

MENU

Caffe Italia

ITALIAN KITCHEN - ARTISAN PIZZA - TAPAS ON CONVEYOR BELT

BRINGING THE HEART OF ITALY TO YOUR PLATE. OUR MENU OFFERS AUTHENTIC DISHES FROM EVERY REGION, PAIRED WITH CAREFULLY SELECTED WINES, FOR AN UNFORGETTABLE ITALIAN DINING EXPERIENCE.



Buon Appetito

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  @CAFFEITALIASG

PICTURES FOR ILLUSTRATION PURPOSE

3 slices of baguette bread
Gluten free extra +6



Fresh tomatoes (v) \$13.50

Tomatoes / cream cheese / garlic /
South Italy EVOO / basil



Smoked salmon & greens \$15.50

Imported Smoked salmon / greens /
citronette dressing on our garlic bread



Tartufata \$14.90

Sautéed premium mushrooms/
chopped garlic / chopped parsley/
Italian truffle puree and truffle lace oil



Pesto \$11.90

Italian basil pesto/
Italian Grana Padano cheese/
Mediterranean Pine nuts



Garlic bread \$9.50

Minced garlic, French butter/
Italian Grana Padano cheese/
chopped parsley



Salami \$12.90

Italian melted mozzarella fior di
latte , imported salami stripes



APPETIZER/SANDWICHES



Italo \$25.00

Choose : Italian Parma ham, Italian Mortadella, Imported Salame, premium quality Porchetta, Served with fries

Fresh baked homemade bread/
Italian fior di latte mozzarella/fresh tomatoes/
imported Italian wild rucola

La Rosetta \$15.00

Italian imported bread stuffed with choice of

*(Italian Parma ham/ Italian Mortadella/
Imported Salame/ Premium Porchetta*



La Radina \$22.00

Choose : Italian Parma ham, Italian Mortadella, Imported Salame, premium quality Porchetta

Italian classic flat bread stuffed with Italian
squaccherone cheese, Italian wild rucola



Caprese (v) \$19.90

Fresh Italian mozzarella fior di latte cheese/
fresh tomato /Modena balsamic glaze /
south Italy EVOO/ bread on the side



Burratina e pomodorini (v) \$23.90

125gr Apulia Burrata cheese/premium quality
cherry tomatoes / Italian arugula rocket salad/
south Italy EVOO/ bread on the side



Bufala Italiana DOP (v) \$22.50

125gr Italian Buffalo mozzarella DOP cheese/premium quality cherry tomatoes/ Italian arugula rocket salad/ south Italy EVOO/ bread on the side

Fior di latte (v) \$19.50

125Gr Italian fior di latte mozzarella cheese/premium quality cherry tomatoes/ Italian arugula rocket salad/ south Italy EVOO/bread on the side



Parmigiana di melanzane (v) \$19.00

Fried sliced eggplant / south Italy tomato sauce /Italian Grana Padano cheese /Italian fior di latte mozzarella cheesebread on the side / Italian aged Parmigiano Reggiano cheese

Beef tartare \$27.00
Raw beef

Australian Angus beef tenderloin tartare / French honey mustard / minced shallot / minced Italian capers / minced pickles /salt & pepper/ south Italy EVOO/ bread on the side



Angus beef carpaccio \$35.00
Raw beef

Thinly sliced raw Australian beef / shaved fresh seasonal truffle / Italian truffle puree/ sliced Grana Padano cheese/ bread on the side

Vitello tonnato \$28.00

Roasted cold sliced Duch veal, served with tuna, caper and anchovies mayonnaise dressing, Italian Capers fruit/ bread on the side south Italy EVOO/ bread on the side



APPETIZER



Vitello tonnato \$28.00

Roasted cold sliced Duch veal, served with tuna, caper and anchovies mayonnaise dressing, Italian Capers fruit/ bread on the side

Truffle fries (v) \$15.00

Belgian French fries / Italian truffle lace oil / Italian truffle puree / grated Parmiggiano Reggiano/ truffle mayo



French fries (v) \$10.00

Belgian French fries / tomato ketchup / mayonnaise / chilly sauce

Calamari \$19.00

Fried squid / home made tartare sauce / chopped parsley/ lemon wedge



Chicken fingers \$15.00

Crispy breaded chicken finger fried to gold/ homemade tartare sauce/ pink sauce

Homemade bread basket \$12.50

Assorted breads and focaccia



SOUPS & SALADS



Caesar salad \$21.00

Romaine salad with homemade Caesar dressing, roasted chicken, pork bacon, toasted bread croutons, boiled eggs and Italian grated Grana Padano cheese on top

Greek Salad (v) \$19.00

Assorted green salad, fresh tomatoes, cucumber, sliced red onion, Italian black olives, Italian feta cheese and homemade citronette dressing



The farmer salad \$17.00

Italian Tuna chunk in EVOO, assorted greens, fresh tomatoes, sliced red onion, USA red beans and Modena balsamic dressing

Wild mushrooms & truffle soup \$14.00

Homemade creamy wild mushroom soup /minced garlic/ minced onion/ Italian truffle lace oil/ toasted crouton bread



Tomato soup (v) \$14.90

South Italy Tomato / minced garlic/ minced onion/ south Italy EVOO/ toasted crouton bread

SIGNATURE



Lasagne alla bolognese \$25.50

Classic Italian homemade pasta layered with Australian Wagyu beef Bolognese & béchamel sauce/ grated Grana Padano cheese

Caviar angel hair \$35.00

In fresh butter sauce, lemon and Imported sturgeon caviar



Fettuccine al Tartufo \$39.00

Homemade fettuccine in French butter, grated Parmigiano Reggiano cheese and Italian truffle puree sauce with fresh seasonal truffle

Cannelloni spinaci e ricotta \$24.50

Italian homemade Pasta tubes stuffed with Italian spinach and Italian ricotta cheese, in béchamel and south Italy tomato sauce



RISOTTI



Risotto ai funghi (M) \$29.00

Italian Arborio rice with sautéed wild mushrooms, ceps, Italian truffle puree, Italian truffle lace oil, french butter and Italian Grana Padano to finish

Risotto allo Zafferano \$25.00

Italian Arborio rice, Italian saffron with French butter and Italian Parmigiano Reggiano cheese to finish



Risotto alla Milanese con ossobuco di vitello \$45.00

Italian Arborio rice, Italian saffron, French butter and Italian Parmigiano Reggiano served with braised Duch veal shank (garlic, onion, celeriac, carrots, tomatoes,)

Risotto gorgonzola pistacchio e prosciutto di Parma \$32.00

Italian Arborio rice, Italian Gorgonzola DOP, Italian Grana Padano, French butter, Sicilian Bronte Pistacchio granola and Italian Parma ham



PASTA

"Combine your pasta with your favorite sauce"

upsized sauce + 4.5 homemade pasta upsized + 5 upsized sauce + 5.90

Choice of pasta

Classic Pasta:

Angel Hair | Penne | Spaghetti

Homemade Pasta: contain eggs + 3.9

Eggs Fettuccine/ Orecchiette | Potato Gnocchi

Gluten Free : +2.5

Spaghetti | Penne | Linguine

Whole Meal: + 3

Fusilli | Penne | Spaghetti

Add topping +5,90:

shrimps / pork bacon / beef bacon / chicken/



Cacio & pepe (V)

Grated Italian Pecorino Romano cheese /
black pepper

\$23.00



Arrabbiata (v)

South Italy tomato sauce / minced garlic/
south Italy EVOO/ fresh chili and chopped
parsley

\$24.00



Pesto Genovese(V)

Italian Genovese basil pesto with minced
garlic / pinenut / Grana Padano cheese /
Parmiggiano Reggiano cheese and extra
virgin olive oil

\$25.00



Alfredo

French Cream sauce / Italian Grana
Padano cheese/ sautéed premium
mushrooms / diced sautéed chicken /
minced garlic and onion

\$25.50

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Choice of pasta

Classic Pasta:

Angel Hair | Penne | Spaghetti

Homemade Pasta: contain eggs + 3.9

Eggs Fettuccine/ Orecchiette | Potato Gnocchi

Gluten Free : +2.5

Spaghetti | Penne | Linguine

Whole Meal: + 3

Fusilli | Penne | Spaghetti

Add topping +5,90:

shrimps / pork bacon / beef bacon / chicken/



Salsiccia e funghi

Italian chopped sausage, sautéed premium mushrooms, French butter, French cream chopped garlic and chopped onion

\$29.00



Bolognese

Australian Wagyu beef Bolognese sauce /south Italy tomato sauce with carrot / celery / onion / garlic/ and a knob of French butter

\$28.00



Creamy Carbonara

Egg yolk / chopped onion / pork bacon/ salt / Italian Grana Padano cheese in French cream sauce

\$25.00



Salmone in pink sauce

Chopped imported salmon /French cream sauce / south Italy tomatoes sauce/chopped onion / minced garlic/ chopped parsley

\$28.00

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Choice of pasta

Classic Pasta:

Angel Hair | Penne | Spaghetti

Homemade Pasta: contain eggs + 3.9

Eggs Fettuccine/ Orecchiette | Potato Gnocchi

Gluten Free : +2.5

Spaghetti | Penne | Linguine

Whole Meal: + 3

Fusilli | Penne | Spaghetti

Add topping +5,90:

shrimps / pork bacon / beef bacon / chicken/



Formaggi (v)

Italian Parmigiano Reggiano cheese / Italian Gorgonzola DOP cheese / Italian Grana Padano cheese / Italian mozzarella fior di latte cheese / cream and salt

\$27.00



Meatballs

Angus beef meatballs (contain egg, breadcrumb, milk, garlic, onion) / Australian Wagyu beef Bolognese / south Italy tomato sauce / south Italy EVOO and a knob of French butter

\$35.00



Amatriciana (P)

Guanciale (pork cheek) / south Italy tomatoes sauce / Italian Pecorino Romano cheese / black pepper ground

\$29.00



Aglio, olio e peperoncino

Garlic flavoured south Italy Sicilian extra virgin olive oil / chopped chilly / chopped parsley

\$17.00

PASTA

"Combine your pasta with your favorite sauce"

upsized sauce + 4.5 homemade pasta upsized + 5 upsized sauce + 5.90

Choice of pasta

Classic Pasta:

Angel Hair | Penne | Spaghetti

Homemade Pasta: contain eggs + 3.9

Eggs Fettuccine/ Orecchiette | Potato Gnocchi

Gluten Free : +2.5

Spaghetti | Penne | Linguine

Whole Meal: + 3

Fusilli | Penne | Spaghetti

Add topping +5,90:

shrimps / pork bacon / beef bacon / chicken/



All' aragosta

½ lobster garlic butter/ garlic/ white wine/
cherry tomatoes/ south Italy tomato sauce
and lobster meat

\$59.00



Al granchio

Crab meat, chopped garlic, south Italy
EVOO, fresh premium tomato cherry/ south
Italy tomato sauce

\$29.00



Italian carbonara

Guanciale (pork cheek)/ egg
yolk/Italian Pecorino Romano/
black pepper ground

\$29.00



Rossa nduja

South Italy tomato sauce, nduja,
Italian stracciatella cheese and
peperone Crusco di Senise IGP(
crispy Italian bell peppers)

\$28.00

PASTA

"Combine your pasta with your favorite sauce"

upsized sauce + 4.5 homemade pasta upsized + 5 upsized sauce + 5.90

Choice of pasta

Classic Pasta:

Angel Hair | Penne | Spaghetti

Homemade Pasta: contain eggs + 3.9

Eggs Fettuccine/ Orecchiette | Potato Gnocchi

Gluten Free : +2.5

Spaghetti | Penne | Linguine

Whole Meal: + 3

Fusilli | Penne | Spaghetti

Add topping +5,90:

shrimps / pork bacon / beef bacon / chicken/



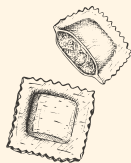
Vongole

Clams, chopped garlic, chopped parsley,
premium quality cherry tomatoes



AOP M

Fresh chili/ South Italy EVOO/ Chopped
garlic/chopped onion/ premium quality
cherry tomato/ bread crumbs



"Combine your ravioli with your favorite sauce"

CHOOSE YOUR RAVIOLI

\$29.00



Ravioli porcini

Stuffed with Italian ceps mushrooms, wild mushrooms and Italian ricotta cheese

Ravioli Truffle

Stuffed with Italian ricotta, wild premium mushrooms and Italian black truffle

Ravioli formaggi

Stuffed with Italian 4 different kind of cheese

Ravioli crab & lobster

Ravioli stuffed with crab and lobster meat with ricotta cheese

Tortellini

Stuffed with Italian ricotta and Italian cheese

Tortelloni cacio e pepe

Stuffed with Italian Pecorino Romano cheese, Italian Grana Padano e black pepper

Ravioli ricotta e spinaci

Stuffed with Italian ricotta cheese and Italian spinach

Ravioli swordfish & lime

Stuffed with Sicilian swordfish, lime and Italian ricotta cheese

Arabbiata

South Italy tomato sauce / minced garlic / South Italy EVOO / fresh chili and chopped parsley

Napoletana

South Italy tomato sauce / South Italy EVOO / garlic / onion / cherry tomato

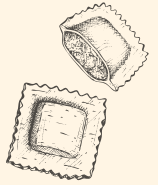
AOP

Ravioli stuffed with crab and lobster meat with ricotta cheese



"Combine your ravioli with your favorite sauce"

CHOOSE YOUR SAUCE



Amatriciana

Guanciale (pork cheek) / south Italy tomatoes sauce and Italian Pecorino Romano cheese

Salmon Pink sauce

Chopped imported salmon / cream sauce / south Italy tomatoes sauce/chopped onion / minced garlic/ South Italy EVOO / chopped parsley

Creamy carbonara

Egg yolk / chopped onion / pork bacon/ salt / Italian Grana Padano cheese in creamy sauce

Bolognese

Wagyu beef Bolognese sauce /south Italy tomato sauce / carrot / celery / onion / garlic/ south Italy EVOO

Funghi e salsiccia

Chopped Italian sausage, wild mushrooms, French butter, French cream, chopped garlic and chopped onion

Cacio e pepe

Grated Italian Pecorino Romano cheese / black pepper

Genovese pesto

Italian Genovese basil pesto with minced garlic / pinenut / Italian Grana Padano cheese /Italian Parmiggiano Reggiano cheese and Italian extra virgin olive oil

MAIN COURSE



Pork Ribs \$42.00

US Baby back pork ribs in Usa BBQ sauce served with Belgian french fries

Roasted salmon \$35.00

Roasted imported salmon fillet served with garlic creamy sauce and mash potatoes



Veal mushrooms scaloppini \$37.00

Thin sliced Duch Veal loin in mushrooms creamy sauce served with mash potatoes

Nonna's meatball \$29.00

Homemade Australian Angus beef meatballs in south Italy tomato sauce flavored with Sicilian oregano, topped with Italian Grana Padano cheese and focaccia bread



Chicken Parmigiana \$29.00

Chicken breast steak breaded and fried, topped with south Italy tomatoes sauce and Italian fior di latte mozzarella cheese melted, served with Belgian French fries

MAIN COURSE



Seabass all'Acqua pazza \$37.00

Panfried Seabass fillet in south Italy tomato sauce, premium quality tomato cherry, Italian leccino olives, south Italy EVOO and chopped garlic served with roasted potatoes

Grilled king prawns \$42.00

Fresh grilled king prawns served with aioli creamy sauce and Belgian French fries



Braciola di maiale alla valdostana \$43.00

Grilled Iberico pork chop, Italian cooked ham and Italian smoked scamorza served with roast potatoes

Cotoletta di vitello alla Milanese \$59.00

Pan fried Duch Veal chop in bread crumb crust served with Belgian fries, arugula rocket salad and premium quality tomato cherry



Truffle tenderloin \$45.00

Roasted Brazilian tenderloin, carved, with Italian truffle puree & Parmiggano Reggiano cream sauce served with roasted potatoes

GRILL SPECIALS

All served already scalloped/sliced

+/-300gr US Prime rib eye steak	\$59.00
+/-200 gr Australian grain feed striploin	\$42.00
+/-200gr US tenderloin steak	\$45.00
+/-150gr Japanese A4 Wagyu tenderloin	\$89.00
Tagliata rucola, grana e glassa di balsamico	\$39.00
Bone in Bistecca alla Fiorentina +/-1kg	\$119.00
Argentina Tomahawk style steak on the bone +/- 2kg	\$189.00
+/-300gr US Prime rib eye steak	\$59.00
+/-200 gr Australian grain feed striploin	\$42.00
+/-200gr US tenderloin steak	\$45.00
+/-150gr Japanese A4 Wagyu tenderloin	\$89.00
Tagliata rucola, grana e glassa di balsamico	\$39.00
Bone in Bistecca alla Fiorentina +/-1kg 119	\$119.00
Argentina Tomahawk style steak on the bone +/- 2kg	\$189.00



Rare

Medium Rare

Medium

Medium Well

Well Done

Choice of side dish

Roast potatoes
Mash potatoes
French fries

Choice of sauce:

Black pepper
Mushrooms
BBQ

Each pizza is finished with a twist of Sicilian EVOO

Choice of pizza

Contemporary Neapolitan style

48 hours fermentation 30cm diameter high edge, 6 slice

Pinsa romana 24 hours fermentation: \$4.5

18x32 cm 8 slice

Gluten free pizza thin pie: +\$9

28cm diameter 6 slice

Thin crust/ ruota di carro style

48 hours fermentation 32 cm diameter low edge, 6 slice

Calzone style / folded pizza

48 hours fermentation

Whole meal pizza 24 hours fermentation, thin pie: \$7

30cm diameter 6 slice



Margherita sbagliata (v) \$22.00

Italian Mozzarella fior di latte / Italian basil emulsion / south Italy tomato puree/south Italy EVOO

3 Pomodori \$34.00

Italian Mozzarella fior di latte/ Italian sundried tomatoes/ cherry tomato confit/ Italian yellow datterini tomatoes, fresh Italian basil



Scilla (P) \$37.00

Mozzarella fior di latte, minced Italian pork sausage, pork Nduja, and Italian stracciatella cheese, cherry tomato confit

Puerco (P) \$36.00

Italian Mozzarella fior di latte/ Porchetta / onion confit / French honey mustard





Salami stripes (P) \$32.00

Italian Mozzarella fior di latte / pork salami stripes / Italian truffle puree / Italian Pecorino Romano cheese

Tartufo (v) \$45.00

Italian Mozzarella fior di latte / French cream / Italian truffle puree / shaved fresh seasonal truffle / Italian Parmigiano Reggiano



Salmon \$28.00

Italian Mozzarella fior di latte / French cream / Italian stracciatella cheese / imported smoked salmon / lemon zest

Burrata (v) \$35.00

South Italy Tomato sauce / Italian mozzarella fior di latte / Italian arugula rocket salad / premium cherry tomatoes / a whole Apulia burrata cheese



Parma (P) \$31.00

Italian Mozzarella fior di latte / French cream / Italian stracciatella cheese / imported smoked salmon / lemon zest

Bresaola \$35.00

South Italian Tomato sauce / Italian mozzarella fior di latte / bresaola beef ham / arugula rocket salad / shaved Italian Grana Padano cheese



PIZZA



Regina di bufala (v) \$28.00

South Italy tomato sauce/ Italian buffalo mozzarella DOP/ Italian fresh basil

Meatballs \$32.00

South Italy tomato sauce/Italian mozzarella fior di latte/ Angus beef meatballs/ Italian Parmiggiano Reggiano cheese



Salsiccia e friarelli (P) \$35.00

Italian Mozzarella fior di latte/ chopped Italian sausage/Italian rapini sauteed / Italian smoked Provola

Marinara "a modo mio" \$29.00

South Italy tomato sauce/ garlic/ Italian Sicilian/ anchovies fillet/ Italian Leccino olive / Sicilian organic oregano/ Sicilian extra virgin olive oil



Gabriana (P) \$34.00

Italian Mozzarella fior di latte/ cream/ Bologna mortadella/ Italian stracciatella di burrata/ Bronte pistacchio granola/ Bronte pistacchio coulis

Sardina \$33.00

Italian Mozzarella fior di latte/ baby fresh spinach/Japanese sardine in garlic and lemon marinade/ Mediterranean pinenut / lemon zest/ Sicilian extra virgin olive oil



PIZZA



Margherita \$19.00

Available in Calzone style

South Italy tomato sauce, Italian mozzarella fior di latte topped with Italian fresh basil



Vegetariana \$27.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / zucchini / bell peppers / eggplants, aubergine / onion / premium quality mushrooms



Prosciutto e funghi (P) \$29.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / Italian cooked ham / premium sautéed mushrooms



Sette Formaggi (v) \$33.00

Available in Calzone style

Italian Mozzarella fior di latte / Italian mascarpone / Italian gorgonzola DOP / Italian Grana Padano / Italian Asiago / Italian provolone dolce DOP / cedar cheese



Meat lovers (P) \$32.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / USA pepperoni / bacon / Italian cooked ham



Capricciosa (P) \$28.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / Italian black olives / imported Italian artichokes / premium sautéed mushrooms / Italian cooked ham

PIZZA



India \$26.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / grilled chicken curry / oregano / chili flakes



Beef Pepperoni \$25.00

Available in Calzone style

South Italy Tomato sauce / Italian mozzarella fior di latte / beef p



Pineapple pizza \$28.00

Mozzarella fior di latte / pineapple/ Italian Pecorino Romano cheese/ Italian smoked scamorza



Tonno e cipolla \$23.00

Italian Mozzarella fior di latte , Italian tuna chunk, onion



Salsiccia e funghi (P) \$32.00

South Italy tomato sauce/ Italian mozzarella fior di latte / chopped Italian sausage/ premium sautéed mushrooms



Salsiccia, patate, pecorino e truffle sauce (P) \$34.00

Italian mozzarella fior di latte / chopped Italian sausage/rosemary roasted potatoes /Italian pecorino Romano e black truffle sauce

PIZZA



India \$26.00

Available in Calzone style

Italian Mozzarella fior di latte / south Italy tomato sauce / grilled chicken curry / oregano / chili flakes



Beef Pepperoni \$25.00

Available in Calzone style

South Italy Tomato sauce / Italian mozzarella fior di latte / beef p



Diavola (P) \$26.00

South Italy tomato sauce/ Italian mozzarella fior di latte/ spianata calabra



Nduja (P) \$32.00

Italian Mozzarella fior di latte/pork nduja /Italian stracciatella cheese /Italian smoked scamorza/ peperone crusco di Senise IGP Italian(crispy bell pepper)



Mia \$33.00

Italian Mozzarella fior di latte/Italian scamorza affumicata/ shrimps / sfilacci di pepperoncino south Italy chilly shredded



Gambero rosso di Marzara \$34.00

Italian Mozzarella fior di latte/ cherry tomatoes confit/ Italian stracciatella cheese/ premium marinated raw Marzara del Vallo red prawn/ lemon zest

BY THE GLASS (150ML)

SPARKLING**GLS | BTL**

NV **ASTORIA LOUNGE PROSECCO DOC** \$11 | \$52
 VENETO - ITALY
 GLERA | CHARDONNAY

WHITE WINE**GLS | BTL**

2022 **1969 SAUVIGNON BLANC** \$10 | \$48
 CENTRAL VALLEY - CHILE
 SAUVIGNON BLANC

2022 **ELDERTON- E-SERIES** \$13 | \$62
 BAROSSA - AUSTRALIA
 CHARDONNAY

2022 **VELENOSI | OFFIDA BIO PECORINO** \$15 | \$72
 MARCHE - ITALY
 PECORINO

RED WINE**GLS | BTL**

2022 **ASA SILVA | CABERNET SAUVIGNON** \$12 | \$50
 RAPEL VALLEY- CHILE
 CABERNET SAUVIGNON

2020 **CASTELLO DI TREBBIANO | CHIANTI SUPERIORE** \$13 | \$62
 TUSCANY - ITALY
 SANGIOVESE

2022 **VELENOSI | MONTEPULCIANO D'ABRUZZO** \$15 | \$72
 MARCHE - ITALY
 PECORINO

ROSÉ WINE**BTL**

2022	XAVIER VIGNON COTE DU RHONE ROSÉ <i>RHONE VALLEY - FRANCE</i> GRENACHE - MOURVEDRE - CINSAULT - SHIRAZ/ SYRAH	\$70
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CHAMPAGNE | SPARKLING & SWEET

NV	LAURENT PERRIER LA CUVÉE BRUT <i>FRANCE</i> CHARDONNAY	\$200
NV	FRANCIACORTA CA'' DEL BOSCO CUVÉE BRUT PRESTIGE 46 <i>CHARDONNAY- PINOT BLANC - PINOT NOIR</i> LOMBARDIA - ITALY	\$154
NV	ASTORIA LUXURY KINGDOM GOLD <i>VENETO - ITALY</i> PINOT NERO	\$110
2023	ASTORIA ROSE PROSECCO <i>VENETO - ITALY</i> GLERA - PINOT NERO	\$78
2021	BERSANO MONTEOLIVIO MOSCATO D' ASTI <i>PIEMONTE - ITALY</i> MOSCATO	\$68

WHITE WINE

<u>ITALIAN</u>	<u>BTL</u>
2023 ARGIOLAS COSTAMOLINO VERMENTINO SARDEGNA - ITALY VERMENTINO	\$86
2023 TASCA D'ALMERITA REGALEALI BIANCO SICILIA - ITALY GRECANICO	\$83
2023 BRIGALDARA SOAVE VENETO - ITALY GARGANEGA	\$76
2022 ZENATO PINOT GRIGIO IGT DELLA VENEZIA VENETO - ITALY GLERA - PINOT NERO	\$86
2023 ZENATO LUGANA DOC SAN BENEDETTO VENETO - ITALY VERDICCHIO	\$92
2022 BOROLI BEL AMI LANGHE DOC CHARDONNAY PIEMONTE - ITALY CHARDONNAY	\$122

<u>ITALIAN</u>	<u>BTL</u>
2019 MARABINO ROSSO DI CONTRADA SICILIA - ITALY NERO D'AVOLA	\$95
2021 TASCA D'ALMERITA LAMURI D'ALMERITA SICILIA - ITALY	\$112
2021 VELENOSI SOLESTA IROSSO PICENO DOC SUPERIORE MARCHE - ITALY MONTEPULCIANO - SANGIOVESE	\$102
2020 CASTELLO DI MONSANTO CHIANTI CLASSICO RISERVA TOSCANA - ITALY SANGIOVESE	\$178
2022 BOROLI 1661 LANGHE DOC NEBBIOLO PIEMONTE - ITALY MOSCATO	\$126
2020 BRIGALDARA VALPOLICELLA RIPASSO SUPERIORE VENETO - ITALY CORVINA	\$130
2018 BRIGALDARA AMARONE CAVOLO VENETO - ITALY CORVINA - RONDINELLA - CORVINONE	\$180
2023 MAGNIFICO ROSSO FUOCO PRIMITIVO DI PUGLIA IGT PUGLIA - ITALY PRIMITIVO	\$82
2019 PATIN SORI' PATIN SERRABOELLA BARBARESCO PIEMONTE - ITALY MOSCATO	\$200
2018 ZENATO AMARONE DELLA VALPOLICELLA RISERVA DOCG VENETO - ITALY CORVINA	\$400

FRANCE

BTL

2021	DOMAINE CHRISTIAN MOREAU CHRISTIAN MOREAU CHABLIS <i>CHABLIS CHARDONNAY</i>	\$141
2022	LOUIS LATOUR BOURGOGNE ALIGOTÉ <i>BOURGOGNE ALIGOTÉ</i>	\$100
2021	DOMAINE PULIGNY MONTRACHET 1ER CRU LES CHALUMAUX BLANC <i>BOURGOGNE CHARDONNAY</i>	\$280

GERMANY

2022	SEEHOF RIESLING FEINHERB RIESLING FEINHERB <i>RHEINHESSEN RIESLING</i>	\$88
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NEW ZEALAND

2022	SAINT CLAIR VICAR'S CHOICE SAUVIGNON BLANC <i>MARLBOROUGH - SAUVIGNON BLANC</i>	\$65
2019	SAINT CLAIR RIESLING <i>MARLBOROUGH RIESLING</i>	\$96

FRANCE

BTL

2020	CHATEAU D'ARTHUS CHÂTEAU D'ARTHUS SAINT EMILION GRAND CRU <i>BORDEAUX</i> <i>MERLOT - CABERNET FRANC SAUVIGNON</i>	\$120
2020	DOMAINE LAFLEUR NO.2 DOMAINE LAFLEUR POMEROL <i>BORDEAUX</i> <i>MERLOT - CABERNET FRANC SAUVIGNON</i>	\$160

SPAIN

2022	BODEGAS LUZON COLIECCION MONASTRELL <i>MURCIA</i> <i>MONASTRELL</i>	\$120
NV	SIGLO TEMPRANILLO RIOJA <i>RIOJA</i> <i>TEMPRANILLO</i>	\$120

CHILE

2021	CASA SILVA LOS LINGUES CABERNET SAUVIGNON <i>COLCHAGUA VALLEY</i> <i>CABERNET SAUVIGNON</i>	\$100
2022	MONTESS LIMITED SELECTION PINOT NOIR <i>COLCHAGUA VALLEY</i> <i>PINOT NOIR</i>	\$90

AUSTRALIA

BTL

2020 **ELDERTON | BAROSSA SHIRAZ**
*BAROSSA
SHIRAZ*

\$100

2023 **KALLESKE | CLARRY'S GSM**
*BOURGOGNE
GRENACHE*

\$115

NEW ZEALAND

2022 **SAINT CLAIR | VICAR'S CHOICE PINOT
NOIR**
*MARLBOROUGH
PINOT NOIR*

\$110

ARGENTINA

2021 **KAIKEN | TERROIR SERIES MALBEC 2021**
*MENDOZA
MALBEC*

\$90

SUPER TUSCANY

	<u>SUPER TUSCANY</u>	<u>BTL</u>
2020	CASTELLO DI AMA CHIANTI CLASSICO GRAN SELEZIONE DOCG <i>SANGIOVESE</i>	\$290
2021	TENUTA SETTE PONTI ORENO <i>CABERNET SAUVIGNON</i>	\$398
2021	SEETTE PONTI ORMA IGT TOSCANA <i>MERLOT - CABERNET SAUVIGNON FRANC</i>	\$420
2019	ANTINORI TIGNANELLO <i>SANGIOVESE - CABERNET SAUVIGNON FRANC</i>	\$600
2020	SASSICAIA <i>CABERNET SAUVIGNON</i>	\$800
2020	ORNELLAIA <i>PETIT VERDOT</i>	\$700

BEER DRAUGHT

HALF | PINT

TIGER

Singapore, 5% abv

\$10 | \$16

HEINEKEN

Netherlands, 5% abv

\$12 | \$17

GUINNESS

Ireland, 4.2% abv

\$13 | \$18

BTL

MENABREA

Italian Lager, 4.8% abv

\$12

KIRIN

Japan Lager, 5% abv

\$12

ITALIA COCKTAILS

GLS

ETNA

Bitter Liqueur Averna | Lime | Mint | Syrup | Ginger Beer

\$18

COLOSSEUM

Amaretto , Egg White | Preserved Lemon | Orange | Smoked Cinnamon

\$18

POMPEI

Gin Infused | Earl Grey Syrup | Fresh Lemon | Lavender Bitter | Tonic

\$18

PISA

Honey Liqueur | Artichoke Liqueur | Vermouth | Angostura Bitter | Soda

\$18

CLASSICS**GLS****HUGO***Prosecco | Elderflower | Fresh Mint*

\$16

APEROL/CAMPARI/LIMONCELLO SPRITZ*Aperol OR Campari OR Limoncello | Prosecco | Soda*

\$16

BELLINI/MIMOSA*Peach Puree OR Orange Juice | Prosecco*

\$16

MARGARITA*Agave | Orange | Fresh Lime*

\$20

DAIQUIRI*Rum | Sugar | Fresh Lime*

\$20

MOJITO*Rum | Fresh Mint | Fresh Lime | Sugar | Soda*

\$20

MOSCOW MULE*Vodka | Fresh Lime | Ginger*

\$20

NEGRONI*Gin | Campari | Sweet Vermouth*

\$16

OLD FASHIONED*Bourbon | Bitters | Sugar*

\$18

ESPRESSO MARTINI*Vodka | Coffee Liqueur | Espresso*

\$20

WHISKY SOUR*Bourbon | Citric | Sugar*

\$18

NON-ALCOHOLIC**GLS****SOTNERROS***Preserved Lemon | Fermented Strawberry | Ginger Beer | Bubbles*

\$13

CAPRI*Mint | Citric | Sugar | Tonic*

\$13

ANIMROAT*Preserved Lemon | Lavender Syrup | Soda*

\$13

CINQUE TERRE*Orange | Strawberry | Ginger Ale | Bubbles*

\$13

PANAREA*Lime | Angostura Bitter | Sprite*

\$13

GIN

GIN (45 ML)

With Fever Tree Tonic

GLS

BEEFEATER

UK, 40% abv

\$16

BOMBAY

UK, 40% abv

\$18

MARTIN MILLER'S

UK, 40% abv

\$18

TANQUERAY N10

UK, 47.3% abv

\$20

NORDES DRY GIN

Spain, 40% abv

\$20

SABATINI

Italy, 41.3% abv

\$20

MALFY

Italy, 41% abv

\$20

MARE MEDITERRANEAN

Spain, 42.7% abv

\$22

HENDRICK'S

Scotland, 41.4% abv

\$22

ROKU CRAFT

Japan, 43% abv

\$22

SIPSMITH GIN

UK, 41.6% abv

\$24

BOTANIST - ISLAY

Scotland, 46% abv

\$26

MONKEY 47

Germany, 47% abv

\$26

SPIRITS

VODKA (45ML)

GLS

FINLANDIA

Finland, 40% abv

\$16

BELVEDERE

Poland, 40% abv

\$20

GREY GOOSE

France, 40% abv

\$22

RUM 45ML

GLS

BACARDI BLANCO

Puerto Rico, 37.5% abv

\$15

DIPLOMATICO

Venezuela, 40% abv

\$22

ZACAPA SOLERA 23

Guatemala, 40% abv

\$24

TEQUILA (45 ML)

GLS

DON JULIO BLANCO

Mexico, 38% abv

\$20

PATRON REPOSADO

Mexico, 40% abv

\$26

<u>SINGLE MALT WHISKY (45 ML)</u>	<u>GLS</u>
GLENMORANGIE <i>10 Years/ 40% abv</i>	\$20
TALISKER <i>10 Years/ 40% abv</i>	\$22
THE BALVENIE <i>12 Years/ 40% abv</i>	\$20
AUCHENTOSHAN <i>12 Years/ 40% abv</i>	\$20
OBAN <i>14 Years/ 40% abv</i>	\$22
GLENLIVET <i>15 Years/ 40% abv</i>	\$28
LAGAVULIN <i>16 Years/ 43% abv</i>	\$36
BOWMORE <i>18 Years/ 40% abv</i>	\$38
AUCHENTOSHAN <i>18 Years 40% abv</i>	\$38
<u>BLENDED & BOURBON (45 ML)</u>	<u>GLS</u>
JOHNNIE WALKER BLACK LABEL <i>Scotland, 40% abv</i>	\$18
MAKER'S MARK <i>Kentucky, 45% abv</i>	\$20
MONKEY SHOULDER <i>Scotland, 40% abv</i>	\$20
CHIVAS <i>Scotland, 40% abv</i>	\$38
<u>IRISH WHISKY (45 ML)</u>	<u>GLS</u>
JAMESON <i>40% abv</i>	\$18

COGNAC (45 ML) **GLS**

REMY MARTIN VSOP \$20
France, 40% abv

LIQUEURS (45 ML) **GLS**

FRANGELICO \$13

VERMOUTH ROSSO \$14

APEROL 13

BITTER CAMPARI \$15

LIMONCELLO \$13

SAMBUCA \$14

GRAPPA (30 ML) **GLS**

NONINO \$18

DIGESTIVE - AMARI (30 ML) **GLS**

AVERNA \$12
Sicilia - Italy, 29% abv

CYNAR \$12
Veneto - Italy, 16,5 abv

LUCANO \$12
Basilicata - Italy, 28% abv

MONTENEGRO \$12
Emilia Romagna - Italy, 23% abv

JÄGERMEISTER \$12
Germania, 35% abv

NON-ALCOHOLIC

MILKSHAKE

CHOCOLATE , STRAWBERRY , VANILLA \$10

FRESH JUICE

ORANGE | APPLE | CARROT \$8

ITALIAN WATER

PANNA | SAN PELLEGRINO (750 ML) \$8

FEVER - TREE SOFT DRINK

TONIC WATER \$7

SOFT DRINKS / JUICES

COCA COLA OR COCA COLA ZERO \$6

SPRITE \$6

ORANGE JUICE \$6

PINEAPPLE JUICE \$6

CRANBERRY JUICE \$6

LIME JUICE \$6

NON-ALCOHOLIC

TEA

CHAMOMILE	\$5
EARL GREY	\$5
ENGLISH BREAKFAST	\$5
PEPPERMINT	\$5
GREEN TEA	\$5
LEMON OR LYCHEE ICED TEA	\$7

COFFEE / DECAF

Additional \$1 for ice

SINGLE | DOUBLE

ESPRESSO RISTRETTO	\$3 \$5
MACCHIATO	\$4 \$6
CAPPUCCINO	\$5 \$7
PICCOLO LATTE	\$5 \$7
LATTE	\$5 \$7
FLAT WHITE	\$5 \$7
LONG BLACK SHORT	\$4 \$6
MOCHA	\$6 \$6
HOT CHOCOLATE	NA \$8
HOT MILK	NA \$5