

Salad & Starter



Pizza

Fritto di Pesce	85
Fried fish and squid with vegetable and chips served with a tartare sauce	
Cappesante avvolte in fascia di bacon	160
Roast scallops wrapped in a strip of bacon and pea sauce	
Affettati Misti	160
Italian Selection of Cold cuts, Prosciutto, mortadella, salame	
Parmigiana di Melanzana	75
Baked eggplant with San Marzano tomato & parmigiano cheese	
Verdure alla Griglia	60
Grilled organic vegetables, with pan seared cheese	
Burrata & Prosciutto	150
Fresh Burrata and Parma ham	
Carpaccio di Manzo	80
Beef carpaccio, arugula, champignons, parmesan flakes, olive oil	
Insalata Mista	50
Organic mesclun salad, cherry tomatoes, balsamic vinegar and mozzarella bites	
Cesar Salad	85
Roman lettuce, chicken, beef, egg, anchovies, parmesan and yoghurt	
Insalata di Umberto	75
Roman lettuce, arugula, orange, guacamole & parmesan, raspberry vinaigrette	
Insalata di Anatra	85
Duck breast, romaine salad, blueberries sauce, apples chips	

La Nostra Pasta

I Ravioli ai Funghi	85
Mushrooms ravioli in creamy and mushrooms truffle sauce	
Risotto ai Funghi	95
Arborio rice with selected mushrooms (waiting time 30 Min)	
Fusilli al Pesto	85
Fusilli pasta served with pesto sauce	
Ravioli ricotta e Spinaci al burro e salvia	75
Ricotta and spinach ravioli on butter and sage sauce	
Gnocchi 4 Formaggi	85
Homemade gnocchi served with 4 melted cheeses	
Linguine alle Vongole al Pomodoro	85
Linguine tomato sauce with clams	
Penne Funghi e Salmone	85
Penne with Mushrooms and salmon in a creamy sauce	
Ravioli al Branzino	75
Ravioli stuffed barramundi in bisque creamy sauce	
Tagliatelle nere ai Gamberi e Zucchine	75
Black ink homemade tagliatelle with prawns, zucchini in a creamy sauce	
Lasagna	75
Traditional lasagna with Bolognese sauce	
Tagliatelle alla Bolognese	65
Fresh tagliatelle with Bolognese sauce	
Penne Pomodoro Spinaci e beef sausage	70
Penne tomato sauce with beef sausage and spinach	
Mezze Lune ripiene di mais e ricotta con asparagi e funghi	85
Half Moon pasta stuffed with ricotta & corn and served asparagus and mushrooms in creamy sauce	
Tortelli di Manzo al Pomodoro	80
Square ravioli stuffed with beef, served with a tomatoes basil sauce	
Casereccie con Anatra e zucca	75
Homemade bronze drawn Casereccie, with Duck served on cream and pumpkin seeds in a wine reduction	
Spaghetti alla Carbonara	85
Spaghetti, pork bacon, egg & cheese sauce	
Ravioli Al Prosciutto	85
Pork filling ravioli, tomato, basil & pink sauce	
Rigatoni all'Amatriciana	75
Rigatoni, with Tomato Sauce and Pork Cheek	
Orecchiette Asparagus e Maiale	75
Ear-shaped pasta Pasta served with pork belly and asparagus	

Soup

Minestrone	45
Traditional Italian vegetable soup	
Crema di Zucca and Carote	55
Pumpkin and carrots soup with roasted hazelnuts	
Zuppa ai Funghi	50
Wild mushrooms soup	

Marinara	50
Tomato, Garlic, oregano & basil	
Margherita	60
Mozzarella, tomato & basil	
Calabrese	95
Spicy Salami, tomato, olives, spicy extra virgin olive	
Quattro Formaggi Rossa	95
Tomato, mozzarella, piattone, gorgonzola, ricotta	
Calzone	90
Mozzarella, beef sausage, eggplants, parmesan, tomato	
Prosciutto Crudo & Burrata	160
Italian Parma ham, arugula, mozzarella & burrata cheese, cherry tomatoes	
Mortadella	140
Mozzarella, gorgonzola blue cheese, mortadella and pistacchio	
Quattro Stagioni	85
Pork bacon, artichokes, mushrooms, black olives, mozzarella, tomato	
Asparagi & Pancetta	95
Tomato Sauce, Mozzarella, Pork Bacon, Asparagus and parmesan flakes	
Pepperoni	75
Beef pepperoni, tomato, mozzarella	
Deliziosa	85
Beef bacon, cherry tomatoes, arugula and parmesan	
Salsiccia & Funghi	80
Beef sausage, tomato and mix selected mushrooms	
Ortolana	70
Grilled zucchini, eggplant, black olives, tomato sauce	
Tutto Funghi	145
Mix selected mushrooms & cheese with truffle oil	

The Main Course

Darna di Salmone	175
Pan-fried salmon fillet in zucchini crust, grilled vegetables and yogurt sauce	
Gamberi alla Griglia	165
Grilled 3 king prawns with cherry tomatoes in mediterranean style and grilled vegetable	
Barramundi Bagna cauda	165
Barramundi Fillet, served with bagna cauda fish roe cream sauce, grilled polenta	
Tonno	125
Seared tuna steak served with sautéed cherry tomatoes, caper and olives	
Petto di pollo al Limone	95
Chicken breast pans seared in lemon sauce served with fresh mixed salad	
Galletto al Griglia	95
Half roasted baby chicken with spicy garlic sauce and grilled vegetables	
Stinco d Agnello	195
Braised Lamb Shank, mashed potatoes and carrots	
Lamb Chop crosta di funghi porcini	240
Grilled Lamb chop, porcini crust and mushroom sauté	
Pancetta di Maiale su Variazione di Funghi	185
Pork Belly on sautéed mushrooms and porcini sauce	
Stinco di Maiale (Suggested for 2 person)	360
Pork knuckle with mashed potato, beer gravy and pickle red cabbage	
Costine di Maiale Arrosto	240
Pan-seared pork ribs with Italian Herbs served with potatoes and onion	
Tagliata di Manzo alla Jack's Creek	260
Sirloin Jack's Creek, marble 2, Rocket salad, parmesan flakes and grilled vegetables	
Il Manzo Kilcoy (suggested for 4 person)	105*(100GR)
Op ribeye Kilcoy pure prime steak with vegetables (± 1200 gr)	

Caffetaria

ESPRESSO	28
DOUBLE ESPRESSO	40
PICCOLO / MACCHIATO	30
LATTE / CAPPUCCINO	35
Ice/Hot	
FLAVOURED LATTE / CAPPUCCINO	45
Ice/Hot	
AMERICANO / LONG BLACK	40
Ice/Hot	
ESPRESSO SHAKERATO	40
CHOCOLATE	45
Ice/Hot	

The Natural Mixologist

MILANO	65
Lychee, Dragon Fruit, Pineapple, Lime, Soda	
ROMA	65
Green apple, Mango, Lychee, Lime, Soda	
LYCHEE / KIWI GINGER MINT FIZZ	65
Lychee/Kiwi, Mint, Ginger Soda	
STRAWBERRY MOJITO	65
Strawberry, Mint, Lime, Brow Sugar, Soda	

Classic Cocktails

NEGRONI	125
SMOKED CHERRY NEGRONI	135
AMERICANO	105
GIN / VODKA TONIC	105
APEROL SPRITZ	120
MARGARITA	125
ICED LEMON SGROPPINO	85
MOJITO	105
CLASSIC GIN / VODKA MARTINI	115
LYCHEE / ESPRESSO MARTINI	110

SALE

THE ITALIAN KITCHEN

Beer

BALIHAI	33
PROST	33
BINTANG	35
BALIHAI ICE BUCKET (6 Bottles)	190
PROST ICE BUCKET (6 Bottles)	190
BINTANG ICE BUCKET (6 Bottles)	200

Soda

COCA COLA	25
SODA	25
GINGER ALE	25

100% Freshly Squeezed Squeezed Juice

WATERMELON	35
MELON	35
KIWI	65
ORANGE	55
MIXED FRUITS	65
DRAGON FRUIT	45

Wine

By The Glass	
HOUSE SPARKLING WINE	90
HOUSE WHITE WINE	90
HOUSE RED WINE	90
MOSCATO SWEET WINE	90

Water

ITALIAN SOLE STILL 500ML	30
ITALIAN SOLE SPARKLING 500ML	30
ITALIAN SOLE STILL 1000ML	45
ITALIAN SOLE SPARKLING 1000ML	45

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

Home Made Desserts

CRÈME BRÛLÉE ALLA VANIGLIA	35
Brûlée Vanilla Cream Custard	
PANNA COTTA AL COCCO	35
Coconut Panna Cotta with Vanilla Biscuit	
BIGNE AL CIOCCOLATO	45
6 Freshly Home-Made Bigne with Chocolate Mousse Filling	
MOUSSE AL CIOCCOLATO	45
Chocolate Mousse with Vanilla Biscuit	
PANNA COTTA AL MANGO O FRAGOLA	30
Mango or Strawberry Panna Cotta	
TIRAMISU (CUP / GLASS)	35/45
Home Made Classic Italian Coffee & Mascarpone Cake	
CHOUX AU CRAQUELIN (Pre-Order of 2 Days)	20
Crispy Cream Puffs with Mixed Berries or Vanilla Custard Filling	
GELATO	30
One Scoop of our Home Made Ice Cream (Please ask our staff for available flavors)	

Whole Cakes

TIRAMISU (16 X 16 CM)	300
Home Made Classic Italian Coffee & Mascarpone Cake	
TORTA AL LIMONE	300
Lemon Cake with Fresh Fruits	
TORTA DI MELE	280
Classic Italian Apple Pie with Cinnamon	
TORTA DI CAROTE	280
Carrot Cake served with Whipped Cream and Fresh Fruits	
VENEZIA STYLE (DIAMETER 12)	165
Home Made Classic Italian Coffee & Mascarpone Cake	
PEAR CHOCOLATE	250
Chocolate and Pear Cake	
STRAWBERRY CAKE (DIAMETER 12)	150
Classic Vanilla Sponge Cake with Strawberries	
LEMON MERENGUE	280
Lemon Cake topped with Merengue	
MANGO MOUSSE (DIAMETER 12)	200
Mango Mousse Cake	

The Special Menu

PIZZA AL TONNO

Pizza tomato base, tuna carpaccio red onion and fried capers
85

CAPRESE BURRATA

Fresh Italian cheese Burrata, thinly sliced tomatoes
99

VITELLO TONNATO

Thinly sliced roasted veal tenderloin, tuna sauce capers and onion pickles
85

ROTOLO DI SALMONE

Roll of marinated fresh salmon, ricotta cheese and orange chips
90

FRITTATA DI SPAGHETTI

Premium quality egg omelette, Neapolitan Style
stuffed with spaghetti pasta, onions, spinach, parmigiano and bell pepper
75

TARTARE DI TONNO PINNA GIALLA

Yellowfin tuna tartare served with avocado, sundried tomato, capers, pickled onion, herbs and crutons
110

RAVIOLI DI MAIS AL RAGU BIANCO DI MAIALE

Ravioli stuffed with corn, sautéed with a white and creamy pork ragout
95

RAVIOLI DI AGNELLO

Homemade Ravioli filled with braised lamb in porcini sauce
95

PENNE ALL'ARRABBIATA ALLA SORRENTINA

Penne pasta with spicy tomato and baked in the oven with mozzarella and parmesan
75

CALAMARATA AI FRUTTI DI MARE E ASPARAGI

Pasta calamarata with seafood and asparagus in a bisque spicy sauce served in a smoked jar
95

TAGLIOLINI ALL'ANATRA E FRIARELLI

Homemade Tagliolini with a vegetable mirepoix, low temperature cooked duck
and Italian Friarelli (Neapolitan broccoli)
90

TONNO IN CROSTA DI PEPE

Tuna fillet in pepper crust, confit leek, white beans in creamy corn sauce
145

RISOTTO ALLA PANCETTA DI MAIALE SPINACI E SCAMORZA

Risotto Arborio with pork belly, scamorza cheese and spinach (waiting time 30 min)
125

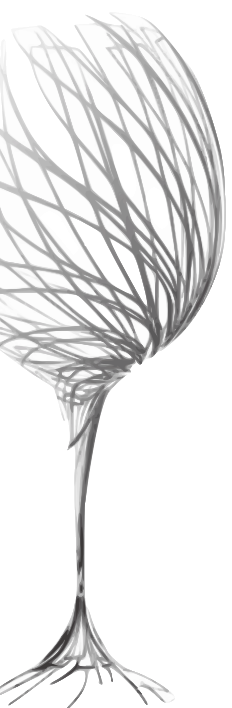
OSSOBUCCO

Braised veal shank served on mash potato and spinach
195

CAPOCOLLO DI MAIALE

Slow Cooked pork neck, fried artichoke, roasted potato and sage jus
195

WINE



White Wine

Tormaresca Chardonnay 2019	Italy	390
Planeta La Segreta Sicily Bianco 2019	Italy	390
Franz Haas Sofi Bianco Vigneti Dolomiti 2019	Italy	420
The Elements Sauvignon Blanc 2019	South Africa	360
Stone Cross Chenin Blanc 2019	South Africa	390
Bellingham Chenin Blanc 2018	South Africa	390
Menage trois decadence Chardonnay 2019	California	410
Babich Sauvignon Blanc 2021	New Zealand	430
Babich Chardonnay 2017	New Zealand	430
Stone Fish Chardonnay 2019	Australia	420
Milton Park Chardonnay 2019	Australia	390
Andrew Peace Pinot Grigio 2018	Australia	390
Fiuza Chardonnay 2016	Portugal	390
Moscato d'Asti Sweet Wine 2016	Italy	390

Italian Red Wine

Talamonti Moda Abruzzo 2018	Italy	360
Planeta La Segreta Sicily Rosso 2019	Italy	390
San Polo Rubio Toscana 2019	Italy	550
Livio Felluga Vertigo 2019	Italy	650
Planeta Merlot 2015	Italy	750
Tommasi Raphael Classico Superiore 2019	Italy	750
Planeta Etna Eruzione Nerelli 2018	Italy	780
Tenuta Perano Chianti Classico 2018	Italy	780
Planeta Santa Cecilia 2017	Italy	990
Brunello di Mont. Castelgiocondo 2014	Italy	1600
Brunello di Mont. Pian Delle Vigne Anti. 2015	Italy	1600
Brunello di Mont. Siro Pacenti Pelagrilli 2016	Italy	1600
Prunotto Barolo Bussia 2008	Italy	1600
Tommasi Amarone Della Valpolicella 2016	Italy	1600
Barolo Michele Chiarolo Cerequio 2013	Italy	2400
Tenuta di Trinoro Campo di Magnacosta 2018	Italy	2900

Sparkling Wine

Prosecco Villa Sandi Treviso N.V.	Italy	390
Crémant de Bourgogne N.V.	France	990
Ca del Bosco Cuvee Prestige N.V.	Italy	1200

Rose Wine

Morande Rose 2019	Chile	390
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Red Wine from around the world

Vina Morande Reserva Merlot 2018	Chile	400
Vina Ventisquero Reserva Merlot 2018	Chile	410
Vina Ventisquero Reserva Caber. Sauv. 2019	Chile	410
Yali Wetland Reserve Carmenere 2017	Chile	410
Menage trois Decadence Cabernet Sauv. 2019	California	450
Folie à Deux Sonoma Valley Merlot 2017	California	790
Folie à Deux Sonoma Valley Cab. Sauv. 2017	California	790
Murphy-Goode Liar's Dice Zinfandel 2015	California	890
The Elements Cabernet Sauvignon 2018	South Africa	360
Chocolate Block Syrah, Grenache, Cinsault 2018	South Africa	780
McPherson 'MWC' Cabernet Sauvignon	Australia	420
McPherson 'MWC' Pinot Noir	Australia	420
McPherson 'MWC' Shiraz and Mourvèdre	Australia	420
Rawson's Retreat Cabernet Sauv. 2020	Australia	420
Rawson's Retreat Merlot 2019	Australia	420
Torbreck Woodcutter's Shiraz 2019	Australia	699
Two Hands Bella's Garden Bar Shiraz 2012	Australia	1200
Penfolds Bin 707 Cabernet Sauvignon 2018	Australia	7300
Babich Hawke's Bay Merlot Cabernet 2018	New Zealand	430
Sileni The Plateau Pinot Noir 2017	New Zealand	590
Bel Echo Pinot Noir 2016	New Zealand	650
Kaiken Malbec 2018	Argentina	450
Fiuza Touriga National Merlot 2015	Portugal	390
Bouchard Pere & Fils Pommard 2014	France	1350
Mas de Daumas Gassac 2016	France	2200
Bouchard P&F Chambolle M. Les Noir. 2012	France	2500
Louis Jadot Corton Greves Gran Cru 2015	France	2900

mix & match
PROMO
ITALIAN
WINE
WE SOURCE, YOU ENJOY.

Sale
THE ITALIAN KITCHEN

GAVI
VILLA SCOLCA
2014

TALAMONTI
MODA
2018

FRANZ HAAZ
SOFI
2019



TECHNICAL DATA

CLASSIFICATION: Gavi D.O.C.G. – Dry white wine.
GRAPE VARIETIES: 100% Cortese.
PRODUCTION ZONE: High hills of Rovereto Superiore di Gavi.
VINIFICATION: Traditional, with temperature control.
BEST CONSUMPTION PERIOD: At any time without problems of duration.
SERVING TEMPERATURE: 12°C (54 °F).
Appearance: Light straw color, with delicate light green flecks.
NOSE: Typical of Gavi, fine, pleasantly fresh.
PALATE: Characteristic of Gavi, rich, marked out by an attractive lightly delicate, floral.
GASTRONOMIC ACCOMPANIMENTS: As well as the more classical accompaniments, can also be drunk throughout a meal.

TECHNICAL DATA

Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet. On the palate, the rich red fruit flavours express great elegance.
Area of Production: Loreto Aprutino (PE)
Grape Varieties: Montepulciano d'Abruzzo 100%
Soil: Limestone clay
Altitude: 300 meters above sea level
Bottles produced: 200.000
GASTRONOMIC ACCOMPANIMENTS: A vibrant red wine that matches superbly cured meats, poultry, vegetable stews and fresh cheeses.

TECHNICAL DATA

GRAPE VARIETIES: 100% Müller Thurgau grapes are cultivated with a traditional Pergola and Guyot method
After a short maceration to help extract aromas, the crushed, previously destemmed grapes are gently pressed.
Then the must is fermented at a controlled temperature in stainless steel tanks and left to refine there for about five months before another brief period in the bottle.
NOTES: Is of a lively straw yellow color, with aromas reminiscent of Muscat notes, fresh fruit, peaches and flowers (yellow primrose), ending on an elegant and full-bodied taste with a very pleasant savory finish. With compelling simplicity and fresh acidity, the wine already seduces even while young.
The wine can be served as an aperitif or as a simple combination of Mediterranean light meals, fish salads.