

BEVERAGE

CAFFE

HO#1	<i>Italian Espresso</i>	
	Finely ground coffee bean brew with high pressure	
	- single shot	3.8
	- double shot	4.8
HO#2	<i>Americano</i>	4.5
	Espresso with hot water	
HO#3	<i>Café Latte</i>	4.8
	Espresso with frothed milk	
HO#4	<i>Cappuccino</i>	4.8
	Espresso with milk foam	
HO#5	<i>Mocha</i>	5.8
	Espresso with chocolate	
HO#6	<i>Hot Chocolate</i>	5.8

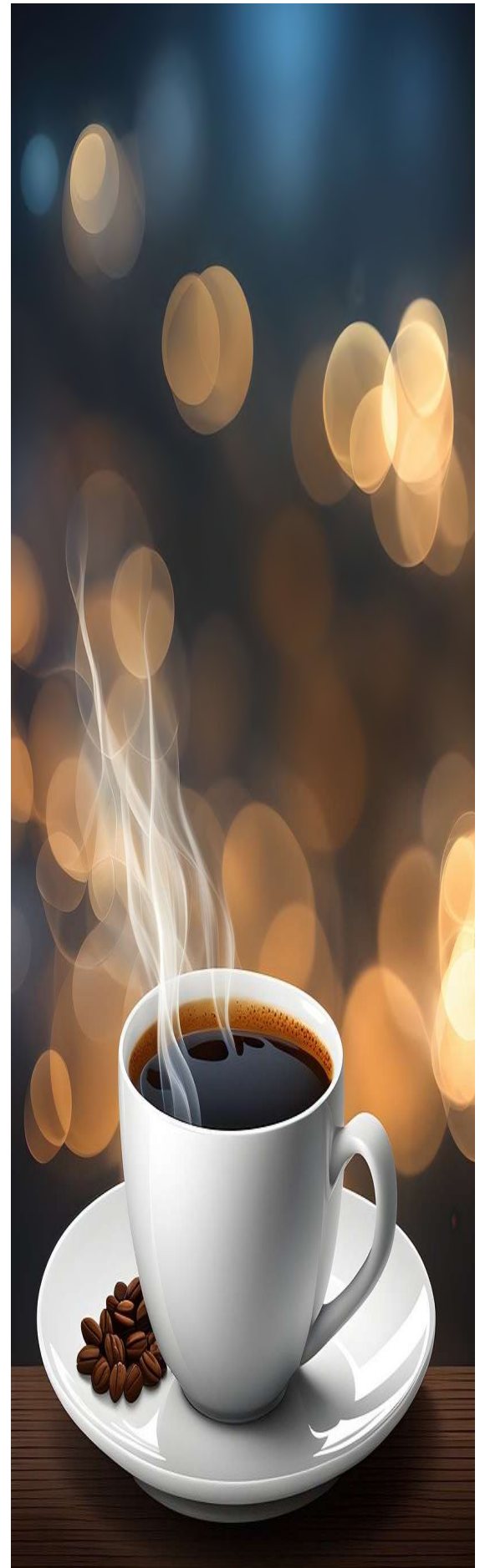
TE NATURALE

HO#7	<i>Earl Grey</i>	2.8
HO#8	<i>Black Tea</i>	2.8
HO#9	<i>Green Tea</i>	2.8
HO#10	<i>Chamomile Tea</i>	2.8

BEVANDE

CO#1	<i>Ice Lemon Tea</i>	3.8
CO#2	<i>Ice Americano</i>	5.5
CO#3	<i>Soft drink</i>	3.0
	Coke / Coke Zero / Sprite / 100 Plus / Fuji Apple (500ml) / Orange Juice (300ml)	
CO#4	<i>Bundaberg Drinks</i>	4.7
	Lemon Lime / Blood Orange / Root Beer	
CO#5	<i>Sparkling Mineral Water</i>	3.8
	Perrier (Bottle)	
CO#6	<i>Mineral Water</i>	2.0
	Dasani	
CO#7	<i>Mixer</i>	
	- Singha Soda (Bot)	2.6
	- Soda Tonic (Can)	2.2

A surcharge of 10% on all items is applicable to non-members



SALAD & SOUP

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Cesare



Rucola



Salmone

INSALATA (salad)

SA#1 *Mista*

Assorted fresh greens, julienne of carrots, capsicum, black kalamata olives and fresh tomatoes, served with balsamic vinegar and extra virgin olive oil

member 10.8 non-member 12.0

SA#2 *Cesare*

Fresh romaine lettuce in traditional Italian caesar dressing, served with pork bacon bits, croutons, topped with parmesan cheese flakes

member 12.8 non-member 14.1

SA#3 *Rucola*

Fresh arugula, sun-dried tomatoes, black kalamata olives and parmesan cheese flakes served with balsamic dressing

member 12.8 non-member 14.1



SA#4 *Salmone*

Slices of Norwegian smoked salmon served with assorted fresh greens, horseradish dressing, topped with black caviar

member 16.8 non-member 18.5

ZUPPA (soup)

SO#1 *Crème Funghi*

Deep, earthy flavours of a classic
homemade cream of mushrooms soup
with combination of fresh shiitake
and button mushrooms

member 6.5 non-member 7.2

SO#2 *Lobster Bisque*

Smooth, creamy, flavourful
seasoned lobster soup

member 11.8 non-member 13.0



SO#3 *Zuppetta di Pesce*

Assortment of fresh prawns, squids,
clams and mussels, simmered in a
light garlic and fresh tomato soup

member 18.8 non-member 20.7

SALAD & SOUP

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Crème Funghi



Lobster Bisque



*Zuppetta
di Pesce*



APERITIR & STARTER

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Chicken Wing



Calamari



Grilled
Squid
Tentacles



Prawn
Fritters

APERITIVO (aperitir)

AP#1 **Chicken Wing (8 pcs)** 
member 14.8 non-member 16.3

AP#2 **Chicken Nugget (6 pcs)**
member 7.0 non-member 7.7

AP#3 **Calamari**
member 22.0 non-member 24.2

 AP#4 **French Fries**
member 6.5 non-member 7.2

 AP#5 **Cheese Fries**
member 7.8 non-member 8.5

 AP#6 **Truffle Fries**
member 12.8 non-member 14.0

AP#7 **Grilled Squid Tentacles**
member 15.0 non-member 16.7

AP#8 **Grilled Chicken Sausage**
member 12.0 non-member 13.3

 AP#9 **Parmesan cheese cube**
member 15.0 non-member 16.7

AP#10 **Prawn Fritters**
member 18.0 non-member 20.0

APERITIR & STARTER

ANTIPASTI (starter)

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ST#1 *Pane Al Burro D'aglio (Garlic Bread)*

Two pieces of grilled baguette bread slices spread with special blend of black olives and fresh garlic herb butter
member 3.8 non-member 4.2



ST#2 *Bruschetta*

Two pieces of baguette bread slices, diced fresh tomatoes, basil, garlic, oregano, extra virgin olive oil
member 4.5 non-member 4.95



ST#3 *Bruschetta Bufala*

Two pieces of baguette bread slices topped with fresh buffalo mozzarella cheese and marinated diced fresh tomato
member 8.0 non-member 8.8



ST#4 *Caprese*

Combination of fresh buffalo mozzarella cheese sliced tomatoes and avocado served with basil, oregano, extra virgin olive oil
member 20.0 non-member 22.5



ST#5 *Mussels in white wine*

Sauted mussels, white wine, and served in a sauce with chopped garlic and parsley
member 23.5 non-member 25.8

*Bruschetta
Bufala*

Caprese

*Mussels in
white wine*

PASTA

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Cannelloni Spinaci



Lasagne Forno



Linguine Marinara



PASTE (speciali)



PA#E1

Cannelloni Spinaci

Spinach, parmesan cheese, tomato,
cream sauce (Homemade Pasta Roll)

member 21.8 non-member 24.0

PA#E2

Lasagne Forno

Minced beef, bechamel sauce,
parmesan cheese

member 21.5 non-member 24.0



PA#E3

Tagliolini Tartufo

Shiitake and button mushrooms,
cream truffle sauce (Homemade Pasta)

member 23.8 non-member 26.2

PA#E4

Linguine Marinara

FLAT SPAGHETTI, prawns, squids,
clams, mussels, anchovies, capers,
white wine, black kalamata olives,
dried chilli, garlic, tomato sauce

member 24.8 non-member 27.3

PASTA

PASTE (meat)

PA#M1

Penne Bolognese

Minced beef, fresh tomato sauce
(Short Tube Pasta)

member 14.8 non-member 16.3

PA#M2

Penne Amatriciana

Pork bacon, onion in fresh tomato sauce
(Short Tube Pasta)

member 14.8 non-member 16.3

PA#M3

Fusilli Boscaiola

Cook pork ham, diced tomatoes,
mushroom and basil in cream sauce
(Spiral Shaped Pasta)

member 16.8 non-member 18.5



PA#M4

Spaghetti Carbonara

Pork bacon, egg yolk, parmesan
cheese in cream sauce

member 18.8 non-member 20.7

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*Penne
Bolognese*



*Penne
Amatriciana*



*Fusilli
Boscaiola*



*Spaghetti
Carbonara*



PASTA

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**Linguine
Vongole**



**Spaghetti
Mare è Monti**

PASTE (seafood)

PA#S1

Linguine Vongole

Fresh clams, dried Chilli, garlic,
extra virgin olive oil, white wine
sauce (Flat Spaghetti)

member 18.0 non-member 20.0



PA#S2

Spaghetti Mare é Monti

Fresh prawns, shiitake mushrooms,
sliced chilli, garlic, extra virgin olive oil

member 25.8 non-member 28.4

PASTA

PASTE (vegan)



PA#V1

Spaghetti Aglio Olio

Slices Chilli, Garlic, Extra Virgin Olive Oil

member 12.8 non-member 14.0



PA#V2

Spaghetti Pomodoro

Fresh Tomato Sauce

member 12.8 non-member 14.0



PA#V3

Penne Arrabbiata

Dried Chilli, Garlic, Basil, Fresh

tomato sauce (Short Tube Pasta)

member 12.8 non-member 14.0

PASTE (risotto)



PA#R1

Risotto Funghi

Traditional Italian rice with shiitake and button mushrooms, black truffle paste, cheese and butter

member 18.8 non-member 20.7



PA#R2

Risotto Pescatora

Traditional Italian rice with fresh prawns, squids, clams, mussels and fresh tomato sauce

member 24.8 non-member 27.3

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Penne
Arrabbiata



Risotto
Funghi



Risotto
Pescatora



PIZZA

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Diavola



Amatriciana

LA PIZZA (meat)

Regular Size (Approximate 11 inch)

PZ#M1

Cotto

Cooked pork ham

member 14.8 non-member 16.3

PZ#M2

Wurstel

Slice chicken sausages

member 14.8 non-member 16.3

PZ#M3

Diavola

Pork salami

member 17.8 non-member 19.6

PZ#M4

Bolognese

Minced beef

member 16.8 non-member 18.5

PZ#M5

Capricciosa

Cooked pork ham, mushrooms and artichokes

member 16.8 non-member 18.5

PZ#M6

Amatriciana

Pork bacon and onions

member 17.8 non-member 19.6

PIZZA

LA PIZZA (meat)

Regular Size (Approximate 11 inch)

PZ#M7 **Calzone Farcito**
(Folded Pizza)

Cooked pork ham, mushrooms and artichokes
member 19.8 non-member 21.8

PZ#M8 **Rustica**

Marinated chicken slices, mushrooms and onions
member 17.8 non-member 19.6

PZ#M9 **Misto Carne**



Pork salami, cooked pork ham, marinated chicken
slices and sliced chicken sausages
member 20.8 non-member 22.9

PZ#M10 **Carbonara**



Pork bacon, parmesan cheese, sliced onion and egg
member 20.8 non-member 22.8

PZ#M11 **Prosciutto Rucola**



Pork parma ham and fresh arugula
member 25.8 non-member 28.4

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Calzone Farcito



Rustica



Misto Carne



Prosciutto Rucola



PIZZA

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Quattro Stagioni



Costiera

LA PIZZA (seafood)

Regular Size (Approximate 11 inch)

PZ#S1

Bruciaculo

Anchovies, garlic, sliced chilli

member 14.8 non-member 16.3

PZ#S2

Tonno

Tuna chunk and onion

member 14.8 non-member 16.3

PZ#S3

Salmone

Norwegian smoked salmon,
capers and onions

member 20.8 non-member 22.9

PZ#S4

Quattro Stagioni

Mixed seafood, cooked pork ham,
mushrooms and black kalamata olives

member 20.8 non-member 22.9

PZ#S5

Costiera

Mixed seafood

member 20.8 non-member 22.9

PIZZA

LA PIZZA (vegan)

Regular Size (Approximate 11 inch)



PZ#V1

Margherita

Tomatoes, cheese and basil

member 12.8 non-member 14.1



PZ#V2

Mediterranea

Black kalamata olives, garlic and oregano

member 13.8 non-member 15.2



PZ#V3

Vedure

Grilled eggplant, zucchini,
capsicum and mushroom

member 14.8 non-member 16.3



PZ#V4

Funghi

Sauteed shiitake and button mushrooms

member 14.8 non-member 16.3



PZ#V5

Greca

Artichokes, mushrooms, sun-dried
tomatoes, onions and garlic

member 16.8 non-member 18.5



PZ#V6

Quattro Formaggi

Scamorza cheese, mozzarella cheese,
gorgonzola cheese and parmesan cheese

member 22.8 non-member 25.1



PZ#V7

Bufala

Fresh buffalo mozzarella cheese,
fresh tomatoes slices and basil

member 22.8 non-member 25.1

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Margherita



Verdure



Greca



**Quattro
Formaggi**



Bufala



MEAT & FISH

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*Braciola
Di Pollo*

*Agnello
Grigliato*

*Tagliata
Di Manzo*

CARNE (meat)

ME#1

Braciola Di Pollo (Chicken Chop)

Grilled chicken leg marinated
with special spices, served
with french fries and vegetable

member 16.8 non-member 18.7

ME#2

Pollo Al Tartufo (Truffle Chicken)

Grilled Chicken leg with truffle
cream sauce and mozzarella cheese

member 25.8 non-member 27.5

ME#3

Agnello Grigliato (Lamb Chop)

Grilled Australia lamb rack
served with creamy garlic sauce

member 45.0 non-member 50.0

ME#4

Tagliata Di Manzo (Beef Steak)

Grilled Australia Angus Ribeye
served with vegetable, french fries
and home-made black pepper sauce
(Angus Ribeye - approximately 250g)

member 48.0 non-member 53.3

MEAT & FISH

I PESCI (fish)

FS#1

Pesce e Patate (Fish & Chips)

Breaded fillet of seabass, deep-fried,
served with french fries and tartar sauce
member 22.0 non-member 24.2



FS#2

Filetto Di Branzino (Seabass Fillet)

Pan-fried fillet of seabass served
with lemon and caper sauce
member 29.0 non-member 31.9

FS#3

Salmone Grigliato (Grilled Salmon)

Grilled fillet of Norwegian Salmon
served with creamy leek sauce
member 32.0 non-member 35.2

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Fish & Chips



Filetto Di Branzino



DESSERT & ALCOHOLIC

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Tiramisu



Panna Cotta



Affogato Al Caffè

DOLCI (Dessert)

- | | | |
|------|---|------|
| DE#1 | Tiramisu | 13.8 |
| | Original version of mascarpone cheese, espresso, savoiardi fingers and coffee liqueur | |
| DE#2 | Panna Cotta | 8.8 |
| | Homemade creamy pudding served with walnuts and honey sauce | |
| DE#3 | Affogato Al Caffè | 7.6 |
| | Single scoop vanilla ice cream topped with freshly brewed Italian espresso | |
| DE#4 | Gelato | |
| | Choice of favors with blueberries, and strawberries | |
| | - Vanilla | |
| | - Chocolate | |
| | - Strawberry | |
| | - Sorbetto Limone | |
| | - Single Scoop | 3.8 |
| | - Double Scoop | 6.8 |

DESSERT & ALCOHOLIC

ALCOOLICHE

Corkage charge applicable for hard liquor (700ml / 750ml) @ \$30 per bottle

AL#B	Beer		
-AH	Asahi Kuronama Draught	330ml	8.0
-AF	Asahi Kuronama Draught	500ml	11.0
-PH	Peroni Draught Beer	330ml	7.0
-PF	Peroni Draught Beer	500ml	10.0
-T	Tiger Beer	can	5.5
-S	Sapporo	can	6.0
-H	Heineken	can	6.0

AL#MW	Single Malt Whisky		
-M12	Macallan 12 Years Sherry Oak	bot	228
-MD12	Macallan Double Cask 12 Years	bot	198
-B12	Balvenie Double Wood 12 Years	bot	188
-S15	Singleton 15 Years	bot	158
-A	Auchentoshan Three Wood	bot	148

AL#SW	Scotch Whisky / Others		
-C12	Chivas Regal 12 years	bot	110
-C18/1	Chivas Regal 18 years	bot	188
-C18/2	Chivas Regal 18 years	2 bot	338
-H	Hibiki Harmony	bot	225

AL#C	Cognac		
-VS	Martell VSOP	bot	168
-CB	Martell Cordon Bleu	bot	335

AL#L	Liquor		
-B	Bourbon		
-G1	Gin	Jim Bean	bot 110
-G2	Gin	Roku Gin	bot 128
-R	Rum	Roku Gin	2 bot 208
-V	Vodka	Bacardi Superior	bot 110
-T	Tequila	Grey Goose	bot 118
		Jose Cuevo Gold	bot 110

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