoulder	115	2.000
John Jameson	105	1.900
Bulleit Bourbon	105	1.900
Bulleit Rye	105	1.900
Woodford Reserve	155	2.200
Tenjaku	120	2.300
Hibiki 12	450	8.500
Yamazaki 12	450	8.500
Bowmore 12	150	2.800
Macallan 12	185	3.400
Oban 14	155	2.900
Glenmorangie 10	140	2.600

LIQUOR

Grappa Brunello di Montalcino	135	2.500
Patron Cafe	100	2.000
Baileys	90	1.500
Amareto Disarono	100	2.000

VODKA & GIN

Absolut Blue	95	1.500
Grey Goose	100	2.000
Ciroc Vodka	100	2.000
Tito Vodka	95	1.700
Beefeater	95	1.500
Botanist	100	1.800
Hendricks	120	2.200
Monkey 47 Dry	160	2.100
Roku Gin	110	2.200

TEQUILA & RUM

Patron Silver	110	2.200
Espolon Reposado	110	2.200
Plantation 3 Star	95	1.500
Plantation Pineapple	95	1.500
Diplomatico Reserva Exclusiva	150	2.800

WINE SELECTION

WINE BY GLASS

Selbach Oster "Feinherb" {Riesling} <i>Mosel - Germany 2015</i>	140	Louis Jadot "Bourgogne Convent des Jacobins" {Pinot Noir} <i>Burgundy - France 2015</i>	165
Craggy Range "Te Muna Road Vineyard" {Sauvignon Blanc} <i>Martinborough - NZ 2019</i>	140	Kaiken "Ultra" {Malbec} <i>Mendoza - Argentina 2017</i>	160
Ch. Ste Michelle {Chardonnay} <i>Columbia Valley - USA 2017</i>	140	Penfolds "Max's Series" {Shiraz} <i>South Australia - Australia 2016</i>	185

WINE BY BOTTLE

SPARKLING & CHAMPAGNE

	BOTTLE	AROMATIC & OTHER GRAPE VARIETIES	BOTTLE
Ch. Ste Michelle "Brut Cuvee" {Chardonnay, Pinot Noir} <i>Columbia Valley - USA</i>	600	Schlossgut Diel "Trocken" {Riesling} <i>Nahe - Germany 2012</i>	850
Bollinger "Special Cuvee" {Pinot Noir, Chardonnay, Pinot Meunier} <i>Champagne - France</i>	2.100	Selbach Oster "Feinherb" {Riesling} <i>Mosel - Germany 2015</i>	700
Pol Roger "Rose" {Pinot Noir, Chardonnay} <i>Champagne - France 2006</i>	2.500	Yalumba "Y Series" {Pinot Grigio} <i>South Australia - Australia 2015</i>	750
St. Julia "Natural Sweet Sparkling Rose" {Malbec} <i>Mendoza - Argentina</i>	625	PINOT NOIR & GAMAY	
Billecart Salmon "Demi Sec" {Pinot Meunier, Pinot Noir, Chardonnay,} <i>Champagne - France</i>	1.650	Ch. Des Jacques "Moulin a Vent, Clos du Grand Carquelin" {Gamay} <i>Beaujolais - France 2015</i>	985
		Craggy Range "Aroha" {Pinot Noir} <i>Martinborough - NZ 2014</i>	2.150

SAUVIGNON BLANC

Craggy Range "Te Muna Road Vineyard" {Sauvignon Blanc} <i>Martinborough - NZ 2019</i>	700	Erath "Oregon" {Pinot Noir} <i>Oregon - USA 2014</i>	850
Moss Wood "Ribbon Vale" {Semillon, Sauvignon Blanc} <i>Margaret River - Australia 2016</i>	950	Grosset {Pinot Noir} <i>Clare - Australia 2011</i>	1.850
Pascal Jolivet "Pouilly Fume" {Sauvignon Blanc} <i>Loire - France 2016</i>	985	Louis Jadot "Bourgogne Convent des Jacobins" {Pinot Noir} <i>Burgundy - France 2015</i>	800
Santa Carolina "Estrellas" {Sauvignon Blanc} <i>Central - Chile 2019</i>	600	Te Mata Estates "Gamay Noir Estates Vineyard" {Gamay} <i>Hawke's Bay - NZ 2018</i>	625
		St. Paul's "Passion Riserva" {Pinot Noir} <i>Alto Adige - Italy 2015</i>	1.300

CHARDONNAY

Ch. Ste Michelle {Chardonnay} <i>Columbia Valley - USA 2017</i>	700	MERLOT & MALBEC	
Trapiche "Medalla" {Chardonnay} <i>Mendoza - Argentina 2018</i>	750	Duckhorn "Napa Valley" {Merlot} <i>Napa - USA 2016</i>	1.400
Vina Ventisquero "Grey" {Chardonnay} <i>Central - Chile 2018</i>	650	Kaiken "Ultra" {Malbec} <i>Mendoza - Argentina 2017</i>	775
William Fevre "Chablis ter Cru Montmains" {Chardonnay} <i>Burgundy - France 2015</i>	1.375	Planeta {Merlot} <i>Sicily - Italy 2013</i>	985

AROMATIC & OTHER GRAPE VARIETIES

Cembra {Muller Thurgau} <i>Alto Adige - Italy 2015</i>	700	Catena Zapata {Malbec} <i>Mendoza - Argentina 2016</i>	800
Mario Schiopetto "Collio" {Pinot Bianco} <i>Friuli - Italy 2014</i>	800	Zuccardi "Tito Zuccardi" {Malbec} <i>Uco - Argentina 2016</i>	1.650
		Sterling Vineyard "Vintner's Collection" {Merlot} <i>California - USA 2017</i>	700