BITES & SIDES

Pumpkin or Tomato Soup
Served with Homemade Sourdough Toast

Sourdough Bread Basket
Fresh Homemade Sourdough Bread

Mozzarella Sticks
Breaded Mozzarella Sticks, Italian Tomato Sauce

Tomato Bruschetta
Chopped Fresh Tomatoes, Garlic, Fresh Herbs, Italian Extra Virgin Olive Oil, Homemade Sourdough Toast

Homemade Meatballs
Signature Beef Meatballs, Italian Tomato Sauce, Parmigiano Reggiano

House Salad
Baby Spinach, Rocket Leaves, Basil Pesto, Cherry Tomatoes, Shaved Parmigiano Reggiano, Balsamic Vinegar Dressing

Homemade IMPOSSIBLE™ Meatballs
Homemade Plant-based Meatballs, Italian Tomato Sauce, Parmigiano Reggiano

Italian Truffle Fries
Shoestring Fries, Black Truffles, Grated Parmigiano Reggiano

Hummus Dip
Warm Chickpea Musabaha, Homemade Sourdough Toast

Calamari Fritti
Lightly Battered, Fresh Calamari, Squid Ink Mayo

Burrata & San Daniele
Fresh Burrata, San Daniele Ham, Italian Extra Virgin Olive Oil

Gastronomia Piatto Misto
Create your own platter from our Deli's variety of fresh salads, frittata, grilled vegetables and more, to share or as sides to complement your meal.
Min. 70g per type. Priced by weight.

SALUMI & CHEESE

Italian Salumi & Cheese Board
Minimum 3 types of Salumi, Cheese or both.
Min. 70g per type. Priced by weight.

Pick your Salumi:
- Salame Sopressa
- Prosciutto San Daniele DOP
- Mortadella
- Coppa
- Prosciutto di Parma DOP 24M
- Culatello
- Guanciale
- Spianata Piccante Calabrese
- Nduja Spilinga

Pick your Soft Cheese:
- Tomino
- Robiola Tre Latti
- Taleggio DOP Valsassina
- Gorgonzola DOP Dolce *(Blue)*
- Stravacco
- Choco Blue *(Blue Semi Soft)*
- Oro Rosso *(Blue, Semi Soft)*
- Mozzarella di Bufala

Pick your Hard Cheese:
- Asiago Pressato *(Semi Hard)*
- Oro Italiano *(Semi Hard)*
- Sottocenere al Tartufo *(Semi Hard)*
- Ubriaco al Prosecco DOC
- Formaggio Ubriacato *(Semi Hard)*
- Malt & Whisky
- Parmigiano Reggiano Vacche Brune 18M
- Pecorino Nero di Pienza *(Semi Hard)*
- Pecorino di Pienza al Tartufo *(Semi Hard)*
- Pecorino Romano DOP *(Semi Hard)*
- Provolone Piccante DOP
- Fiore Sardo DOP

PASTA

Linguine Aglio Olio Calabrese
Blanched Garlic Emulsion, Spicy Calabrian Chilli, Extra Virgin Olive Oil, Parsley, Basil

Tagliatelle alla Bolognese
Homemade Fresh Tagliatelle, Lean Beef Ragù, Italian Tomatoes, Parmigiano Reggiano

Spaghetti alle Vongole
Fresh Clams, Garlic, Olive Oil, Chilli, Parsley

Spaghettone Carbonara Calabrese
Spaghettone del Leone, Nduja (Calabrian Spicy No-case Pork Salami), Cream, Fresh Egg Yolks, Pecorino, Cracked Black Pepper

Ravioli al Parmigiano
Ravioli filled with Parmigiano Reggiano and Balsamic Vinegar, tossed in Italian Tomatoes & Cream

Ravioli al Tartufo
Ravioli filled with Truffled Ricotta, tossed in Cream, Mushrooms & Parmigiano Reggiano

Tagliatelle alla Paolo
Homemade Fresh Spinach Tagliatelle, Cooked Ham, Mushrooms, Cream, Parmigiano Reggiano

Tagliatelle al Granchio
Homemade Fresh Tagliatelle, Crabmeat, Italian Tomatoes, Cream, Vodka, Parmigiano Reggiano

Seafood Spaghetti Cartoccio
Slipper Lobster, Scallops, Squid, Mussels, Lobster Bisque, Cherry Tomatoes, Garlic

Spicy Lobster Spaghetti
Slipper Lobster, Italian Tomato Sauce, Cherry Tomatoes, Garlic, Chilli
Homemade Fresh Tagliolini

GELATO

Mini *(1 Flavour)*

Regular *(2 Flavours)*

Affogato
Vanilla Gelato with Espresso

Milkshake
Choose any flavour of gelato

Pick your Gelato:
- Fragola *(Strawberry)*
- Nocciola *(Hazelnut)*
- Pesca *(Peach)*
- Pralinato Mediterraneo *(Mediterranean Mixed Nuts Praline)*
- Tiramisù
- Caffé *(Coffee)*
- Cioccolato Fondente *(Dark Chocolate)*
- Ricotta e Fichi *(Ricotta Cheese with Caramlised Figs)*
- Nutellone *(Nutella)*
- Mango
- Pistacchio *(Pistachio)*
- Vaniglia *(Vanilla)*
- Stracciatella *(Milk & Chocolate Ribbons)*
- Caramello Salato *(Salted Caramel)*

Add Cremino Topping
(Layered Gianduja Hazelnut Chocolate)

Chocolat MILANO

PIZZA BAR

Margherita
Italian Tomatoes, Mozzarella, Fresh Basil

Americana
Italian Tomatoes, Mozzarella, Cooked Ham, Pineapple

Quattro Formaggi
Mozzarella, Gorgonzola DOP, Mascarpone, Ricotta, Parmigiano Reggiano

Carbonara
Mozzarella, Bacon, Egg, Crispy Parma Ham Bits, Parmigiano Reggiano, Cracked Black Pepper

Prosciutto e Funghi
Italian Tomatoes, Mozzarella, Cooked Ham, Mushrooms

Diavola
Italian Tomatoes, Mozzarella, Salami, Chilli

Rucola e Crudo
Italian Tomatoes, Mozzarella, Parma Ham, Rocket

Bosco d'Inverno
Mozzarella, Mascarpone, Mushrooms, Black Truffles, Truffle Oil

Tricolore
Italian Tomatoes, Mozzarella, Burrata, Rocket

Meat Lover
Italian Tomatoes, Mozzarella, Cooked Ham, Salami, Beef Ragù
Add Egg and Onions

Gluten-free Pizza

DESSERTS

Tarts
Apple/Blueberry Almond/Lemon

Chocolate Caramel Cake

Carrot Cake

Baked Cheesecake

Milk & Cookies Cheesecake

Flourless Valrhona Chocolate Cake

Crunchy Hazelnut Cake

N-Cake *(made with Nutella®)*

Bueno Cake

Tiramisu

Pistachio Tiramisu

TEA

Breakfast Tea

Earl Grey

Jasmine White Tea

Cherry Blossom Green Tea

Chamomile Lavender *caffeine-free*

Lemongrass Ginger *caffeine-free*

Mint Mocha Rooibos *caffeine-free*

Iced

ITALIAN COFFEE

Espresso
Ristretto
Macchiato
Piccolo
Americano
Flat White
Cappuccino
Caffe Latte
Caramel Caffe Latte
Vanilla Caffe Latte
Mocha
Mint Mocha
Italian Chocolate

Extra Shot/Soy Milk/Oat Milk/Decaf

COLD DRINKS

Da Paolo Cold Brew
Black/White
Iced Americano
Iced Caffe Latte
Iced Vanilla Caffe Latte
Iced Caramel Caffe Latte
Iced Mocha
Iced Mint Mocha
Iced Chocolate
Milkshake
Choose any flavour from our gelato counter

WATER & SOFT DRINKS

San Pellegrino Fruit Soda
Lemon/Orange/Red Orange/Grapefruit/Chinotto

Italian Cola
Molecola

Acqua Panna *(500ml)*
Still Mineral Water

S. Pellegrino *(500ml)*
Sparkling Mineral Water

Vegetarian · Available in our retail section to recreate this dish at home. Prices are inclusive of GST and subject to 10% service charge.