SALE
THE ITALIAN KITCHEN

starters

ARANCINI AI FUNGHI 60
Italian Fried Rice Balls with Mushroom

CARPACCIO DI MANZO 85
Beef Carpaccio with Mushroom, Rocket and Parmesan Flakes

TONNO TONNATO 90
Tuna Wrapped in Veal with Tuna Sauce and Smoked Eggplants

CAPESANTE E BACON 160
Scallop Wrapped in Bacon with Parmesan Sauce

CALAMARI E VERDURE FRITTE 75
Fried Calamari and Mixed Vegetables with Tartare Sauce

POLIPO SU CREMA DI PATATE AL BASILICO 80
Grilled Octopus on Basil Potato Cream, Tomato Confit and Lemon Zest

ROTOLO DI SALMONE 95
Marinated Salmon with Ricotta Cheese and Almond Chips

PROSCIUTTO E MELONE 99
Parma Ham and Melon

AFFETTATI MISTI 150
A Selection of Salami, Mortadella and Parma Ham

soup

MINESTRONE 55
Traditional Italian Mixed Vegetable Soup

CREMA DI ZUCCA, BRIE E NOCI 65
Pumpkin Cream Soup with Brie Cheese and Walnuts

ZUPPA DI FUNGHI 65
Wild Mushroom Soup

salad

INSALATA MISTA 50
Organic Mesclun Salad, Cherry Tomato, Balsamic Vinegar

CAESAR SALAD 80
Romaine, Crouton, Smoked Beef, Egg, Chicken Breast, Anchovies, Parmesan with Yogurt Dressing

INSALATA DI UMBERTO 85
Romaine, Arugula, Pomelo, Guacamole, Parmesan Chips and Raspberry Vinegar Sauce

CAPRESE DI BURRATA 99
Fresh Burrata and Thinly Sliced Beef Tomato

TONNO ALLA GRIGLIA 85
Tuna Loin with Mixed Salad, Cherry Tomatoes and Citronette Dressing

INSALATA DI ANATRA 95
Duck Breast, Romaine, Blueberry Sauce, Caramelized Apples and Apple Chips

UOVO, ASPARAGI E VERDURE 80
Deep Fried Egg with Mixed Vegetables, Asparagus, Parmesan Sauce and Truffle Oil

fishmonger pasta

RIGATONI ALLA CARBONARA DI MARE 95
Rigatoni Pasta with Smoked Seafood Carbonara

SPAGHETTI VONGOLE E POMODORO 95
Spaghetti with Vongole and Tomato Sauce

TAGLIOLINI AL NERO CON CALAMARI E ZUCCHINE 85
Black Ink Tagliolini Pasta with Calamari, Zucchini and Cherry Tomato

SPAGHETTI AI RICCI DI MARE 125
Spaghetti with Sea Urchin Sauce and Cherry Tomatoes

ORECCHIETTE CARCIOFI E GAMBERI 80
Orecchiette Pasta with Artichokes and Prawn

FUSILLI SALMONE E ASPARAGI 95
Fusili Pasta with Salmon and Asparagus

carnivorous pasta

BUCATINI ALLA AMATRICIANA 75
Bucatini Pasta, with Tomato Sauce and Pork Cheek

TAGLIATELLE SALSICCIA E FUNGHI 85
Tagliatelle Pasta with Beef Sausage and Mushroom

LASAGNA ALLA BOLOGNESE 90
Traditional Italian Lasagna with Bolognese Sauce

SPAGHETTI ALLA CARBONARA 85
Spaghetti with Pork Bacon, Egg and Pecorino Cheese

RAVIOLI AL PROSCIUTTO 75
Ravioli with Parma Ham Filling, Tomato Sauce, Basil and Cream Sauce

RISOTTO BEEF BACON, SPINACI E TALEGGIO 95
Risotto with Beef Bacon, Spinach and Taleggio Cheese

PAPPARDELLE AL RAGOUT DI ANATRA 80
Pappardelle Pasta with Duck Ragu and Spinach

vegetarian pasta

PENNE AL POMODORO, QUARTIROLO E MELANZANE 85
Penne Pasta with Tomato Sauce, Quartirolo Cheese and Aubergine

MEZZE MANICHE ROSSE AI 4 FORMAGGI 95
Red Mezze Maniche Pasta with 4 Formaggi Sauce

LINGUINE AL PESTO 75
Linguine Pasta with Pesto Sauce

GNOCCHI PORCINI 110
Home made Gnocchi with Porcini Sauce

SPAGHETTI CACIO E PEPE 80
Spaghetti with Pecorino Cheese and Black Pepper Sauce

RAVIOLI RICOTTA SPINACI AL BURRO E SALVIA 75
Ravioli filled with Ricotta Cheese and Spinach with Butter and Sage Sauce

pizza

MARINARA 55
Tomato Sauce, Garlic, Oregano and Basil

MARGHERITA 60
Mozzarella, Tomato Sauce and Basil

CALABRESE 95
Tomato Sauce, Spicy Salami, Spicy Extra Virgin Olive Oil

CALZONE 90
Tomato, Mozzarella, Beef Bacon, Brie Cheese and Mushroom

PROSCIUTTO CRUDO E BURRATA 160
Tomato Sauce, Mozzarella, Parma ham, Burrata cheese

QUATTRO FORMAGGI ROSSA 90
Tomato Sauce, Mozzarella, Piattone, Gorgonzola and Parmesan Cheese

PEPPERONI 75
Tomato Sauce, Mozzarella and Beef Pepperoni

DELIZIOSA 85
Tomato Sauce, Mozzarella, Beef bacon, Cherry tomatoes, arugula and parmesan

ASPARAGI E PANCETTA 95
Tomato Sauce, Mozzarella, Pork Bacon, Asparagus and Parmesan Flakes

TUTTO FUNGHI 135
Mozzarella, Gorgonzola and Mixed Selected Mushroom and Truffle Oil

PIZZA SALMONE 110
Mozzarella, Fresh Cream, Marinated Salmon and Spinach

NAPOLI 75
Tomato Sauce, Mozzarella, Anchovies and Capers

the mains

DARNA DI SALMONE 160
Pan-fried Salmon Fillet in Zucchini Crust, Grilled Vegetables and Yogurt Sauce

GARUPA CON GUAZZETTO DI MARE 185
Grouper Fish Fillet with Tomato Seafood Soup

GALLETTO ALLA GRIGLIA 110
Half Roasted Baby Chicken with Garlic Spicy Sauce and Grilled Vegetables

GAMBERONI SCOTTATI AVVOLTI CON IL PROSCIUTTO CRUDO 285
Pan-seared King Prawn wrapped in Parma Ham served with Orange Sauce

LAMB CHOP CROSTA DI FUNGHI PORCINI 290
Grilled Lamb Chop, Porcini Crust and Sautéed Mushroom

COSTINE DI MAIALE ARROSTO 220
Pan-seared Pork Ribs with Italian Herbs served with Potatoes and Onion

PANCETTA SU VARIAZIONE DI FUNGHI 185
Pork Belly on 2 style of Mushrooms and Roasted Potato

BRACIOLA DI MAIALE ALLA GRIGLIA 165
Pork Chop with Mashed Potato and Parmesan Sauce

OSSOBUCO 195
Slow Braised Veal Shank with Milanese Risotto

final touch

OUR SIGNATURE DESSERTS

FORMAGGI PLATTER 180
Selection of 4 Kinds of Cheese.
Kindly ask our staff for availability.

CAKE PLATTER 150
Selection of 6 desserts from our display or gelato

TORTINO AL CIOCCOLATO 75
Melted chocolate cake with vanilla gelato and fresh strawberries (waiting time 10min.)

Tiramisu 45
Pannacotta 35
Creme Brûlée 35
Cake of the Day 30

GELATO 30
Home-Made Italian Gelato.
Kindly ask our staff for available flavours.

CHOUX AU CRAQUELIN (per pcs) 20
Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling

CREATED BY EXECUTIVE CHEF
Michele Antonucci

Recommended | Contains Pork | Vegetarian

CREATED BY EXECUTIVE CHEF
Michele Antonucci

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DRINKS

Sale
THE ITALIAN KITCHEN

cafeteria

ESPRESSO	28
DOUBLE ESPRESSO	40
PICCOLO / MACCHIATO	30
LATTE / CAPPUCCINO ICE / HOT	35
FLAVOURED LATTE / CAPPUCCINO ICE / HOT	45
AMERICANO / LONG BLACK ICE / HOT	40
ESPRESSO SHAKERATO	40
CHOCOLATE ICE / 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 750ML	65
ITALIAN DOLOMIA SPARKLING 750ML	65

soda

COCA COLA	25
DIET COKE	25
SODA	25
GINGER ALE	25

the natural mixologist

MILANO LYCHEE, DRAGON FRUIT, PINEAPPLE, LIME, SODA	65
ROMA GREEN APPLE, MANGO, LYCHEE, LIME, SODA	65
LYCHEE / KIWI GINGER MINT FIZZ LYCHEE / KIWI, MINT, GINGER SODA	65
STRAWBERRY MOJITO STRAWBERRY, MINT, LIME, BROWN SUGAR, SODA	65

fresh juice

WATERMELON	25
ORANGE	55
KIWI	65
GUAVA	45
PINEAPPLE	40
MELON	25
MANGO	55
DRAGON FRUIT	45
GREEN APPLE	45

mixed fresh juice

APPLE, CARROT, PINEAPPLE	65
ORANGE, GUAVA, MANGO	65
KIWI, ORANGE, DRAGON FRUIT	65

beer

BINTANG	35
PROST	35
BINTANG ICE BUCKET (6BTL)	195
PROST ICE BUCKET (6 BTL)	185

wine by glass

SPARKLING WINE	90
HOUSE WHITE WINE	90
HOUSE RED WINE	90
HOUSE SWEET WINE	90

classic cocktails

NEGRONI	115
NEGRONI SBAGLIATO	115
SMOKED NEGRONI	125
MOJITO	105
GIN / VODKA TONIC	105
MIMOSA	105
MARGARITA	110
ICED LEMON SGROPPINO	85
AMERICANO	105
LONG ISLAND	145
CLASSIC GIN / VODKA MARTINI	115
LYCHEE / ESPRESSO MARTINI	110
SIDE CAR	105

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SALE
THE ITALIAN KITCHEN

Specials from our Chef Michele

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THE ITALIAN KITCHEN

Il Fegato d'Oca
Goose foie gras with berries jam, aged balsamic vinegar and parmesan cream
160

La Burrata & Prosciutto
Fresh Italian style cheese burrata and Parma ham
160

La Parmigiana
Layered baked eggplant with tomato, parmesan & mozzarella
75

Ceci & Gamberi
King Prawns on chickpeas and squid ink drops of reduction crustaceans
125

Quattro Stagioni
Pizza with Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato
85

Bucatini Pancetta e Asparagi
Homemade bronze drawn bucatini, served with pork belly and asparagus
85

Tagliatelle al Nero con Capesante e Pomodorini
Squid ink Tagliatelle with fresh scallops, tomatoes cherry and seaweed
120

Raviolo Granchio e Bottarga
Homemade ravioli filled with crab meat and served on a bottarga sauce
150

I Ravioli ai Funghi
Mushrooms ravioli in creamy truffle and mushrooms sauce
85

Le careseccie Gamberi crema di piselli and lemon zest
Homemade bronze-drawn "casarecce", short pasta noodles with curled edges and a groove down the middle, served with shrimps, green peas and lemon zest
85

Risotto Salsiccia e Funghi
Arborio rice with mushrooms, beef sausage(waiting time 25 Min)
95

Fritto di Pesce e Patate
Fried Fish and potatoes chips with artichoke
95

Petto di Pollo alla Milanese
Chicken cutlet in Milanese style, with fresh mixed salad and tartare sauce
95

Il Manzo Kilcoy
Op ribeye Kilcoy pure prime steak with vegetables (± 900 gr)
RP 105 * 100 gr

La Battuta Di Manzo
Australian Midfield Meat, Rocket salad, parmesan and grilled vegetables
220

Filetto Di Dentice
Fresh snapper fillet on vegetable caponata and balsamic reduction
150

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WINE

Sparkling Wine

Bortoli Brut Cuvee N.V.	Australia	390

White Wine

Tormaresca Chardonnay 2019	Italy	390
Franz Haas Sofi Bianco Vigneti Dolomiti 2019	Italy	420
Bellingham Sauvignon Blanc 2017	South Africa	390
Bellingham Chenin Blanc 2016	South Africa	390
Stone Cross Chenin Blanc 2019	South Africa	390
Brampton Chardonnay 2017	South Africa	390
Brampton Sauvignon Blanc 2017	South Africa	390
Andrew Peace Pinot Grigio 2018	Australia	390
Plan B Chardonnay & Viognier 2016	Australia	550
Plan B Chardonnay 2015	Australia	550
Vina Vistamar Brisa Sauvignon Blanc 2018	Chile	390
Fiuza Chardonnay 2016	Portugal	390
Fiuza Sauvignon Blanc 2016	Portugal	390



Rose Wine

Morande Rose 2019	Chile	390

Italian Red Wine

Peppoli Chianti Classico 2018	Italy	680
Castello di Ama Classico 2018	Italy	890
Franz Haas Alto Adige Pinot Nero 2018	Italy	890
Prunotto Barbaresco 2017	Italy	990
Brunello Pian Delle Vigne Antinori 2015	Italy	1500
Michele Chiarolo Barolo Tortoniano Docg 2011	Italy	1600
Prunotto Barolo Bussia 2008	Italy	1600

Red Wine

Canepa Reserva Cabernet Sauvignon 2017	Chile	390
Vina Vistamar Brisa Merlot 2018	Chile	390
Vina Morande Reserva Merlot 2018	Chile	400
Vina Morande Riserva Pinot Noir 2018	Chile	400
Vina Ventisquero Reserva Cab. Sauv. 2017	Chile	410
Vina Ventisquero Reserva Merlot 2017	Chile	410
Yali Wetland Reserve Carmenere 2017	Chile	410
Montes Alpha Merlot 2017	Chile	550
Maray Red Blend 2012	Chile	550
The Elements Cabernet Sauvignon 2018	South Africa	350
Stone Cross Merlot Pinotage 2017	South Africa	390
Pampas Del Sur riserva Malbec 2017	Argentina	490
Andrew Peace Masterpeace Merlot 2018	Australia	390
Rawson's Retreat Merlot 2018	Australia	420
Rawson's Retreat Cabernet Sauv. 2019	Australia	420
Plan B Tempranilo Viognier 2016	Australia	550
Torbreck The Struie 2017	Australia	1200
Apothic Red 2016	California	480
Carnivor Cabernet Sauvignon 2014	California	550
Te Mata Estate Syrah Estate Vineyards 2018	New Zealand	550
Sileni The Plateau Pinot Noir 2017	New Zealand	590
Bel Echo Pinot Noir 2016	New Zealand	650
Kaiken Cabernet Sauvignon 2017	Argentina	450
Kaiken Malbec 2018	Argentina	450
Kaiken Ultra Malbec 2017	Argentina	590
Fiuza Cabernet Sauvignon 2015	Portugal	390
Fiuza Merlot 2015	Portugal	390
E. Guigal Crozes Hermitage Rouge 2018	France	780
Louis Jadot Chambolle Musigny 2015	France	2400
Bouchard P&F Chambolle M. Les Noirots 2012	France	2500
Bouchard P&F Saints Geroges Les Cailles 2015	France	2600
Louis Jadot Echezeaux 2015	France	5500

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