

EXPRESS LUNCH *for self pick-up only & no discount applied*
(12:00PM - 2:30pm, Monday to Friday)

9" Pizza + Seasonal Salad + 1 Soda \$138
Margherita / Prosciutto e Funghi / Piccante / Ortolana / Tirolese / Heura Original Chunk® / Parma / 4 Formaggi

Pasta + Seasonal Salad + 1 Soda \$138
Lasagne Bolognese / Tagliatelle Smoked Salmon / Spaghetti Pomodoro / Spaghetti Beef Ragoût
add \$28 for a Peroni beer 330ml

COMBO DIVINO FOR 3-4 PAX \$578

1/2kg Cream-filled Burrata Cheese ✓ \$278
Italian cherry tomatoes & red onion salad
Parma Ham "Riserva" Platter
1 whole baguette
Peroni beer 330ml x 3

SHARING PLATTERS

Traditional Italian Antipasto Platter \$278
5 types of cold cuts & mixed pickled vegetables

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

Riserva Parma Ham \$298
mixed pickled vegetables & crescentine puffs

PIZZAS FROM OUR STONE WOOD® OVEN

Margherita Classica ✓ \$188
tomato sauce, mozzarella & basil

Piccante Salami \$198
tomato sauce, mozzarella & spicy sausages

Prosciutto & Funghi \$188
tomato sauce, mozzarella, ham & mushrooms

Ortolana ✓ \$188
tomato sauce, mozzarella & seasonal vegetables

4 Formaggi ✓ \$218
mozzarella, gorgonzola, fontina & emmental

Parma \$248
tomato sauce, mozzarella, arugula & riserva Parma ham

Tirolese \$208
tomato sauce, mozzarella, mushrooms & speck ham

Vegetarian Chicken ✓ \$188
tomato sauce, peppers, dairy free mozzarella & basil

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

SALADS & APPETIZERS

Bacon Caesar Salad \$118
lettuce, croutons & Caesar dressing

Garden OR Rocket salad ✓ \$108
greens, cherry tomatoes & grana Padano cheese

Caprese Salad ✓ \$168
mozzarella, plum tomatoes, basil & oregano

Eggplant Parmigiana ✓ \$178
mozzarella, parmesan cheese & basil

PASTA

Lasagna Bolognese \$188
beef, ricotta cheese & carrots

Spaghetti Vongole \$218
clams, white wine sauce & parsley

Lobster Linguini \$318
tossed with rich spicy tomato sauce

Fusili "Mancini" ✓ \$188
cherry tomatoes, black olives, chili & basil

Penne "Jerome" \$208
gorgonzola & black truffle cream

Homemade Tagliatelle \$298
tossed with a tuscan wild boar ragout, umbrian pecorino

MAINS & STEAKS

20oz Italian Free Range Baby Cockerel \$248
butterflied & marinated served with lemon & rosemary

Sustainable Norwegian Salmon \$238
cucumber, avocado, crab meat & lemongrass consomme

11oz Australian Grain Fed Rib Eye \$398
salad & fries



Caprese Salad (v.)
mozzarella, plum tomatoes & basil oregano



1/2 kg Burrata Cheese (v.)
with Italian Cherry Tomato Salad



Spaghetti Vongole
clams, white wine sauce & parsley



Penne "Jerome"
gorgonzola & black truffle cream



Traditional Italian Antipasto Platter
5 types of cold cuts & mixed pickled vegetables



Piccante Salami
tomato sauce, mozzarella & spicy sausages



Italian free range Baby Cockerel
butterflied & marinated served with lemon & rosemary

AVAILABLE



BEVERAGES

SODA (Coke/Coke Zero/Sprite) \$55
COFFEE by Segafredo Italian Premium Brewery \$48
(Espresso/Macchiato/Cappuccino/Latte/Regular)
TEA \$48
(English Breakfast/Chamomile/Earl Grey/Jasmine/Peppermint)

ALCOHOL BEVERAGES

BEER
Yau Beer \$45
Peroni Beer \$45
LAIBA BOTTLE COCKTAILS \$65
(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