

CAFETERIA

Espresso	28
Double Espresso	40
Piccolo / Macchiato	30
Latte / Cappuccino (Ice or Hot)	35
Flavored Latte / Cappuccino (Ice or Hot)	45
Americano / Long Black (Ice or Hot)	40
Espresso Shakerato	40
Chocolate (Ice or Hot)	40

TEA

Ice Tea	20
Lemon Ice Tea	30
Lime / Lemon Squash	30
Peach Ice Tea	35
Lychee Ice Tea	35
Selection of Hot Tea	35

WATER

Italian Dolomia Still 750 ml Glass Bottle	65
Italian Dolomia Sparkling 750 ml Glass Bottle	65

SODAS

Coke	25	Soda	25
Ginger Ale	25	Diet Coke	25

FRESHLY SQUEEZED FRUIT JUICE

Watermelon	25	Melon	25
Orange	55	Mango Juice	55
Kiwi	65	Dragon Fruit	45
Guava	45	Green Apple	45
Pineapple	40		

MIX FRUIT JUICE

Apple, Carrot, Pineapple	65
Orange, Guava, Mango	65
Kiwi, Orange, Dragon Fruit	65

THE NATURAL MIXOLOGIST

Milano Lychee, Dragon Fruit, Pineapple, Lime & Soda	65
Roma Green Apple, Mango, Lychee, Lime & Soda	65
Lychee or Kiwi Ginger Mint Fizz Lychee or Kiwi, Mint and Ginger Soda	65
Strawberry Mojito Strawberry, Mint, Lime, Brown Sugar, Soda	65

BEER

Bintang	35
Prost	35
Bintang Ice Bucket 6 bottles	195
Prost Ice Bucket 6 bottles	185

WINE BY GLASS

House Sparkling Wine	90
House White Wine	90
House Red Wine	90

CLASSIC COCKTAILS

Negroni	115	Margarita	110
Smoked Negroni	125	Iced Lemon Sgroppino	85
Negroni Sbagliato	115	Americano	105
Mojito	105	Long Island	145
Gin/Vodka Tonic	105	Classic Gin/Vodka Martini	115
Amaretto Sour	105	Lychee / Espresso Martini	110
Mimosa	105	Side Car	105

STARTER

Arancini	45
Italian risotto ball, served with tomato sauce	
Vitello Tonnato	88
Thinly sliced roasted veal tenderloin, tuna sauce, capers, sun-dried tomatoes	
Melanzane alla Parmigiana	75
Layered baked eggplant with tomato, parmesan & mozzarella	
Calamari e Verdure fritte	70
Fried Calamari and Vegetable served with a tartare sauce	
Tonno in Crosta di Sesamo	90
Seared tuna with black sesame, red onion jam and orange sauce	
Prosciutto & Melone	99
Parma ham & melon	
Salmon	90
Thinly sliced Salmon with ricotta, beetroot, raspberry sauce	
Carpaccio di Manzo	80
Beef carpaccio, arugula, champignons, olive oil	
Affettati Misti	140
Italian Selection of Cold cuts: ham, mortadella, salame	

SALAD

Insalata Mista	50
Organic mesclun salad, cherry tomatoes, balsamic vinegar	
Bocconcini di Mozzarella	85
Mozzarella bites with vegetable caponata and Arugula	
Cesar Salad	75
Baby roman lettuce, chicken breast, smoked beef, egg, anchovies, parmesan and yoghurt dressing	
Insalata di Umberto	80
Roman salad, arugula, pomelo, guacamole & parmesan chips	
Caprese	80
Fresh cheese Mozzarella, thinly sliced beef tomatoes	
Insalata di Anatra	95
Duck breast, romaine salad, blueberries sauce, apples chips	
Polipo alla Griglia	80
Grilled octopus on a fresh salad in a balsamic dressing	

PIZZA

Marinara	50
Tomato, Garlic, oregano & basil	
Margherita	55
Mozzarella, tomato & basil	
Calabrese	85
Spicy Salami, tomato, spicy extra virgin olive	
Quattro Formaggi Rossa	95
Tomato, mozzarella, piattone, gorgonzola, ricotta	
Calzone	80
Mozzarella, smoked beef, eggplants, tomato & pecorino	
Prosciutto Crudo & Brie	160
Italian Ham, arugula, tomato, mozzarella and Brie	
Zucchine & Gamberi	75
Tomato zucchini and prawns	
Quattro Stagioni	85
Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato	
Pepperoni	75
Beef pepperoni, tomato, mozzarella	
Deliziosa	85
Beef Bacon, cherry tomatoes, arugula and parmesan	
Tutto Funghi	125
Gorgonzola and mix selected mushrooms, truffle oil	
Uovo & Spinaci	75
Smoked beef, spinach, egg, mozzarella, tomato	
Ortolana	70
Grilled zucchini, eggplant, black olives, tomato sauce	

SOUP

Minestrone - 50	
Traditional Italian vegetable soup	
Zuppa di Mare - 65	
Mix fish soup in tomatoes sauce & garlic bread	
Zuppa ai Funghi - 60	
Wild mushrooms soup	

FISHMONGER PASTA

Rigatoni al Salmone e Spinaci	90
Rigatoni in the smoked jar with salmon cream	
Linguine alle Vongole	85
Linguine with clams, celery & cherry tomatoes	
Gnocchi ai Frutti di Mare	95
Gnocchi with selected seafood in tomato sauce	
Tagliolini al Nero al Granchio	110
Black ink tagliolini with crab & cherry tomatoes	
Pappardelle con Capesante	99
Squid ink pappardelle, scallops, seaweed	
Spaghetti ai ricci di mare	125
Spaghetti in Sea Urchin cream	

CARNIVOROUS PASTA

Tortello di Melanzane e Anatra	75
Raviolo stuffed with eggplant & white duck sauce	
Orecchiette Salsiccia e Carciofi	80
Orecchiette pasta with beef sausage & artichoke creamed with parmesan	
Lasagna alla Bolognese	70
Traditional lasagna with Bolognese sauce	
Spaghetti alla Carbonara	85
Spaghetti, pork bacon, egg & cheese sauce	
Ravioli Al Prosciutto	90
Parma ham ravioli, tomato, basil & cream sauce	
Risotto Salsiccia e Funghi	95
Carnaroli rice with mushrooms, beef sausage (waiting time 25 Min)	

VEGETARIAN PASTA

Melanzane alla Parmigiana	75
Layered baked eggplant with tomato, parmesan & mozzarella	
Ravioli ai Funghi	85
Mushrooms ravioli in creamy truffle sauce	
Granfusilli ai 4 formaggi	95
Big Fusilli pasta in four cheese sauce	
Bucatini Cacio & Pepe	80
Bucatini Pasta, black pepper, pecorino cheese	
Linguine al Pesto	75
Linguine with basil pesto potato sting beans	
Tagliatelle ai Porcini	95
Tagliatelle with porcini mushrooms	

THE MAIN

Darna di Salmone	175
Pan-fried salmon fillet in zucchini crust, grilled vegetables and yogurt sauce	
Pesce fritto e carciofi	165
Fish and fried chips with artichokes	
Petto di pollo alla Milanese	95
Chicken cutlet in Milanese style, with fresh mixed salad	
Lamb Chop crosta di funghi porcini	240
Grilled Lamb chop, porcini crust and mushroom sauté	
Stinco d'Agnello	195
Braised Lamb Shank, potatoes wedges sautéed carrots	
Pancetta di Maiale su Variazione di cipolla	175
Pork Belly on 3 style of roasted onion, chips and cream	
Braciola di Maiale alla Griglia	165
Seared pork chop, with mushroom sauce and roasted potatoes	
Tagliata di Manzo	280
Grilled black Angus beef "tagliata" rocket & Parmesan, balsamic sauce	
Ossobuco	195
Slowly braised veal shank with Milanese Risotto	
Tomahawk Carrara Marble 3-4	1350
Grilled marinated Wagyu Tomahawk Beef Grading 3-4, porcini mushrooms sauce, sautéed vegetables, selection of salt (suggested for 4/6 person) time for preparation 30 min	

FINAL TOUCH

Formaggi platter	150
Selection of Gorgonzola, Piattone, Parmigiano, Mozzarella	
Our Signature dessert	
Tiramisu	35
Pannacotta	35
Creme Brûlée	35
Dessert of the Day	25
Cake of the Day	35
Cake Platter	150
Selection of 6 Dessert from our display or gelato	
Tortino al Cioccolato	70
Melted chocolate cake vanilla ice cream, fresh strawberries	
Gelato	25
One scoop of homemade ice cream Ask our staff for the flavor	

SELECTION OF WINE

SPARKLING WINE

<i>Bortoli Brut Cuvee</i>	<i>Australia</i>	<i>N.A.</i>	<i>320</i>
<i>Stonefish Brut Cuvee</i>	<i>Australia</i>	<i>N.A.</i>	<i>390</i>

ROSE WINE

<i>Brampton Rose</i>	<i>South Africa</i>	<i>2017</i>	<i>390</i>
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WHITE WINE

<i>Tenute Rapitalia Vigna Casalj Alcamo</i>	<i>Italy</i>	<i>2016</i>	<i>350</i>
<i>Planeta La Segreta</i>	<i>Italy</i>	<i>2017</i>	<i>450</i>
<i>Fuza Sauvignon Blanc</i>	<i>Portugal</i>	<i>2016</i>	<i>390</i>
<i>Pampas Del Sur Expression Torrentes</i>	<i>Argentina</i>	<i>2018</i>	<i>350</i>
<i>Sunnycliff Chardonnay</i>	<i>Australia</i>	<i>2018</i>	<i>320</i>
<i>Plan B Riesling</i>	<i>Australia</i>	<i>2018</i>	<i>520</i>
<i>Plan B Chardonnay & Viogner</i>	<i>Australia</i>	<i>2016</i>	<i>520</i>
<i>Plan B Chardonnay</i>	<i>Australia</i>	<i>2015</i>	<i>520</i>
<i>Bellingham Sauvignon Blanc</i>	<i>South Africa</i>	<i>2017</i>	<i>390</i>
<i>Bellingham Chardonna y</i>	<i>South Africa</i>	<i>2016</i>	<i>390</i>

RED WINE

<i>Wet Land Reserve Carmenere</i>	<i>Chile</i>	<i>2017</i>	<i>340</i>
<i>Yali Wild Swan</i>	<i>Chile</i>	<i>2017</i>	<i>340</i>
<i>Brampton Pinotage</i>	<i>South Africa</i>	<i>2015</i>	<i>390</i>
<i>Brampton Cabernet Sauvignon</i>	<i>South Africa</i>	<i>2016</i>	<i>390</i>
<i>Bellingham Innovation Mocha Java Merlot</i>	<i>South Africa</i>	<i>2015</i>	<i>360</i>
<i>The Elements Cabernet Sauvignon</i>	<i>South Africa</i>	<i>2018</i>	<i>350</i>
<i>Apothic</i>	<i>California</i>	<i>2016</i>	<i>480</i>
<i>Fuza Merlot</i>	<i>Portugal</i>	<i>2015</i>	<i>390</i>
<i>Fuza Cabernet Sauvignon</i>	<i>Portugal</i>	<i>2015</i>	<i>390</i>
<i>Stonefish Shiraz</i>	<i>Australia</i>	<i>2016</i>	<i>390</i>
<i>Stonefish Cabernet Sauvignon</i>	<i>Australia</i>	<i>2018</i>	<i>390</i>
<i>Plan B Cabernet Sauvignon Sangiovese</i>	<i>Australia</i>	<i>2016</i>	<i>480</i>
<i>Lidmans Bin 40 Merlot</i>	<i>Australia</i>	<i>2017</i>	<i>350</i>
<i>Lidmans Bin 45 Cabernet Sauvignon</i>	<i>Australia</i>	<i>2019</i>	<i>350</i>
<i>Rawson's Retreat Merlot</i>	<i>Australia</i>	<i>2017</i>	<i>350</i>
<i>Rawson's Retreat Shiraz Cabernet</i>	<i>Australia</i>	<i>2018</i>	<i>350</i>
<i>Negroamaro Orfeo</i>	<i>Italy</i>	<i>2016</i>	<i>580</i>
<i>Planeta La Segreta</i>	<i>Italy</i>	<i>2016</i>	<i>450</i>
<i>Planeta Burdese Siicilia Doc</i>	<i>Italy</i>	<i>2013</i>	<i>850</i>
<i>Two Hands Lily's Garden Shiraz</i>	<i>Australia</i>	<i>2009</i>	<i>1150</i>
<i>Greyrock Merlot</i>	<i>New Zealand</i>	<i>2017</i>	<i>460</i>
<i>Sileni The Triangle Merlot</i>	<i>New Zealand</i>	<i>2013</i>	<i>550</i>
<i>Sileni The Plateau Pinot Noir</i>	<i>New Zealand</i>	<i>2018</i>	<i>550</i>
<i>Tinto Pesquera Reserva</i>	<i>Spain</i>	<i>2013</i>	<i>1100</i>
<i>Torbreck Woodcutter's Shiraz</i>	<i>Australia</i>	<i>2017</i>	<i>699</i>
<i>Torbreck The Struie</i>	<i>Australia</i>	<i>2017</i>	<i>1200</i>
<i>Yalumba SC Barossa Shiraz</i>	<i>Australia</i>	<i>2017</i>	<i>590</i>
<i>Mollydooker Blue Eyed Boy Shiraz</i>	<i>Australia</i>	<i>2017</i>	<i>1450</i>