

# APPETISERS

**Soup of the day** \$6

Check with our friendly staff to know which soup is available today

**Garlic bread (4Pcs)** \$5.5

Freshly baked in our oven, topped with garlic and mixed herbs

**Bruschetta (5Pcs)** \$12

Crispy bread, EVOO, diced tomatoes, rich cream and anchovies



# SALAD

Add (bacon \$4 / smoked salmon \$6 / mortadella \$6 / chicken bratwurst sausage \$6)

**Signature Garden Greens** 🌿 \$12

Romaine & lettuces, tossed with olives, asparagus, cherry tomatoes, pine nuts, and herbed croutons, EVOO and aged balsamic vinaigrette

**Caesar Salad** \$12

Romaine lettuce, Parmigiano Reggiano, boiled egg, cherry tomatoes, crispy bacon, anchovies, croutons, with homemade Caesar dressing

**Smoked Salmon Salad** \$14

Smoked salmon, rocket salad, pearl onion, black olives, bread croutons with balsamico

**Mortadella Salad** \$14

Fresh mixed greens tossed with thinly sliced Italian Mortadella, cherry tomatoes, black olives, Parmigiano shavings and balsamico



# BAR SNACKS

**Cajun Fries** \$6

**Cheesy Fries** \$9

**Truffle Oil Fries** \$9

Crispy fries with grated parmesan cheese and truffle oil

**Chilli Con Carne** \$14

Warm and hearty beef chili served with tortilla chips, nacho cheese, parsley, tomato, mango salsa sauce

**Calamari** \$13

Lightly deep-fried squid rings, served with our homemade marinara sauce and lemon aioli sauce



**Golden Wings (8Pcs)** 🍗 \$15

a) **Buffalo sauce** — Our classic tangy and spicy kick 🌶️

b) **Honey & Garlic** — Sweet Honey with a rich garlic flavor

**Chicken Bratwurst** \$14

Grilled chicken sausages with mashed potato perfect for a quick bite, cocktail sauce

**Mozzarella sticks** \$15

Golden-fried Mozzarella cheese served with our savory marinara sauce

**Vibrant Chicken Burger** 🍗🌶️ \$16

Grilled tender chicken with rocket salad, chilli, bean curd skin and cocktail sauce

**Wagyu Beef Burger** \$18

A juicy Wagyu beef patty, tomatoes, pickles, onion, Cheddar cheese and a touch of mustard sauce



\* All prices are subject to 10% service charge

# MAIN COURSE

## Porcini Chicken 🍴 \$14.9

Grilled boneless chicken leg, richly glazed with porcini mushroom sauce, mixed salad and potato puree



## Honey Roasted Chicken Half - \$16.9 Full - \$21.8

Juicy & flavourful spring chicken, slow-roasted with a hint of honey, salad and roasted herbed potato

## Lamb Rack 🍴 \$33.8

Slow-roasted French lamb rack, served with mint sauce, asparagus, pearl onion, tomato and herb-infused potato



## Salmone al Cartoccio \$21.8

Salmon fillet, baked in papillote with lemon, dill, herbs, all infused with white wine and rocket salad



## Braised Beef Cheek \$23.5

Fork-tender beef cheek, slow-braised in rich roman-style stew served with potato puree and salad

## Angus Ribeye \$28.8

200g pure black Angus Ribeye served with asparagus, salad and black pepper sauce



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# NEWPOLITAN

## 12-inch PIZZA

long-fermented, made with

### Margherita 🌿 \$19

Italian tomato sauce, Mozzarella, basil, EVOO

### Thai-waiian 🌶️ \$23

Thai-spiced chicken, pineapple, Mozzarella

### Napoli e Crema \$23

Anchovies, tomato, cream, Mozzarella

### Mortadella e Rucola \$23

Fresh rocket salad, Mortadella, aged balsamic glaze, Mozzarella

### Diavolo 🌶️ \$23

Beef salami, chili, tomato sauce, Mozzarella

### Quattro Stagioni (four seasons) \$25

Mortadella, beef salami, olive, mushroom

### Funghi e Tartufata 🌿 \$25

Mozzarella, truffle cream, sauteed mushroom, Truffle oil

### Salmone Giapponese \$25

Norwegian smoked salmon, onion, dried bonito flakes, Mozzarella



### Verdure 🌿 \$22

Seasonal roasted vegetables, tomato, Mozzarella

### Salsiccia di Olives \$23

Chicken bratwurst sausage, olive, Mozzarella



# RISOTTO

Creamy Arborio rice, slow-cooked to perfection

### Risotto Funghi Porcini 🍄 \$17.9

Arborio rice, porcini mushrooms sauce, shiitake mushroom, light cream, Parmesan, and a hint of Truffle oil

### Risotto Al Pesto E Pollo \$16.5

Risotto tossed in homemade basil pesto, chicken bits, pine seeds

### Risotto ai Frutti di Mare \$17.9

Creamy Arborio rice in a light tomato-seafood broth with tender seafood (prawns, clams and squid)



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# PASTA

Classic & innovative pasta creation

## Aglio e Olio Spaghetti 🌿🌶️ \$14

Garlic-infused olive oil, local chili padi, and sauteed wild mushrooms

## Gnocchi all' Arrabbiata 🌿🌶️ \$14

Spicy tomato sauce with local chili padi, roasted vegetable, olives and basil

## Carbonara Tagliatelle 🍳 \$14.9

Crispy bacon bits in a creamy sauce with egg yolk

## Lasagne al Forno (Beef) \$16

Layered pasta with rich beef ragù, creamy béchamel, rocket salad and Mozzarella

## Frutti di Mare Spaghetti 🍳 \$16.9

Seafood (prawns, clams, squid) wok-tossed with Spaghetti

- Pomodoro (tomato sauce)
- Aglio Olio (garlic, EVOO, chilli padi) 🌶️

## La-La Vongole Spaghetti 🌶️ \$14.9

La-la clams in a white wine reduction with fresh parsley and local chili

## Alla Bolognese Tagliatelle \$14.9

Rich and slow-simmered beef ragù in homemade tomato sauce

## Gnocchi al Pesto \$15.9

Fresh potato Gnocchi, chicken sausage bits with basil pesto and cream

## Al Nero di Seppia Spaghetti \$16.9

Squid ink with tender squids, garlic, parsley, dried bonito flakes and cherry tomatoes

## Pollo ai Funghi e Tartufo 🍳 \$18

Chicken infused with Thai herbs and spices, tossed with wild mushrooms, rich black Truffle paste, and Tagliatelle with porcini sauce



Gnocchi all' Arrabbiata



Carbonara Tagliatelle



Frutti di Mare Spaghetti



La-La Vongole Spaghetti



Alla Bolognese Tagliatelle



Al Nero di Seppia Spaghetti



Pollo ai Funghi e Tartufo

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## DESSERT

(Extra Gelato scoop +4\$)

**Affogato** \$7

*Vanilla Gelato, hot espresso*

**Cheesecake** \$9

*Rich cheesecake with mix berry*

**Tiramisu** 🍷 \$9

*Our authentic recipe, a timeless Italian classic*

**Gelato & Chocolate Lava Cake** \$11

*Warm chocolate Lava cake served with vanilla Gelato*

## BEVANDE

### COFFEE (HOT)

(Double espresso shot +2\$;  
Iced option +1\$)

Espresso	\$3.5
Cappuccino	\$5
Latte	\$5
Flat white	\$5
Mocha	\$5.5
Caramel Latte	\$5.5
Tiramisu Latte	\$6

### TEA (HOT)

Earl Grey	\$3.5
Jasmine (Teapot)	\$8.8
Pu-er (Teapot)	\$8.8

### MOCKTAIL

Classic Mojito	\$5.8
Roselle berry	\$5.8
Yuzu Lavender	\$5.8
Sweet Lychee	\$5.8
Spiced Mango	\$5.8
Orange Cinnamon tea	\$5.8

### MILKSHAKE FLOATS

Chocolate	\$7.8
Mango	\$7.8
Strawberry	\$7.8
Caramel Milo	\$7.8

### OTHERS

Homemade Iced Lemon Tea	\$3.8
Softdrinks (Coke / Coke Zero / Sprite / A&W)	\$3.5
Tonic/Ginger Ale/ Soda	\$3.8
Orange Juice	\$4.8
Dasani Bottle (600ml)	\$2.8
Hot/Cold water	\$0.5



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