

Antipasti are small Italian starter dishes served before the main meal, meant to open the appetite with simple, flavorful bites like cured meats, cheeses, and vegetables.

Antipasti

Pesce refers to Italian fish dishes, prepared simply with olive oil, herbs, and light cooking to highlight freshness and the natural flavor of the sea.

Pesce

Panini carries the spirit of simple Italian comfort — warm bread, layered fillings, and the feeling of a quick meal made with quiet care.

Panini

Carne refers to Italian meat dishes— think grilled, roasted, or slow-cooked cuts of beef, lamb, or pork, usually kept simple and bold so the quality of the meat does the talking.

Carne

Fresh salads and comforting soups made from wholesome seasonal ingredients. They offer light, flavorful beginnings that refresh and warm the palate before the main course.

Insalata E Zuppa

Vegetarian dishes are meat-free preparations centered on vegetables, dairy, grains, and legumes, offering hearty, flavourful meals without relying on meat.

Vegetarian

Small plates are shareable bite - sized dishes — crispy, savoury, and playful—meant for tasting multiple flavours in one meal, much like Italian antipasti or bar snacks enjoyed leisurely.

Small Plates

Dolci refers to Italian desserts, sweet finishes crafted with balance and comfort, from delicate pastries to rich classics, made to gently close the meal on a satisfying note.

Dolci

Pizza is a classic Italian flatbread topped with simple ingredients, baked hot for a crisp base and bold, comforting flavors.

Pizza

Cicchetti are small Venetian-style bites, simple yet flavourful, served as quick savoury portions meant for sharing, casual tasting, or pairing with drinks.

Cicchetti

Pasta e risotto are classic Italian comfort dishes made with wheat or rice, cooked to just the right texture and paired with sauces, vegetables, cheese, or meats for rich, satisfying meals.

Pasta E Risotto

A tasting menu is a curated sequence of dishes designed to present a complete culinary journey, offering a balanced experience of flavours, textures, and seasonal highlights.

Tasting Menu

Antipasti

Small plates & starters - made for sharing

Iconic Cheese Platter *BEST SELLER* | *House Special*

The centrepiece

Small | Large   

Marinated feta, bocconcini, parmesan, cheddar, mozzarella & gorgonzola, green & black olives, pickled vegetables, fresh fruits, crackers, lavash & parmesan straws.

925 | 1195

Bruschetta *BEST SELLER*

Toasted, topped, shared

Pomodoro  


House-toasted bread, vine tomatoes, hand-torn basil & olive oil.

395

Caponata   

House-toasted bread, slow-cooked Sicilian eggplant relish and fresh mozzarella.

435

Funghi   

House-toasted bread, spiced wild mushrooms & slow-cooked onion jam.

435

Piccante Pollo   

House-toasted bread, flame-spiced chicken & roasted bell peppers.

495

Salmone    

House-toasted bread, silky smoked salmon, whipped cream cheese and briny capers.

545



5% GST applicable on food and beverages | 10% VAT applicable on alcohol |

10% staff welfare service charge (optional) applicable

 Plant Based  Fish  Gluten  Dairy  Egg  Soy



- Suppli Di Riso**  *BEST SELLER*   425
Rome's favourite street bite
Roman-style risotto & mozzarella croquettes, fried until the cheese pulls.
- Ravioli Al Funghi Croccanti**  *BEST SELLER* | *House Special*   445
Crispy outside, silky in
Golden fried mushroom ravioli filled with porcini mushroom and cheese finished with a rich mushroom Ragù
- Funghi Croccanti**  *BEST SELLER*   495
Cheese-stuffed mushroom heaven
Whole mushrooms stuffed to the brim with ricotta, parmesan & mozzarella, golden fried.
- Pizzetta**
Baked dough joy
- Pomodoro**    375
Crispy fried dough blistered to order, vine tomatoes & fresh mozzarella.
- Chicken Sausage**    505
Add house Italian chicken sausage for the full bite.
- Plant-Based Sausage**    495
Add plant-based chicken sausage — same indulgence, lighter footprint.
- Pane E Aglio**  *BEST SELLER*   355
House-baked. Garlic butter did nothing wrong.
House-baked bread, roasted garlic butter & dried oregano.
- Polenta Con Pomodoro**   395
Northern Italy in a bite
Golden fried polenta squares tossed in spicy Pomodoro sauce
- Zucchini Fritte**    395
The lighter crunch
Crispy golden zucchini strips, house tartare mayo for dipping.

Gamberi All'Aglio

Garlic butter dreams

Juicy prawns sautéed in a rich garlic butter sauce with fresh herbs.

Gamberi Al Forno

Showstopper starter

Oven-baked prawns in a herb crust, roasted until just caramelised.

Spiedini di

Gamberi

Chargrilled prawn skewers

Fat chargrilled prawns on skewers, lime chilli mayo for heat and brightness.

Calamari Fritte

Rings of joy. Every table orders it.

Golden fried squid rings, house sauce & a squeeze of lemon.

Bombil Fritto

Mumbai meets Milan

Crispy Italian-style fried Bombay duck, lemon & sea salt.

Torte Di Pollo

Italian chicken cakes done right

Italian spice chicken patties pan crisped to order on the bed of lime chilli mayo

Pollo Croccante

Proper fried chicken, Italian soul

Golden fried chicken in seasoned breadcrumbs, herb mayo on the side.

Pollo Parmigiano

Baked to golden perfection

Tender chicken bites encrusted in Parmigiano Reggiano, baked until deeply golden and crispy.

595

625

645

525

465

525

495

475

Polenta E Pollo

Spiedini

A guest favourite since forever

Grilled chicken & golden polenta on skewers, finished with herb oil.

Salsiccia Alla Griglia

Chargrilled sausage, balsamic-glazed seasonal vegetables

Pollo

Chargrilled chicken sausage, balsamic-glazed seasonal vegetables.

Maiale

Chargrilled pork sausage, balsamic-glazed seasonal vegetables.

Verde

Chargrilled plant-based sausage, balsamic-glazed seasonal vegetables.

Antipasti Vegetariano

The full veg spread

A curated selection of our finest vegetarian bites Suppli, Pizzetta, Ravioli Funghi, Bruschetta & Polenta.

Antipasti Misto

The non-veg sharing board

A curated selection of our finest non-vegetarian bites - Chicken Cakes, Prawn Skewers, Chicken Skewers, Spiced Chicken Bruschetta & Fish Poppers.

Slider Verde

Plant-based, properly built

Mini slider, plant-based chicken patty, roasted bell peppers & vine tomato.

Pepite Di Pollo Verde

Nuggets, levelled up

Crispy plant-based chicken nuggets, tangy tomato sauce and lime chilli mayo.

475

425

435

415

895

1115

375

415

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🌱 Plant Based 🐟 Fish 🌾 Gluten 🥛 Dairy 🥚 Egg 🍴 Sky

PANINE

All paninis served with fries • Choice of bread: Olive • Whole Wheat • Italian



Verdura Panini *BEST SELLER*

The Garden Classic

Roasted seasonal vegetables, basil pesto, fresh mozzarella, red sauerkraut & caramelised onion pressed golden on your choice of house bread.

Pesci Panini *BEST SELLER*

Crispy fish, big flavour

Golden crispy baso, house tartare mayo, lettuce slaw, pickled vegetables & vine tomato.

Pollo Panini

The everyday favourite

Herb-grilled chicken breast, basil pesto mayo, lettuce slaw, pickled vegetables & vine tomato.

Pollo Scallopini Panini

Crispy, cheesy, bold

Pan-crisped chicken breast, chilli mayo, fresh mozzarella, red sauerkraut & caramelised onion.

Pollo Crispy Panini *BEST SELLER*

Double-crumbed, double the crunch

Double-crumbed crispy chicken breast, basil pesto mayo, lettuce slaw, pickled vegetables & vine tomato.

Pollo Piccante Panini *BEST SELLER*

For the heat seekers

Flame-spiced chicken, fresh mozzarella, crisp lettuce, vine tomato & peri peri mayo.

Manzo Panini

The premium cut

Slow-grilled tender beef, fresh mozzarella, red sauerkraut and caramelised onion.

Salsiccia Panini

Plant-based, full flavour

Grilled plant-based sausage, caramelised onions & bell peppers in balsamic glaze, tartare mayo on a bed of lettuce.

Insalata E ZUPPA

Soups served with house-made breadsticks

Caesar  *BEST SELLER* | *House Special*    

The original power salad

Romaine, house croutons, shaved parmesan, grilled chicken breast & classic Caesar dressing made in-house.

Fig & Feta Salad  *BEST SELLER* | *House Special* 

Sweet, salty, perfect

Mixed greens, generously marinated feta, toasted pine nuts and a house fig vinaigrette.

Insalata Gorgonzola  

For the bold palate

Mixed leaves, sautéed mushrooms, gorgonzola cheese with house dressing that coats every leaf.

Insalata Bocconcini  

Fresh and unapologetic

Fresh mozzarella, peppery rocket leaves, cherry tomatoes & cold-pressed extra virgin olive oil.

Insalata Fresca  

Summer in a bowl

Mixed lettuce, juicy watermelon, orange segments, cucumber and crumbled feta.



545

Insalata Mista 

The clean start

Crisp romaine & iceberg, black olives, carrot & basil mayo.

395

Zuppa Di Frutti  *BEST SELLER* | *House Special*   

Di Mare

The sea in every spoonful

Saffron-infused broth, mixed seafood and fresh herbs a coastal Italian classic.

715

445




Zuppa Di Funghi   

Earthy, creamy, truffle-finished

Wild mushroom soup, garlic, fresh herbs, touch of cream and a finish of truffle oil.

445

445

Zuppa Di Zucca   

Autumn in a bowl

Slow-roasted pumpkin blended with cream & warming spices, topped with house croutons.

415

Small Plates

Half portions & lighter plates



Cucina Raviola  **BEST SELLER** | *House Special*   545

Handmade. House-made. Iconic.

Full-size spinach & ricotta ravioli in sage brown butter.

Pollo Porcini  **BEST SELLER** | *House Special*     625

Tartufo

The truffle moment

Flattened spiced chicken stuffed with cheese & sage, pan-seared to perfection.

Salmone al Cappero    745

Silky, elegant, effortless

Tender smoked salmon with a tangy caper vinaigrette, golden potato cake & whipped cream cheese.

Gamberi e Avocado  **BEST SELLER**   695

The coastal starter

Spicy garlic butter prawns paired with a fresh avocado salad.

Tortellini Di Brodo  **BEST SELLER**   525

House-made tortellini. Clear broth. Italy's hug.

Bell pepper & spinach stuffed tortellini in a light, clear vegetable broth.

Bosco Croccante    495

The forest on a crostino

Golden polenta crostini layered with caramelised onions & forest mushrooms, finished with a bright pomodoro sauce.

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Crocchetta del Giardino

Garden croquettes

Potato and spinach croquettes baked to a crisp golden shell, served with dressed salad and pasta.

495

Zucchini Ricotta Melt

Baked, saucy, molten

Zucchini rolled with ricotta and parmesan, baked with cheddar & served on a spicy pomodoro sauce.

525

Lasagna Peperonata

Roasted vegetable lasagna

Layered baked pasta with roasted vegetables & a rich tomato sauce.

495

Pollo Con Spinaci Mascarpone

The creamy chicken plate

Chargrilled chicken with potato, sautéed spinach, mushrooms & mascarpone sauce.

565

Pollo Ai Griglia Con

Salsa Balsamica

Chargrilled, balsamic-finished

Chargrilled chicken with creamy polenta, crisp green beans & a balsamic reduction.

565

Parmigiana Di Pollo

Smaller portion, same love

Crusted chicken & spicy spaghetti baked with fresh mozzarella & parmesan.

565

Salmone Alla Griglia

Atlantic salmon, smaller plate

Chargrilled Atlantic salmon with creamy mash, crisp green beans & balsamic sauce.

745



Pizza

Stone-baked on our classic base

Pizza Verdura *BEST SELLER* | *House Special*

17 years. Every table. Still the one.

Roasted seasonal vegetables, black olives, jalapeños, parmesan & mozzarella on a tomato base.

Funghi Rustica

For the mushroom obsessed

Mushroom sauce base, parsley mushrooms, balsamic-glazed mushrooms, fresh thyme & confit garlic.

Quattro Formaggi

Four cheeses, one obsession

Mozzarella, gorgonzola, ricotta and parmesan melted together on a base.

Spinaci E Gorgonzola

The white pizza worth knowing

White base, wilted spinach, roasted peppers, confit garlic, toasted pine nuts, gorgonzola & mozzarella.

Feta E Peperone *BEST SELLER*

The Mediterranean one

Tomato base, oven-roasted bell peppers, crumbled feta and fresh mozzarella.

Margherita *BEST SELLER*

The mother of all pizzas

San Marzano tomato base, fresh mozzarella & hand-torn basil.

845

745

775

815

625

615



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Pizza Arrabbiata 🇮🇹 🍴 🍷 775

Heat that builds

Spicy tomato base, chargrilled chicken, cherry tomatoes & mozzarella.

Pesto Pollo E Funghi 🇮🇹 *BEST SELLER* | *House Special* 🍴 🍷 825

The green one that everyone loves

Fragrant basil pesto base, roasted chicken, sautéed mushrooms & mozzarella.

Pollo & Pancetta 🇮🇹 🍴 🍷 995

The indulgent one

Chicken & smoked pancetta tossed in balsamic sauce, bell pepper onion & mozzarella.

Pollo E Pomodori Secchi 🇮🇹 🍴 🍷 775

Chicken & sun-dried tomato

Tomato base, roasted chicken, sun-dried tomatoes & mozzarella.

Pizza Meaty 🇮🇹 *BEST SELLER* 🍴 🍷 1125

For the serious carnivore

Tomato base, pepperoni, chorizo & chargrilled chicken.

Prosciutto E Rucola 🇮🇹 🍴 🍷 825

Italian ham lands warm, Rocket lands cold, Magic.

Tomato base, thinly sliced Italian prosciutto & fresh rocket added after baking.

Peperoni

The crowd pleaser

Regular 🇮🇹 🍴 🍷 745

Tomato base, Italian pepperoni & mozzarella.

Plant-Based 🌱 🍴 🍷 725

Same great pizza with plant-based pepperoni.

Chorizo 🇮🇹 🍴 🍷 725

Spanish fire, Italian base

Tomato base, Spanish chorizo & mozzarella.

Pizza Verde 🌱 🍴 🍷 725

Plant-based, full flavour

Pollo: Plant-based chicken sausage, cherry tomatoes, fresh mozzarella & roasted seasonal vegetables.

PASTA E RISOTTO

Hand-rolled daily • Risotto made to order



Tagliatelle Con Verdura



625

House-rolled. Olive oil. Lemon zest. Garden fresh.

House-rolled tagliatelle with roasted cherry tomatoes, artichokes, zucchini, cold-pressed olive oil & lemon zest.

Spaghetti Aglio Olio



575

Five ingredients. One soul.

Spaghetti, garlic, cold-pressed olive oil, parsley.

Penne Arrabbiata



595

Heat you build a relationship with

Penne in a spicy tomato sauce with roasted bell peppers & green olives.

Choice of Pasta

Tagliatelle | Spaghetti | Tagliolini | Linguine

Capelletti Di Ricota E Spinaci



645

House-made pasta pockets. Two textures. Every bite.

Spinach & ricotta stuffed pasta in a creamy pomodoro sauce with sun-dried tomatoes.

Also available in a creamy basil pesto sauce.

Gnocchi e Pomodori



565

House-made gnocchi. So light you'll wonder how.

Potato gnocchi in a creamy pomodoro sauce with sun-dried tomatoes.

Also available in a creamy basil pesto sauce.

Pappardelle E Pollo



695

House-rolled pappardelle. Sage cream. Quiet perfection.

House-rolled pappardelle with chicken in a fragrant sage cream sauce.

Pappardelle E Polpette



745

House-rolled wide ribbons. Lamb and Chicken meatballs. Big energy.

Handmade pappardelle paired with choice of lamb or chicken meatballs in aromatic tomato sauce, herb basil - a refined comfort classic.

Choice of Pasta

Spaghetti | Linguine

Add to your Pasta - Veg 105 | Chicken 155 | Bacon 225 | Prawns 295

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Plant Based Fish Gluten Dairy Egg Soy

Tagliolini Alla Salsa

Di Casorga

The coastal prawn pasta

House-rolled tagliolini with prawns and spicy pomodoro sauce.

Tagliolini Con Gamberi

E Rucola

Prawns, pasta, rocket

House-rolled tagliolini with plump prawns, peppery rocket & a creamy parmesan sauce.

Tagliatelle Ai Pomodori

House-rolled since 2007. San Marzano. Basil.

House-rolled tagliatelle in a slow-cooked San Marzano tomato & basil sauce.

Choice of Pasta

Penne | Spaghetti | Tagliolini | Linguine

Tagliatelle Ai Mascarpone Spinaci

House-rolled pasta. Mascarpone does the rest.

House-rolled tagliatelle in a voluptuous spinach & mascarpone sauce.

Choice of Pasta

Penne | Spaghetti | Tagliolini | Linguine

Spaghetti Alla *BEST SELLER* *House Special*

Carbonara

The Roman original

Classic Italian pasta tossed in a creamy egg and cheese sauce with crispy pancetta, finished with black pepper.

Tagliatelle Ai Pesto *BEST SELLER* *House Special*

Basil at its best

House-rolled tagliatelle tossed in a vibrant, creamy basil pesto made fresh in our kitchen.

Choice of Pasta

Penne | Spaghetti | Tagliolini | Linguine

745

Penne Al Pomodoro

Cremoso e Olive

A rosy Mediterranean comfort

Penne in Pink creamy tomato sauce with black olives and fresh basil.

Choice of Pasta

Spaghetti | Tagliatelle | Tagliolini | Linguine

645

845

Penne Alla Salsiccia

Sausage & pesto power

Penne with chorizo, smoked sausage & basil pesto.

745

595

Spaghetti Alla Bolognese

The Mia version of a legend

A regal rendition of spaghetti with your choice of **lamb or chicken meat sauce**, simmered slowly in tomato and herb infusion, finished with Parmesan for a luxurious taste.

745

Pollo Boscaiolo

The woodsman's pasta

Tagliolini with bacon, chicken, mushrooms, cream & parmesan.



745

665

Tortellini Di Pollo

E Gorgonzola

The boldest stuffed pasta

Chicken & gorgonzola stuffed tortellini in a creamy basil pesto.

745

745

Spaghetti Alla

Bolognese Verde

Plant-based Bolognese

Spaghetti in a rich plant-based mince sauce.

645

735

Penne Al Pesto

Salsiccia Verde

Pesto & plant-based sausage

Penne with smoked plant-based pork sausage & vibrant basil pesto.

795

Lasagna Peperonata

House-made layers. No meat needed.

Layered baked pasta with roasted vegetables & a rich tomato sauce.

Lasagna Al Forno

House-made pasta. Slow lamb ragù. That's the deal.

Layers of tender baked pasta filled with a choice of slow-cooked **lamb or chicken ragù**, rich béchamel, and melted cheese, baked to golden perfection

Cannelloni Imbotiti

Hand-rolled in our kitchen. Stuffed. Baked. Done.

Pasta sheets rolled with spinach & ricotta, topped with a cheese sauce & baked until golden.

Lasagna Tricolore

House-made pasta sheets. Worth every layer.

Baked layered pasta with spinach, artichokes, cherry tomatoes & parmesan sauce.

Risotto Al Pollo

The one reviewers rave about

Carnaroli rice slow-stirred with chicken & roasted cherry tomatoes.

Risotto Ai Funghi

The mushroom risotto benchmark

Carnaroli rice slow-stirred with assorted wild mushrooms, finished with parmesan.

645

Risotto Ai Verdura

Garden risotto, made to order

Carnaroli rice slow-stirred with spinach & roasted seasonal vegetables.

745

745

Risotto Al Gamberi

The prawn risotto

Carnaroli rice slow-stirred with plump prawns, finished with parmesan.

895

595



695

645

745

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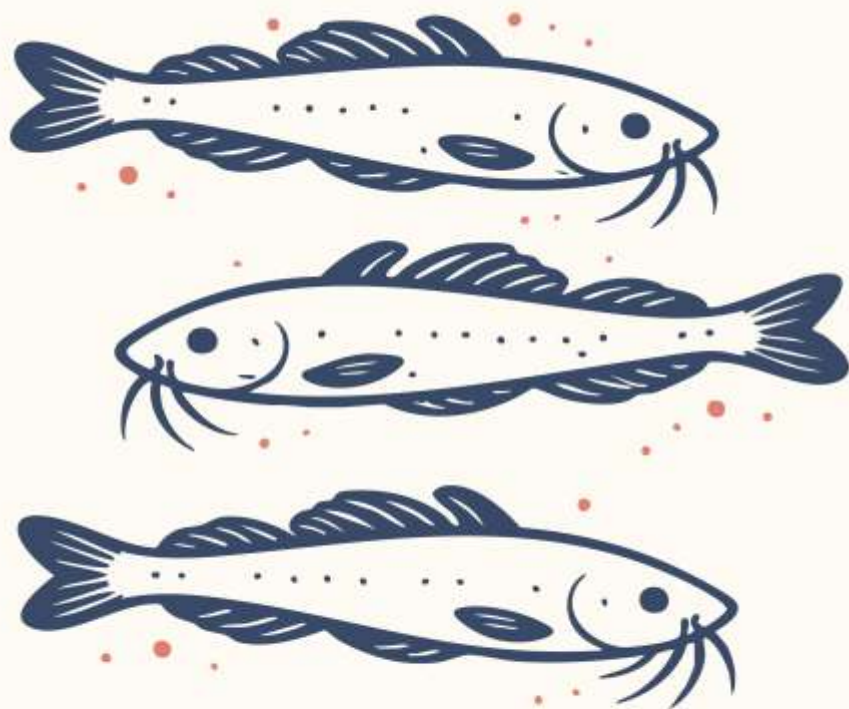
10% staff welfare service charge (optional) applicable

Plant Based Fish Gluten Dairy Egg Soy

Add to your Pasta - Veg 105 | Chicken 155 | Bacon 225 | Prawns 295

Pesce

Fresh catch, simply cooked the Italian way



Bombil al Burro 📌 *BEST SELLER* | *House Special* 🍴 🌱 695

Mumbai's fish, Milan's technique

Pan-fried Bombay duck finished in herb butter; served alongside creamy risotto & seasonal vegetables.

Sole al Pomodoro 📌 🍴 🌱 795

Light, bright & coastal

Pan-seared sole fillet in a vibrant tomato caper sauce, served with pasta & crisp green beans.

Tonno al Pomodoro 📌 🍴 🌱 895

Tuna in rich tomato

Pan-seared tuna steak in a slow-cooked tomato sauce with pasta & vegetables.

Tonno Alla Griglia 📌 🍴 🌱 895

Bold tuna, chargilled

Chargilled tuna steak slightly pink in the centre — served with pasta & seasonal vegetables.

Granchio Piccante Linguine 📌 🍴 🌱 🌿 825

Coastal chilli crab pasta

Linguine with coastal-style chilli crab, finished with fresh herbs & generous crab meat.

Rawas Alla Griglia 📌 🍴 🌱 995

Indian salmon, Italian soul

Chargilled rawas with a black olive sauce, served with pasta & seasonal vegetables.

Spaghetti Alla 📌 *BEST SELLER* | *House Special* 🍴 🌱 🌿 965

Pescatora

The fisherman's pasta

Spaghetti in a saffron cream butter sauce with prawns, squid & clams.

Salmone Alla 📌 *BEST SELLER* | *House Special* 🍴 🌱 1415

Griglia

The premium catch

Chargilled Atlantic salmon with creamy mash, crisp green beans and balsamic sauce.

Carne

Slow-cooked, grilled & pan-seared meats

Piccata Di Pollo

The lemon caper classic

Pan-fried chicken breast in a bright, tangy lemon caper sauce with pasta & seasonal vegetables.

Parmigiana Di Pollo *BEST SELLER* | *House Special*

Baked, cheesy, iconic

Crusted chicken & spicy spaghetti baked with fresh mozzarella and parmesan.

Pollo alla Griglia *BEST SELLER*

Chargrilled, your way

Chargrilled chicken breast with veggies & potatoes.

Choice of spinach mascarpone sauce or balsamic sauce

Scallopine Di Pollo *BEST SELLER*

The porcini upgrade

Pan-fried chicken in a luxurious porcini cream sauce with crisp green beans & potatoes.

Maiale alla Romana

Roman-style pork

Pan-seared pork escalope with melted mozzarella, smoked bacon & roasted peppers.

725

725

745

845

825



Filetto di Manzo ai Funghi

The beef & mushroom affair

Chargrilled beef with sautéed wine mushrooms & roasted potatoes.

825

Pollo al Vino Rosso

Braised low and slow

Chicken braised for hours in red wine with polenta & seasonal vegetables.

995

Agnello Brasato con Polenta





Slow-braised lamb, bold flavours

Slow-cooked lamb stew with roasted peppers & creamy polenta.

1015

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Vegetarian

Garden to table — hearty vegetarian mains

Parmigiana Di Melanzane  *BEST SELLER* | *House Special*   615

The eggplant showstopper

Baked eggplant layered with melted mozzarella and parmesan, a luxurious take on a Southern Italian classic.

Peperoni Imbotiti    545

Stuffed peppers, Italian style

Bell pepper stuffed with vegetables & a cheese sauce, served with fragrant spiced couscous.

Zucchine Ripiene    545

Stuffed zucchini with pasta

Zucchini stuffed with cannellini beans & ricotta, served with capelletti pasta in a creamy tomato sauce.

Verdura al Forno  *BEST SELLER*   495

Italian countryside on a plate

Oven-roasted peppers, zucchini and carrot paired with crispy pomodoro polenta.

Dolci

Sweet endings - made in-house



Tiramisù  **BEST SELLER** | *House Special*    515

The Italian original

Layers of mascarpone cream, espresso-soaked ladyfingers & a dusting of fine cocoa.

Affogato  **BEST SELLER** | *House Special*  445





Coffee drowning in gelato

A shot of hot espresso poured over house-made vanilla gelato.

Chocolate Cake    435

The classic finish

Rich, dense chocolate cake.

Decadence Cake  **BEST SELLER**    495

For when one layer isn't enough

Multi-layered chocolate indulgence.

Brownie Sundae     465

The crowd pleaser

Warm house brownie, cold vanilla, hot chocolate sauce.

Caramel Cheesecake     515

Salted caramel dreams

Creamy baked cheesecake with a slow-poured salted caramel finish.

Blueberry Cheesecake  **BEST SELLER**    505

Tangy, sweet, beautiful

Creamy cheesecake with a sharp blueberry compote.

White Cheesecake     495


Light, airy, cloud-like

Airy white cheesecake with a buttery biscuit base.

Gianduja Hazelnut Delizia   495

Italy's favourite flavour combination

Rich hazelnut and chocolate mousse layered to perfection.

Banoffee Pie    465

Banana, toffee, cream

Buttery biscuit base, slow-cooked toffee, fresh banana & whipped cream.

Pannacotta (Seasonal)   425

Wobble perfection

Set cream with a seasonal fruit coulis.

Chocolate Semifreddo     515

Half-frozen, full magic

Partially frozen chocolate mousse with a soft, silky centre.

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Cicchetti

Italian small bites — mix & match your selection



Any Three

575

Any Five

775

Any Seven

975

Any Nine

1275

Choose From The Food Items Below

Vegetarian

Black Olives
Green Olives
Gorgonzola
Bocconcini
Pickled Beetroot

Cheddar Cheese
Bruschetta Bell Pepper
Sun-dried tomatoes
Date Cigars
Mozzarella

Parmesan
Marinated Feta Cheese
Mushroom Pizzetta

Non Vegetarian

Chorizo
Pepperoni
Prosciutto
Pepperoni Slider
Prosciutto Slider

Chicken Slider
Glazed Pork Sausage
Glazed Chicken Sausage
Roasted Beef on A Chip
Meat Balls

Chicken Sausage Pizetta
Chicken Jalapeno Popper
Beef Slider

Sea Food

Fish Poppers
Prawn Tarts
Smoked Salmon



Tasting Menu Vegetarian

Amuse Bouche

Avocado Crackers

Soup

Pumpkin Soup

Salad

Fig and Feta Salad

Cicchetti

Suppli
Tomato Basil Bruschetta
Crispy Mushroom Ravioli

Entree

Lasagna Peperonata
Tagliatelle Pesto

Dessert

Chocolate Cake

2195



Tasting Menu Non Vegetarian

Amuse Bouche Avocado Crackers

Soup Seafood Soup

Salad Caesar Salad

Cicchetti Spiedini Torte Di Pollo Chicken Bell Pepper Bruschetta

Entree Pollo Balsamic Parmigiana Di Pollo

Dessert Tiramisu

2595

SIDES

Add-ons & extras

| | |
|------------------------|-----|
| Parma Ham | 415 |
| Grilled Prawns | 295 |
| Squid | 245 |
| Bacon | 225 |
| Grilled chicken breast | 175 |
| Pepperoni | 205 |
| Chorizo | 205 |
| Mashed Potatoes | 150 |
| Verdura Vegetables | 150 |
| Broccoli | 105 |



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10% staff welfare service charge (optional) applicable



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|-----------------------------|-----|
| Mushrooms | 105 |
| Artichokes | 105 |
| Avocado | 150 |
| Mozzarella | 110 |
| Parmesan | 195 |
| Sundried Tomatoes | 120 |
| Olives <i>verde or nere</i> | 105 |
| Pine Nuts | 295 |
| Grissini & Nibbles | 150 |
| Truffle Oil (20ml) | 145 |
| Veggies | 105 |
| Roasted Chicken | 155 |
| Chicken | 155 |
| Prawns | 295 |
| Watermelon | 95 |

