

## TO START

---

### **MIX SALAD** 18

FRESH MIX SALAD WITH PASSION FRUIT DRESSING

### **ASPARAGI** 22

GREEN ASPARAGUS AND POACHED EGG WITH CRISPY PARMA HAM  
TOPPED WITH PARMESAN CHEESE SAUCE

### **FRITTO MISTO** 30

GOLDEN CRISPY PRAWNS, CALAMARI, SOFT SHELL CRAB  
SERVED WITH HONEY MUSTARD SAUCE

### **GAMBERO DI MAZARA** 36

MAZARA RED PRAWN SERVED WITH PASSION FRUIT JELLY  
AND TOMATO EMULSION

### **BURRATINA** 28

AIR FLOWN 125GR BURRATA CHEESE SERVED WITH RUCOLA  
SALAD, CHERRY TOMATO

*ADDITIONAL PARMA HAM* 10

### **CREAMA DI FUNGHI E CASTAGNE** 14

MUSHROOM AND CHESTNUT SOUP WITH GARLIC BREAD

### **COZZE E VONGOLE** 24

SAUTEED MUSSELS AND CLAMS IN WHITE WINE SAUCE AND GARLIC

---

 *Chef's Recommendation*     *Vegetarian*

Management shall not be liable for any damage to your personal items placed on the table  
*Prices are subject to 10% service charge and 7% GST*

## RISOTTO & PASTA

---

<b>RISOTTO BEETROOT AND GORGONZOLA</b>	V	28
CARNAROLI RISOTTO SERVED WITH BEETROOT AND GORGONZOLA CHEESE		
<b>RISONI AL NERO</b>		30
RISONI PASTA SERVED WITH CRISPY SOFT SHELL CRAB IN SQUID INK SAUCE		
<b>SPAGHETTI ALLA SINGAPOREANA</b> 🍷		28
SPAGHETTI PASTA SERVED WITH FRESH PRAWNS AND CHILLI ALLA SINGAPORE STYLE		
<b>CHILLED SPAGHETTINI</b>		28
ANGEL HAIR SERVED COLD WITH MAZARA RED PRAWN AND ROE		
<b>TRENETTE ALLA VONGOLE</b>		28
TRENETTE PASTA SERVED WITH FRESH BABY CLAMS IN WHITE WINE SAUCE		
<b>SPAGHETTI ALL`ASTICE</b> 🍷		32
CLASSIC SPAGHETTI PASTA WITH BOSTON LOBSTER IN SPICY TOMATO SAUCE 'ARRABBIATA'		
<b>RAVIOLI DI RICOTTA</b>	V	26
RICOTTA CHEESE & SPINACH FILLED PASTA WITH SAFFRON SAUCE AND GREMOLATA		
<b>TONNANELLI E POLPA DI GRANCHIO</b> 🍷		30
BLACK SQUID INK PASTA SERVED WITH CRAB MEAT IN A SPICY TOMATO AND BASIL SAUCE		
<b>TAGLIATELLE ALLA BOLOGNESE</b>		26
CLASSIC TAGLIATELLE PASTA SERVED WITH BRASIED BEEF RAGOUT IN RED WINE AND TOMATO		

---




🍷 *Chef's Recommendation*    V *Vegetarian*

Management shall not be liable for any damage to your personal items placed on the table

*Prices are subject to 10% service charge and 7% GST*

## MAIN COURSES

---

<b>BRANZINO</b>	40
ROASTED SEABASS SERVED WITH BROCOLI AND STEW CAPSICUM	
<b>ACQUA PAZZA</b> 	40
SIMMERED RED GROUPER FILLET IN A BROTH OF MUSSELS AND CLAMS	
<b>MANZO</b> 	40
GRILLED BEEF TENDERLOIN SERVED WITH SAUTEED FOREST MUSHROOMS IN GREEN PEPPER SAUCE	
ADD FOIE GRAS	12
<b>AGNELLO</b>	38
BRAISED LAMB SHANK IN RED WINE SERVED WITH MASHED POTATO AND FRESH GREMOLATA	
<b>POLLO ALLA DIAVOLA</b>	38
ROASTED FRENCH SPRING CHICKEN SERVED WITH ROASTED POTATOS AND CHERRY TOMATO ON WINE	
<b>QUAGLIA</b> 	40
ROASTED BONELESS QUAIL WRAPPED WITH PANCETTA STUFFED WITH FOIE GRAS, SAGE, QUAIL JUS WITH SAUTEED FOREST MUSHROOMS AND ROASTED POTATOS	

## SIDE DISHES

---

<i>SAUTEED GREEN ASPARAGUS</i>	10
<i>SAUTEED FOREST MUSHROOM</i>	10
<i>STEW CAPSICUM IN TOMATO</i>	14
<i>SAUTEED BROCOLI WITH ANCHOVIE</i>	14
<i>ROASTED POTATO</i>	14

 *Chef's Recommendation*     *Vegetarian*

Management shall not be liable for any damage to your personal items placed on the table  
*Prices are subject to 10% service charge and 7% GST*

## DOLCI

---

### AFFOGATO

1 SCOOP OF VANILLA ICE CREAM SERVED WITH A SINGLE ESPRESSO 10  
*ADD FOR A SHOT OF FRANGELICO OR AMARETTO LIQUER 12*

### TIRAMISÙ

14

TRADITIONAL MASCARPONE CHEESE AND MARSALA WINE  
CREAM, SAVOIARDI BISCUITS AND ESPRESSO COFFEE

### BASIL PANNACOTTA

14

BASIL FLAVOURED EGGLESS CUSTARD SERVED WITH HONEY  
MASCOPORNE CHEESE SAUCE

### GELATI

12

SELECTION OF OUR ICE CREAM AND SORBET

### CIOCCOLATO (please allow us 10 mins preparation)

16

FINEST CHOCOLATE LAVA CAKE SERVED WITH VANILLA GELATO

### FORMAGGI MISTI

20

ASSORTEMENT OF OUR CHEESE SELECTION WITH TRADITIONAL CONDIMENTS

<i>Take Away Available</i>	<i>Free BYO Monday &amp; Thursday Corkage \$30++</i>	<i>Traditional Sauce Available Please Ask Our Staff</i>
--------------------------------	--	---

 *Chef's Recommendation*     *Vegetarian*

Management shall not be liable for any damage to your personal items placed on the table  
*Prices are subject to 10% service charge and 7% GST*