

CLASSIC ITALIAN CICHETTI

| Olive Leccine Marinated Olives from Lecce | \$8 |
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| Tartufo Fries Hand - Cut Shoe String Fries with Parmesan & Truffle | \$15 |
| Spicy Chicken Poppes Breaded Chicken pop with paprika | \$18 |
| Porcini & Tartufo Bruschetta Black Truffle Cream, Porcini Mushroom | \$18 |
| Burrata & Pomodoro Bruschetta Mix Tomatoes, Basil, Extra virgin Olive Oil & Fresh Burrata | \$18 |
| Polpette della Nonna Homemade Meatballs Made With Chef's Grandma Recipe | \$21 |
| Polpette ai 4 Formaggi Homemade Meatballs in 4 Cheese Sauce | \$21 |
| Parma Ham & Melon Melon topped with San Daniele Parma Ham & Balsamic Ceam | \$22 |
| Tagliere di Salumi Assorted of Finest Italian Cold Cut | \$24 |
| Tagliere di Formaggi Assortment of Finest Italian Cheese | \$28 |
| Special Florian Ham & Cheese Platter Selection of Italian Cheese & Ham | \$38 |

All prices are subject to service charge and prevailing gst

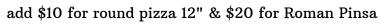






CICHETTI DI MARE

| Calamari Fritti Deep-Fried Squid served with Homemade Tartar Sauce | \$20 |
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| Guazzetto di Vongole Fresh Clams served in special white wine sauce | \$22 |
| Gamberi alla Griglia Fresh Grilled Prawns served with Puglia Sauce & Asparagus | \$2 5 |
| Fritto Misto Assorted Seafood served with Homemade Garlic Aioli | \$28 |
| Cape Sante alla Griglia Pan-Seared Hokkaido Scallops with Cherry Tomato, Grilled Asparagus & Balsamic Cream (5 pcs) | \$32 |
| PIZZA CICHETTI | |
| Margherita Melted Mozzarella, Fresh Tomato Sauce, Basil | \$16 |
| Vegetariana Mix Seasonal Vegetables | \$19 |
| Spianata Calabra Spicy Calabrian Salami | \$19 |
| Capricciosa Ham, Olives, Artichoke, Mushroom | \$19 |
| 4 Formaggi Mozzarella base with melted Gorgonzola, Taleggio & Parmiggiano | \$19 |
| Boscaiola Mozzarella Base, Melted Taleggio, Porcini Mushroom, Parma Ham | \$23 |
| Salmone Mozzarella Base, Smoked Salmon & cappers | \$23 |
| Tartufo & Porcini Mozzarella Base with Truffle Mushroom & Black Truffle Cream | \$23 |
| Burrata & Parma Rocket Salad, Parma Ham & Fresh Burratina | \$25 |
| Allo Scoglio Mix Fresh Seafood | \$25 |











INSALATE DI STAGIONE

| Insalata Vegetariana Mesclun Salad with Japanese Cucumbers, Olives, Sundry Tomato, Cherry Tomato, artichoke, Italian Dressing Insalata Parma Mesclun salad, Japanese Cucumber, Cherry Tomatoes, Parma Ham, Parmiggiano, Italian Dressing Insalata Salmone Mesclun Salad, Japanese Cucumber, Olives, Sundry Tomato, Smoked Salmon, Italian Dressing Insalata Chicken (or plant base) Roman Lettuce, Olives, Crouton, Parmigiano, plant base chicken | \$20 \$25 \$25 | |
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| | | \$25 |
| | | BURRATA |
| | Pomodoro Various Variety and Texture of Tomatoes | \$23 |
| Contadina live leccine, sundry tomato, artichoke, anchovies Pesto & Pistacchio Homemade Pesto Sauce with Cherry Tomato & Pistacchio | \$26 \$26 | |
| | | San Daniele Parma Ham Rocket Salad & San Daniele Parma Ham |
| Salmone Smoked Salmon, Ikura & Tomato Salsa | \$27 | |
| PASTA | | |
| Classic Italian Lasagna Homemade Classic Lasagna | \$28 | |
| Puttanesca Fresh tomato spicy sauce, black olives, capers, garlic (+\$5 x anchovies) | \$29 | |
| Arrabbiata Prawns Spicy Arrabbiata Sauce with prawns | \$29 | |
| Wagyu Bolognese Homemade Ragu' of Wagyu in Tomato Sauce & Parmesan | \$3 | |
| Truffle Porcini Porcini Mushroom & Black Truffle Cream (+ \$9 x fresh truffle) | \$34 | |
| Pesto - Hokkaido Scallop Homemade Pesto Sauce Base with Hokkaido Scallop | \$38 | |
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All Prices are subject to Service Charge and prevailing $\operatorname{\mathsf{gst}}$









SECONDI

| 3E-001101 | |
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| Breaded taleggio Chicken Breaded Chicken Breast Stuffed with Melted Taleggio Cheese | \$34 |
| Salmone Grigliato 200gr Grilled Fresh Salmon with Mash Potato & Vegetables | \$35 |
| Angus Ribeye 200gr Accompanied with Grilled Seasonal Vegetables | \$36 |
| Cioppino di Mare Mix Fresh Seafood Stew served with Focaccia Bread | \$38 |
| Agnello Arrosto Roasted Lamb Rack with Mash Potato and Mushroom | \$40 |
| DOLCI | |
| Yuzu Sorbet Refreshing Frozen Citrus Sorbet | \$9 |
| Γiramisu' Chef ^a s Nonna Recipe | \$15 |

Lava Cake

\$15 Chocolate Lava Cake served with Vanilla Gelato

Panna Cotta

\$15 Cream Pudding with Strawberry Purée and Fresh Strawberries



