

ANTIPASTI

arancini <i>ragu sauce croquettes with pomodoro dip</i>	20
frittata patate e cipolla <i>oven-baked egg with potato & onions drizzled with extra virgin olive oil</i>	20
asparagi uova e pecorino <i>grilled asparagus with boiled egg & shaved pecorino</i>	22
polpetta al pomodoro <i>big sized beef meatball in rich tomato sauce</i>	22
bocconcini di pollo alla milanese <i>breaded chicken fillet, petite salad, lemon, parmesan</i>	24
bufala frita con pesto al crema <i>buffalo mozzarella cheese golden fried with pesto cream sauce & walnut</i>	24
polpettine al formaggio <i>5pcs pork meatballs in creamy cheese sauce</i>	24
spinaci funghi <i>sautéed spinach with olive oil, garlic, pecorino</i>	24
caprese di bufala <i>bufala mozzarella, tomatoes, fresh basil</i>	26
calamari in umido <i>sautéed calamari, tomato sauce, olives, capers</i>	28

polpo e patate <i>octopus, potatoes, garlic, olive oil</i>	28
burrata <i>150gm burrata, rocket salad, tomatoes, parma ham</i>	30
gamberi mediterranea <i>sautéed prawns, garlic, chilli</i>	30
beef carpaccio <i>raw beef, rocket salad, parmigiano cheese, olive oil</i>	32
fritto misto <i>prawns, calamari, fish, tartar sauce</i>	32
salumi <i>chef's choice of assorted cold cuts</i>	34
vongole guazzetto <i>clams cooked in pinot grigio broth drizzled with olive oil and parsley</i>	36
calamari fritto <i>golden fried squid sprinkled with seasalt, served with tartar sauce & chimichurri sauce</i>	38
antipasto italiana <i>bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom & cold cuts</i>	88
antipasto misti <i>burrata with mixed cold cuts (recommended for 4 pax)</i>	98

(pasta, risotto & lasagne) PRIMI

lasagne classica <i>baked pasta sheet with minced beef ragu & mozzarella</i>	30
lasagne campania <i>button mushroom, potato, mushroom, black olives, bufala & mozzarella with crema bianca</i>	32
melanzane alla parmigiana <i>eggplant baked with mozzarella & tomato sauce</i>	32
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linguine aglio e olio <i>simple pasta with garlic, chilli flakes & extra virgin olive oil</i>	28
gnocchetti campidanesi <i>pork sausage, tomato sauce</i>	30
pasta alla carbonara * <i>guanciale, egg yolk, parmigiano cheese</i>	30
pasta vegetariano <i>market fresh vegetables (olive oil or tomato based)</i>	30
spaghetti puttanesca <i>anchovies, capers, olives, pine nuts, tomato sauce</i>	30
gnocchi quattro formaggi e noci <i>gnocchi, walnut, four cheese cream sauce</i>	32
pasta ai funghi <i>sautéed mushroom, garlic, basil, pasta tagliatelle, pecorino cheese</i>	32
tagliatelle alla gricia <i>guanciale, tagliatelle, parmesan cheese, fresh parsley</i>	32
fusilli pesto genovese e burratina <i>pesto, mixed vegetables, burratina</i>	34
linguine ai gamberi <i>fresh prawns, garlic, chilli, olive oil</i>	36

pasta ai frutti di mare * <i>mixed seafood, tomato sauce</i>	36
tagliatelle calamari zafferano <i>squid, saffron, garlic, cherry tomatoes, olive oil</i>	36
pasta vongole e bottarga * <i>clams, bottarga, olive oil, garlic</i>	38
tagliatelle nere al granchio <i>black pasta aglio olio with crab meat</i>	40
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ravioli di spinaci <i>8pcs spinach ravioli, tomato sauce, parmigiano cheese</i>	30
ravioli di funghi <i>mushroom with ricotta & butter parmesan cheese glazed</i>	32
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risotto zafferano <i>italian rice, saffron</i>	32
autumn truffle risotto <i>arborio rice cooked in truffle vegetable broth, confit tomatoes, parsley, drizzled with extra virgin olive oil</i>	34
risotto in crema di zucca e speck <i>italian rice in pumpkin cream with speck</i>	34
risotto asparagi <i>italian rice, green asparagus</i>	36
risotto al gamberi scottati <i>arborio rice cooked in prawn broth, butterfly seared tiger prawn, sprinkled with chopped parsley</i>	38
risotto al polpo nero <i>squid ink risotto with octopus</i>	38
risotto nemo <i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>	42

* choice of pasta:

fusilli

linguine

penne

gluten free

rigatoni

spaghetti

tagliatelle

capellini

SECONDI PIATTI

verdure alla griglia <i>assortment of grilled vegetables with olive oil & balsamico dressing</i> — smoked salmon +\$6, prosciutto di parma +\$8	32
cotoletta di pollo <i>breaded chicken breast with salad & tartar sauce</i>	34
salmone alla griglia con verdure miste <i>grilled salmon, sautéed vegetables</i>	42
branzino mediterranean <i>seared seabass fillet, lemon caper sauce</i>	48

tagliata di manzo <i>australian sirloin (200gm) grilled & sliced with arugula salad</i>	48
cod fish & scallops <i>oven seared silver cod, hokkaido scallops asparagus, parsley herb oil</i>	58
costolette di agnello <i>NZ grilled baby lamb rack flavoured with rosemary & grilled mixed vegetables</i>	62
costata di manzo “ribeye steak” <i>USDA angus ribeye (250gm) with grilled vegetables</i>	68

PIZZA

(classic-style long fermentation 24hrs)

margherita <i>tomato, mozzarella, fresh basil</i>	28
napoletana <i>tomato, mozzarella, anchovies, capers, oregano</i>	30
ortolana <i>tomato, mozzarella, mixed vegetables</i>	30
regina <i>mozzarella, 24-month aged parmesan, fresh oregano</i>	30
tonno e cipolla <i>tomato, mozzarella, tuna, onions</i>	30
asparagi <i>tomato, mozzarella, cooked ham, egg, asparagus</i>	32
popeye <i>tomato, mozzarella, ricotta cheese, spinach</i>	34
prosciutto funghi <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>	34
4 formaggi <i>mozzarella, pecorino, taleggio, gorgonzola</i>	36
bologna <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>	36
porchetta <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>	36
capricciosa <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>	38
diavola <i>tomato, mozzarella, spicy salami</i>	38
gorgonzola e salsiccia <i>tomato, gorgonzola, mozzarella, pork sausage</i>	38

parma rucola <i>tomato, mozzarella, parma ham, rocket salad, parmesan cheese</i>	38
special margherita <i>tomato, bufala mozzarella, fresh basil</i>	38
pinocchio <i>pistacchio cream, mozzarella, porcini, pork sausage</i>	40
salmone <i>smoked norwegian salmon, capers, cream</i>	40
leccese <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>	42
montanaro <i>tomato, mozzarella, taleggio, speck, walnut</i>	42
sarda <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>	42
smeagol <i>tapenade, mozzarella, coppa, sun-dried tomatoes * extra coppa ham +\$6</i>	42
tre fate <i>mozzarella, pecorino, porcini & button mushrooms, artichoke, fresh basil</i>	44
zucca <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>	44
dolomiti <i>tomato sauce, mozzarella, porcini, provolone, speck</i>	46
pirata <i>tomato sauce, mozzarella, prawn, calamari</i>	50

DAPIZZA

(pizza sandwich)

D.O.C <i>(davide's-own-creazione)</i> <i>rocket salad, bufala mozzarella, cherry tomatoes</i>	30
milano <i>chicken cotoletta, roma tomatoes, shredded lettuce with tartar sauce</i>	30
tuscany <i>salami, cooked ham, porchetta, parmesan cheese & rocket salad</i>	30
puglia <i>air-flown burrata from puglia, parma ham with spinach</i>	32
apulia <i>sautéed mushrooms, porcini mushroom, spinach, grana padano & cherry tomatoes</i>	34
“hamburger” <i>grilled angus beef patties, cheddar cheese, tomatoes & home-made mayonnaise</i>	34
nautilus <i>octopus, bottarga from sardinia with mixed salad</i>	36
 * additional salad +\$4 / french fries +\$5 / sautéed vegetable +\$6	

ZUPPE E INSALATA

insalata miste <i>mixed salad</i>	18
insalata cesare <i>romaine lettuce with anchovy & garlic dressing — tuna +\$5, smoked salmon +\$6, prosciutto di parma +\$8</i>	20
insalata greka <i>mixed salad, roasted pepper, croutons, feta cheese, yoghurt</i>	20
insalatona <i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>	22
insalata di pollo <i>grilled chicken salad drizzled with rosemary oil & parmesan cheese</i> —	24
zuppa della nonna <i>grandma-style chicken soup with seasonal vegetables</i>	16
zuppa di funghi <i>wild mushrooms soup</i>	18
zuppa di mare <i>seafood soup</i>	20

DOLCE

gelato (2 scoops)	14
panna cotta	16
bittersweet lava cake	18

tiramisu <i>(must try!)</i>	18
pizza nutella * additional scoop of gelato +\$4	26

BEER ON TAP



tiger
Smooth and bold with a balance of malt sweetness and subtle bitterness, finishing crisp and clean.

Alcohol by Vol.: 5.0% ABV

12 / 18
(mug) (quart)



heineken
A crisp & refreshing style of European Lager, slightly bitter finish, which makes it taste clean & crisp. This beer would taste best when served ice cold on a hot day.

Alcohol by Vol.: 5.0% ABV

14 / 20
(mug) (quart)



kirin ichiban
Kirin Ichiban is Japanese-style pilsners with a smooth, full-bodied and refreshing taste.

Alcohol by Vol.: 5.0% ABV

14 / 20
(mug) (quart)



guinness draught
Guinness Draught provides the beer a smooth, velvety mouthfeel. The very dark beer features a dense, creamy head when poured properly.

Alcohol by Vol.: 4.2% ABV

16 / 24
(mug) (quart)

BY THE GLASS & BEVERAGES

asahi beer <i>btl</i>	14
italian red / white <i>gls</i>	18
french red / white <i>gls</i>	20
premium red / white <i>gls</i>	24
prosecco <i>gls / btl</i>	18 / 120
champagne <i>btl</i>	220
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aperol spritz	22
peach bellini	22
espresso martini	26
negroni	26
boulevardier	28

coke / diet coke / ginger ale / sprite / soda water / tonic water	8
sanpellegrino sparkling fruit <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate & orange</i>	10
still / sparkling water <i>750ml</i>	10
freshly squeezed juice <i>apple / carrot / grapefruit / orange / watermelon (mixed juice +\$2)</i>	12
milkshake <i>chocolate / coconut / strawberry / vanilla</i>	14