

EXPRESS LUNCH *for self pick-up only*
(12:00PM – 2:30pm, Monday to Friday)

Focaccia Pizza + Seasonal Salad + 1 Soda \$98
Margherita / Prosciutto e Funghi / Piccante Spicy Salami

Pasta + Seasonal Salad + 1 Soda \$128
Spaghetti Bolognese / Tagliatelle Smoked Salmon / Spaghetti Pomodoro

add \$28 for a Peroni beer 330ml

MENU DIVINO FOR 3-4 PAX

1/2kg Cream-filled Burrata Cheese ✓ \$550
Italian cherry tomatoes & red onion salad
San Daniele Ham Platter
1 whole baguette
Peroni beer 330ml x 3

APERITIVO MILANO FOR 3-4 PAX \$490
(5:30pm – 8pm, every day, prep time 30mins)

24pcs (6 selections) of Chef Selected Bite-Size Nibbles
1 bottle of Prosecco
OR
8 bottles of Peroni beer 330ml
OR
add \$330 for a bottle of Veuve Clicquot Brut Champagne

SHARING PLATTERS

Traditional Italian Cold Cuts Platter \$118/\$228
mixed pickled vegetables

Fine Cheese Platter \$128/\$268
fresh & dried fruits

San Daniele Ham Platter \$128/\$278
served with bread puffs

1/2kg Burrata Cheese with Cherry Tomato Salad ✓ \$398

SALAD & SOUP

Caprese Salad ✓ \$98
mozzarella, tomatoes

Minestrone Soup ✓ \$118
seasonal vegetables & pesto

SIDES

French Fries \$45
black truffle mayonnaise

Fingerling Potatoes \$58

Sautéed Mushroom \$58
garlic and Italian parsley

BENTO BOX COMBO \$198

STARTER
Caprese salad OR Seasonal salad ✓

MAIN
Seared ahi Tuna Steak with Barley Salad & "Sauce Vierge"
OR
Crumbed Chicken Milanese with Rockets & Cherry Tomatoes
OR
Salty Rustic Tart with Mascarpone & Assorted Vegetables ✓
OR
Spaghetti with Beyond® meat & Ompork® Ragoût ✓

DESSERT
Chocolate Brownies
OR
Gluten free & Dairy free New York Pssion Fruit "Cheezecake"

add \$24 for a can of coke/coke zero/sprite
add \$40 for a bottle of Peroni beer 330ml

PASTA

Penne "Jerome" \$168
gorgonzola & black truffle ✓

Spaghetti Sicilian ✓ \$158
cherry tomatoes, black olives, basil & chili

Spaghetti Pomodoro ✓ \$128
tomato basil sauce

Tagliatelle Smoked Salmon \$128
vodka cream sauce

Mushroom & Porcini Ravioli ✓ \$188
butter, rosemary & pea fondue

FOCACCIA ROMANA PIZZA "AL TRANCIO"

Margherita Classica ✓ \$98
tomato sauce, mozzarella & basil

Piccante Spicy Salami \$98
tomato sauce, mozzarella & spicy sausages

Prosciutto & Funghi \$88
tomato sauce, mozzarella, ham & mushrooms

MAINS & STEAKS

9oz Grilled "Choice Grade" Tenderloin Fillet \$365
salad & fries

Grilled Hormone-Free Chicken Escalope \$198
served with baby spinach salad, avocado & lemon zest

COMPLIMENTARY EXTRA VIRGIN OLIVE OIL, FRESH MADE BREAD & PARMESAN CHEESE

BEVERAGES

SODA (Coke/Coke Zero/Sprite) \$28

COFFEE by Segafredo Italian Premium Brewery \$35
(Espresso/Macchiato/Cappuccino/Latte/Regular)

TEA \$28
(English Breakfast/Chamomile/Earl Grey/Jasmine/Peppermint)

ALCOHOL BEVERAGES

BEER \$45
Yau Beer \$45
Peroni Beer \$65

LAIBA BOTTLE COCKTAILS
(Twisted Negroni / In Love with Rosemary/
Earl's Old Fashioned / Blood Mary)

WINES

SPARKLING
Prosecco DOC Ponte NV \$320
Vino Spumante Brut Rosé Ridolfi NV \$298

WHITE
Vermentino DOC Agricola Eccelsa DVG 2018 \$298
Pinot Grigio Le Contesse \$248

RED
Chianti DOCG Ridolfi 2017 \$268