



DELICIOUS FOOD,
GOOD APPETITE,
GOOD HEART



MADE WITH HEART

we've got something for everyone

Our kitchen is led by a former Modesto Group Head Chef, trained in authentic Italian cuisine. With more than 25 years of professional experience, he brings traditional techniques and a dedication to quality that shape every dish we serve.

Disclaimer:

All food images in this menu are for illustration purposes only.

WELCOME!

OPEN DAILY (EXCEPT MON)

12PM - 11PM



BEVERAGE

CAFFE

			Hot	Iced
HO#1	Italian espresso Ground coffee bean brew with high pressure	single shot	3.8	-
		double shot	4.8	-
HO#2	Americano Espresso with hot water		4.8	5.8
HO#3	Caffé Latte Espresso with frothed milk		5.5	6.5
HO#4	Cappuccino Espresso with milk foam		5.5	6.5
HO#5	Mocha Espresso with chocolate		6.5	7.5
HO#6	Hot Chocolate Hot chocolate with rich smooth creamy taste		5.8	6.8



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

BEVERAGE

TE NATURALE

- HO#7 Earl Grey
- HO#8 Black Tea
- HO#9 Green Tea
- HO#10 Chamomile Tea



	Member	Non-Member
	3.5	3.9
	3.5	3.9
	3.5	3.9
	3.5	3.9

BEVANDE

- CO#1 Ice Lemon Tea
- CO#2 Soft drink
Coke / Coke Zero / Sprite / 100 Plus /
Fuji Apple (500ml) / Orange Juice (300ml)
- CO#3 Bundaberg Drinks
Lemon Lime / Blood Orange / Root Beer
- CO#4 Sparkling Mineral Water
Perrier (Bottle)
- CO#5 Mineral Water
Dasani
- CO#6 Mixer

	4.5	5.0
	3.5	3.9
	5.5	6.0
	4.5	5.0
	2.0	2.2
soda (can)	3	3.3
tonic (can)	3	3.3

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SALAD INSALATA

SA1. RUCOLA

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

Member **16.0** Non-Member **17.6**



SA2. INSALATA BUFALA CON PROSCIUTTO

Buffalo mozzarella cheese ball salad with parma ham and sundry tomato strips

Member **25.80** Non-Member **28.40**

SA3. CESARE

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

Member **16.0** Non-Member **17.6**



SOUP ZUPPA



SO1. ZUPPETTA DI PESCE

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

Member **22.0** Non-Member **24.2**

SO2. CRÈMA FUNGHI

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

Member **8.0** Non-Member **8.8**

SO3. LOBSTER BISQUE

Smooth, creamy, flavourful seasoned lobster soup

Member **13.8**

Non-Member **15.2**

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BEER BITES



AP1.



AP3.



AP5.



AP1. CHICKEN WING (8 PCS)

Member 16.0 Non-Member 17.6

AP2. CHICKEN NUGGET (6 PCS)

Member 7.0 Non-Member 7.7

AP3. PRAWN FRITTERS

Member 18.0 Non-Member 20.0

AP4. GRILLED CHICKEN SAUSAGE

Member 15.0 Non-Member 16.5

AP5. CALAMARI
(FRIED/GRILLED)

Member 22.0 Non-Member 24.2

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BEER BITES

BEER BITES

AP6. FRENCH FRIES

Member **7.0** Non-Member **7.7**

AP7. CHEESE FRIES

Member **9.0** Non-Member **9.9**

AP8. TRUFFLE FRIES

Member **14.0** Non-Member **15.4**

AP9. WHITE BAIT

Member **16.0** Non-Member **17.6**

AP10. ONION RING

Member **8.0** Non-Member **8.8**

AP11. FISH CHEEK

Member **18.0** Non-Member **19.8**

AP12. PARMESAN CHEESE CUBE

Member **15.0** Non-Member **16.5**

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AP9.



AP10.



AP11.



STARTER ANTIPASTI

ST1. CAPRESE



Combination of fresh buffalo mozzarella cheese, sliced tomatoes and avocado served with basil, oregano, extra virgin olive oil

Member **24.0** Non-Member **26.4**

ST1.



ST2. MUSSELS IN WHITE WINE



Sautéed mussels, white wine, and served in a sauce with chopped garlic and parsley

Member **24.0** Non-Member **26.4**

ST2.



ST3. GRILLED WHOLE SQUID

Char-grilled to perfection with a smoky, tender bite.

Member **32.0** Non-Member **35.2**

ST3.



STARTER ANTIPASTI

ST4. 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 **4.0** Non-Member **4.4**

ST5. BRUSCHETTA

Two pieces of baguette bread slices, diced fresh tomatoes, basil, garlic, oregano, extra virgin olive oil

Member **5.5** Non-Member **6.05**

ST6. BRUSCHETTA BUFALA

Two pieces of baguette bread slices topped with fresh buffalo mozzarella cheese and marinated diced fresh tomato

Member **9.0** Non-Member **9.9**



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is applicable to non-members



PASTA PASTE

PA1. LASAGNE FORNO

Minced beef, béchamel sauce, parmesan cheese

Member **25.0** Non-Member **27.5**



PA2. CANNELLONI SPINACI

Spinach, parmesan cheese, tomato, cream sauce

Member **25.0** Non-Member **27.5**



PA3. TAGLIOLINI TARTUFO

Shiitake and button mushrooms, cream truffle sauce

Member **25.0** Non-Member **27.5**



PA4. LINGUINE MARINARA

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

Member **28.0** Non-Member **30.8**

PASTA & RISOTTO

PA5. PENNE BOLOGNESE

Minced beef, fresh tomato sauce
(Short Tube Pasta)

Member **19.0** Non-Member **20.9**



PA6. FUSILLI BOSCAIOLA

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

Member **19.0** Non-Member **20.9**

PA7. PENNE AMATRICIANA

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

Member **19.0** Non-Member **20.9**



PA8. SPAGHETTI CARBONARA

Pork bacon, egg yolk, parmesan
cheese in cream sauce

Member **22.0** Non-Member **24.2**



PA9.



PA10.



PA11.



PA14.

PASTA PASTE

PA9. LINGUINE VONGOLE

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

Member **22.0** Non-Member **24.2**



PA10. SPAGHETTI MARE É MONTI (PRAWN AGLIO OLIO)

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

Member **25.8** Non-Member **28.4**



PA11. TAGLIATELLE AL NERO DI SEPPIA CON GAMBERI

Squid ink flat pasta in lobster bisque sauce with tiger prawn

Member **28.8** Non-Member **30.8**

PA12. SPAGHETTI AGLIO OLIO

Slices chilli, garlic, extra virgin olive oil

Member **16.0** Non-Member **17.6**

PA13. SPAGHETTI POMODORO

Fresh tomato sauce

Member **16.0** Non-Member **17.6**

PA14. PENNE ARRABBIATA

Dried chilli, garlic, basil, fresh tomato sauce (Short Tube Pasta)

Member **16.0** Non-Member **17.6**

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 Vegetarian  Seafood

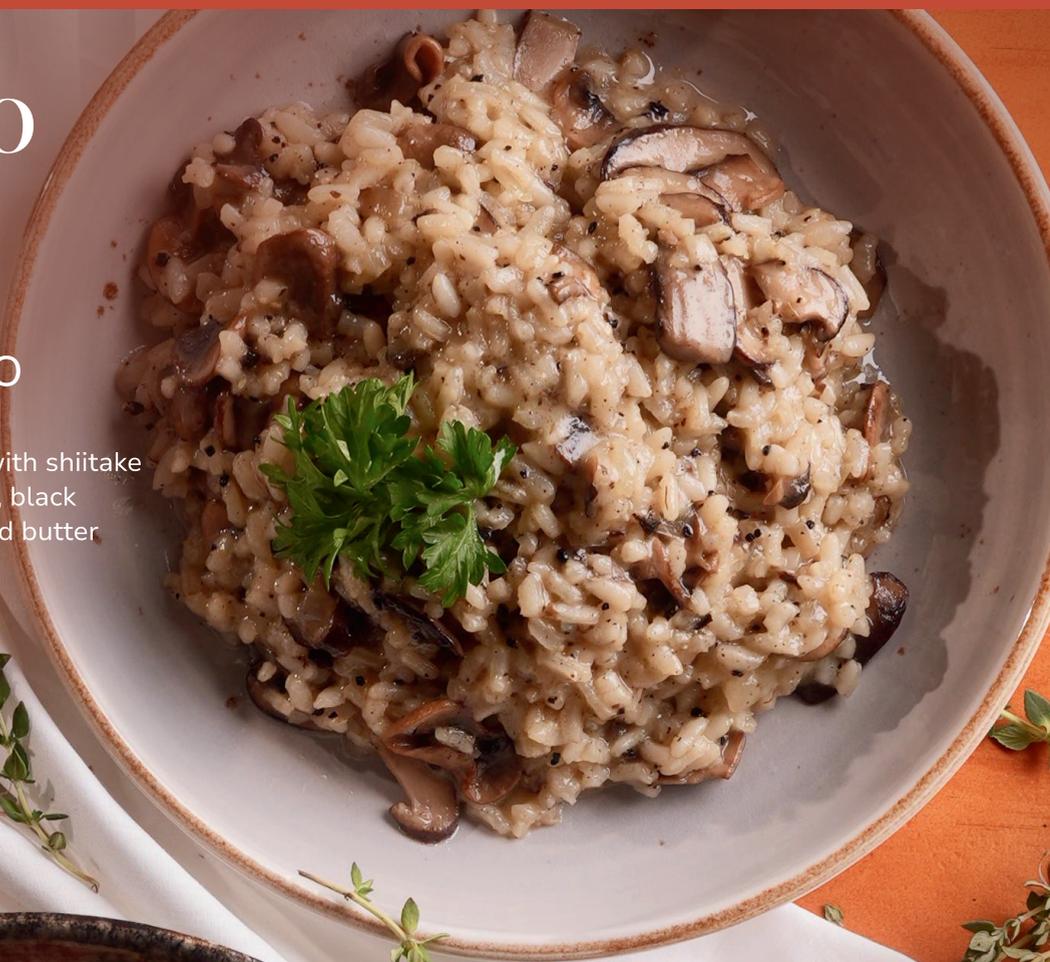
RISOTTO

PA15. RISOTTO FUNGHI

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

Member 22.0

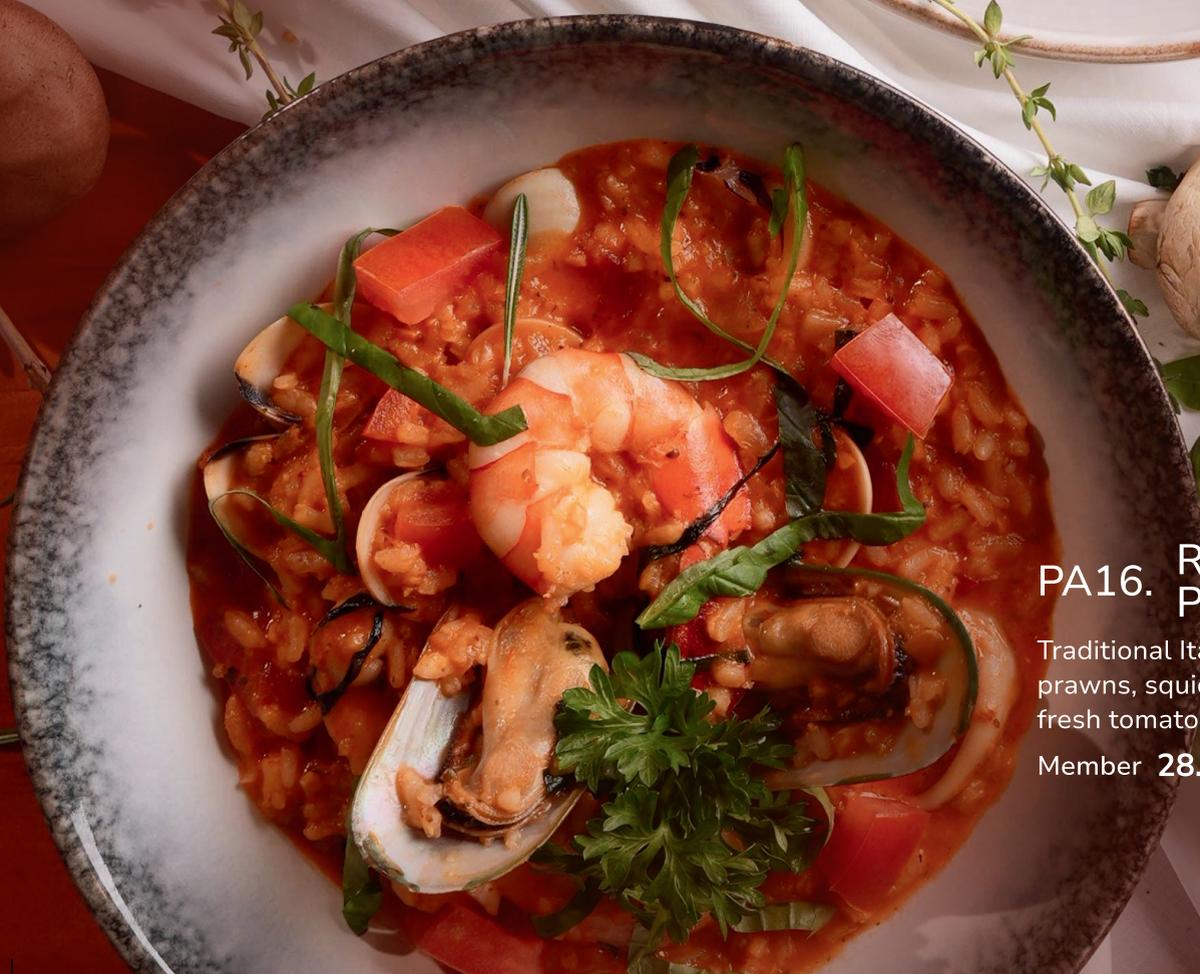
Non-Member 24.2



PA16. RISOTTO PESCATORA

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

Member 28.0 Non-Member 30.8



PIZZA LA PIZZA

PZ1. BOLOGNESE

Minced beef

Member **19.8** Non-Member **21.8**

PZ2. CAPRICCIOSA

Cooked pork ham, mushrooms and artichokes

Member **19.8** Non-Member **21.8**



PZ3. RUSTICA

Marinated chicken slices, mushrooms and onions

Member **22.8** Non-Member **25.1**



PZ4. PIZZA CARBONARA

Pork bacon, parmesan cheese, sliced onion and egg

Member **22.8** Non-Member **25.1**

PZ3.



PZ5. PROSCIUTTO RUCOLA

Pork parma ham and fresh arugula

Member **26.0** Non-Member **28.6**

PZ6. ARAGOSTA

Marinated slopper lobster meat with asparagus and mushroom

Member **26.0** Non-Member **28.6**

PZ5.



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PIZZA LA PIZZA



PZ5.

PZ7. COTTO 

Cooked pork ham

Member **18.0** Non-Member **19.8**

PZ8. WURSTEL 

Slice chicken sausages

Member **18.0** Non-Member **19.8**



PZ9. MISTO CARNE  

Pork salami, cooked pork ham, marinated chicken slices and sliced chicken sausages

Member **24.0** Non-Member **26.4**

PZ9.



PIZZA LA PIZZA

PZ10. CALZONE FARCITO (FOLDED PIZZA)

Cooked pork ham, mushrooms and artichokes

Member **22.8** Non-Member **25.1**

PZ11. DIAVOLA

Pork salami

Member **19.8** Non-Member **21.8**

PZ12. AMATRICIANA

Pork bacon and onions

Member **19.8** Non-Member **21.8**

PZ10.



PZ11.



PIZZA LA PIZZA

PZ13. MARGHERITA

Tomatoes, cheese and basil

Member **16.0** Non-Member **17.6**

PZ14. FUNGHI

Sautéed shiitake and button mushrooms

Member **18.0** Non-Member **19.8**



PZ15. QUATTRO FORMAGGI

Scamorza cheese, mozzarella cheese, gorgonzola cheese and parmesan cheese

Member **22.8** Non-Member **25.1**



PZ13.



PZ15.

MEAT CARNE



ME5.



ME1.

ME1. BRACIOLA DI POLLO (CHICKEN CHOP)

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

Member **18.0** Non-Member **19.8**



ME3.

ME3. AGNELLO GRIGLIATO (LAMB CHOP)

Grilled Australia lamb rack served with creamy garlic sauce

Member **45.0** Non-Member **49.5**



ME4.

ME4. GRILLED WAGYU RIBEYE

Grilled Australian Wagyu ribeye with vegetables, fries, and homemade black pepper sauce (approx. 250g).

Member **48.0** Non-Member **53.3**

ME5. TAGLIATA DI MANZO (TANDERLION)

Grilled Australian Black Angus tenderloin with rucola salad and parmesan flakes (approx. 200g).

Member **54.0** Non-Member **59.4**

OCEAN BISTRO I PESCI

FS1. PESCE E PATATE (FISH & CHIPS)

Breaded fillet of seabass,
deep-fried, served with french fries
and homemade tartar sauce

Member **22.0** Non-Member **24.2**



FS2. FILETTO DI BRANZINO (SEABASS FILLET)

Pan-fried fillet of seabass served with
homemade lemon and caper sauce

Member **29.0** Non-Member **31.9**

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DESSERTS DOLCI

DE1. TIRAMISU

Original version of mascarpone cheese, espresso, savoiardi fingers and coffee liqueur

Member **13.8** Non-Member **15.2**

DE2. PANNA COTTA

Homemade creamy pudding served with walnuts and honey sauce

Member **10.0** Non-Member **11.0**

DE3. AFFOGATO AL CAFFE

Single scoop vanilla ice cream topped with freshly brewed Italian espresso

Member **8.5** Non-Member **9.35**

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DE4. GELATO

Choice of flavors with blueberries and strawberries

- Vanilla
- Strawberry
- Chocolate
- Sorbetto Limone

Single Scoop **3.8** Double Scoop **6.8**

ADD ON: WHISKY, RUM

Optional add on whisky or rum for DE1, DE3 and DE4

Member **6.0** Non-Member **6.6**



ALCOHOLIC ALCOLICHE

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

BEER

			Member	Non-Member
AL1	Asahi Kuronama Draught	300ml	8.8	9.7
AL2	Asahi Kuronama Draught	500ml	12.5	13.8
AL3	Peroni Draught Beer	300ml	8.0	8.8
AL4	Peroni Draught Beer	500ml	11.5	12.7
AL5	Can Beer - Tiger	can	6.5	7.2
AL6	Can Beer - Heineken	can	7.0	7.7

SINGLE MALT WHISKY

AL7	Macallan 12 Years Sherry Oak	bot	210	231
AL8	Macallan Double Cask 12 Years	bot	190	209
AL9	Balvenie Double Wood 12 Years	bot	180	198
AL10	Singleton 15 Years	bot	158	174

SCOTCH WHISKY / OTHERS

AL11	Chivas Regal 18 years	bot	158	174
AL12	Hibiki Harmony bot	bot	225	248

COGNAC

AL13	Martell VSOP	bot	158	174
AL14	Martell Cordon Bleu	bot	320	352

LIQUOR

AL15	Gin Roku Gin	bot	110	121
AL16	Rum Bacardi Superior	bot	110	121
AL17	Tequila Jose Cuervo Gold	bot	110	121

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WINES ALCOLICHE

Corkage charge applicable for hard liquor (700ml / 750ml) @ \$20 per bottle

RED WINES

			Member	Non-Member
R1	Chilensis Cabernet Sauvignon 2022 (Chile) Ripe berry fruit aromas and dry fruit, black pepper and plum notes. Good acidity and balance, with soft tannins and elegant finish.	glass bottle	12 45	13.2 49.5
R2	Oveja Negra Gran Reserva Cabernet Franc Carmerene 2021 (Chile) 91 pts by James Suckling Nice complexity on the nose with black fruit, smell of black currant and blueberry. Medium acidity with integrated tannins for medium finish.	bottle	58	63.8
R3	Roccafioro Montefalco Rosso Doc 2019 / 2020 (Italy / Umbria) 92 pts by Vinous Brilliant and intense red ruby color with tones of ripe plums, and small red fruits. Full palate, soft, elegant tannins and long finish.	bottle	69	75.9
R4	Colutta Merlot Friuli Colli Orientali Doc 2020 (Italy / Friuli) Fragrance of raspberry, blackberry, blackcurrant. Excellent structure and finish. A very versatile wine.	bottle	69	75.9
R5	I Campi Valpolicella Ripasso Superiore Doc "Campo Ciotoli" 2021 Award: 93/100 pts by James Suckling Rich and velvety with ripe berries, dark chocolate, and warm spice. Full-bodies yet smooth. Ideal for meats, aged cheeses, and hearty Italian dishes.	bottle	78	85.8
R6	Narkoojee Premium Pinot Noir 2021 (Australia) 92 pts by The Real Review Top 5 Red Star Winery by James Halliday Black cherry and red fruits with spicy French oak. Fine tannins carry the flavour through to a mouth-filling, lively finish.	bottle	85	93.5
R7	I-Campi Amarone Della Valpolicella Docg 2019 (Italy / Veneto) 90 pts by Robert Parker Rich bouquet of fruit jam, red fruit, chocolate and vanilla. Full-bodies, complex and well-balance tannins.	bottle	108	118.8

WINES ALCOLICHE

Corkage charge applicable for hard liquor (700ml / 750ml) @ \$20 per bottle

WHITE WINES

			Member	Non-Member
W1	Bellevie Pavillon Sauvignon 2022 (France) The nose evokes fruity aromas, such as citrus and elderberry. Fresh with pleasant fruit aromas.	glass	12	13
		bottle	45	49.5
W2	Oveja Negra Reserva Chardonnay Viognier 2023 (Chile) Aromatic with hints of tropical fruits coupled with a light touch of apricots, honey, and almonds. Flattering, persistent, and fruity.	bottle	58	63.8
W3	Colutta Pinot Grigio Doc 2021 / 2022 (Italy / Friuli) Aromatic and delicate with hint of aracia and pineapple. Dry, crisp, fresh and full taste in the mouth.	bottle	60	66
W4	I-Campi Soave Doc "Campo Base" 2023 Award: 92/100 pts by James Suckling Elegant and fresh with white flowers, citrus, and a delicate almond finish. Silky and bright. Perfer as an aperitif or alongside seafood, light pastas, pizzas and creamy cheeses.	bottle	78	85.8

SPARKLING / CHAMPAGNE

S1	Colutta Prosecco Doc NV (Italy / Friuli) Straw yellow in color with a nose of green apples, yeast and bread crust. Delicate, fruity and rounded flavour	bottle	52	57.2
S2	Champagne Louis Dumont NV (France) Fine bubbles, aromatic nose with citrus and fruits aromas. Subtle brioche notes. Apple, pear notes with creamy yeast notes on the finish.	bottle	98	107.8

LIQUEURS / DIGESTIF

L1	Limoncello Crema NV	shot	10	-
L2	Grappa Di Sicilia	shot	10	-
L3	Amaro	shot	10	-

BUON APPETITO!

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**WARREN.ORG.SG/
ITALIANPATIO**





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