





CLASSIC ITALIAN CICHETTI

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

All prices are subject to service charge and prevailing gst






CICHETTI DI MARE

Calamari Fritti	\$20
<i>Deep-Fried Squid served with Homemade Tartar Sauce</i>	
Guazzetto di Vongole	\$22
<i>Fresh Clams served in special white wine sauce</i>	
Gamberi alla Griglia	\$25
<i>Fresh Grilled Prawns served with Puglia Sauce & Asparagus</i>	
Fritto Misto	\$28
<i>Assorted Seafood served with Homemade Garlic Aioli</i>	
Cape Sante alla Griglia	\$32
<i>Pan-Seared Hokkaido Scallops with Cherry Tomato, Grilled Asparagus & Balsamic Cream (5 pcs)</i>	

PIZZA CICHETTI

Margherita	\$16
<i>Melted Mozzarella, Fresh Tomato Sauce, Basil</i>	
Vegetariana	\$19
<i>Mix Seasonal Vegetables</i>	
Spianata Calabra	\$19
<i>Spicy Calabrian Salami</i>	
Capricciosa	\$19
<i>Ham, Olives, Artichoke, Mushroom</i>	
4 Formaggi	\$19
<i>Mozzarella base with melted Gorgonzola, Taleggio & Parmigiano</i>	
Boscaiola	\$23
<i>Mozzarella Base, Melted Taleggio, Porcini Mushroom, Parma Ham</i>	
Salmone	\$23
<i>Mozzarella Base, Smoked Salmon & cappers</i>	
Tartufo & Porcini	\$23
<i>Mozzarella Base with Truffle Mushroom & Black Truffle Cream</i>	
Burrata & Parma	\$25
<i>Rocket Salad, Parma Ham & Fresh Burratina</i>	
Allo Scoglio	\$25
<i>Mix Fresh Seafood</i>	

add \$10 for round pizza 12" & \$20 for Roman Pinsa





INSALATE DI STAGIONE

Insalata Vegetariana	\$20
<i>Mesclun Salad with Japanese Cucumbers, Olives, Sundry Tomato, Cherry Tomato, artichoke , Italian Dressing</i>	
Insalata Parma	\$25
<i>Mesclun salad, Japanese Cucumber, Cherry Tomatoes, Parma Ham, Parmigiano, Italian Dressing</i>	
Insalata Salmone	\$25
<i>Mesclun Salad, Japanese Cucumber, Olives, Sundry Tomato, Smoked Salmon, Italian Dressing</i>	
Insalata Chicken (or plant base)	\$25
<i>Roman Lettuce, Olives, Crouton, Parmigiano, plant base chicken</i>	

BURRATA

Pomodoro	\$23
<i>Various Variety and Texture of Tomatoes</i>	
Contadina	\$26
<i>olive leccine, sundry tomato, artichoke, anchovies</i>	
Pesto & Pistacchio	\$26
<i>Homemade Pesto Sauce with Cherry Tomato & Pistachio</i>	
San Daniele Parma Ham	\$26
<i>Rocket Salad & San Daniele Parma Ham</i>	
Salmone	\$27
<i>Smoked Salmon, Ikura & Tomato Salsa</i>	

PASTA

Classic Italian Lasagna	\$28
<i>Homemade Classic Lasagna</i>	
Puttanesca	\$29
<i>Fresh tomato spicy sauce, black olives, capers, garlic (+\$5 x anchovies)</i>	
Arrabbiata Prawns	\$29
<i>Spicy Arrabbiata Sauce with prawns</i>	
Wagyu Bolognese	\$33
<i>Homemade Ragù' of Wagyu in Tomato Sauce & Parmesan</i>	
Truffle Porcini	\$34
<i>Porcini Mushroom & Black Truffle Cream (+ \$9 x fresh truffle)</i>	
Pesto - Hokkaido Scallop	\$38
<i>Homemade Pesto Sauce Base with Hokkaido Scallop</i>	

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SECONDI

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

Tiramisu'

Chef's Nonna Recipe

\$15

Lava Cake

Chocolate Lava Cake served with Vanilla Gelato

\$15

Panna Cotta

Cream Pudding with Strawberry Purée and Fresh Strawberries

\$15

