



SET MENU RM145++

SOUP

[CHOOSE 1]

ZUPPA DI FUNGHI [V]

A rich mushroom soup made with a selection of wild mushrooms, finished with truffle oil and a sprinkle of parmesan. Served with a slice of garlic bread.

ZUPPA AL POMODORO E MASCARPONE [V]

Our signature tomato cream soup with San Marzano tomatoes, cream, extra virgin olive oil, basil, topped with sundried tomatoes and infused with mascarpone cheese. Served with a slice of garlic bread.

STARTERS

[CHOOSE 1]

SOFFICINI

Golden fried crispy dough pockets filled with mozzarella tomato concasse, oregano and beef salami. Served with arrabbiata spicy sauce.

BRUSCHETTA AGLI SCAMPI

Three crispy slices of toasted bread topped with fresh tiger prawns in an Italian slightly spicy homemade cocktail sauce.

INSALATA DI CESARE CON POLLO

Marinated romaine lettuce with Caesar dressing topped with cherry tomatoes, croutons, beef bacon and hard-boiled egg, served with grilled chicken.

MAINS

[CHOOSE 1]

LASAGNA CLASSICA

Layers of homemade egg pasta, rich beef ragu, creamy bechamel and melted mozzarella, topped with Grana Padano and basil.

CODA ALLA VACCINARA

Oxtail slow-simmered for four hours bathed in a rich tomato ragu and served over a bed of polenta.

AGNELLO BRASATO

Slow-cooked New Zealand lamb shank in a rich tomato and Italian herb sauce, served with creamy mashed potatoes.

POLLO ALLA CACCIATORA

Slow-roasted chicken leg simmered in a tomato ragu with bell peppers and black olives, served on a bed of whipped potatoes.

DESSERT

[CHOOSE 1]

TIRAMISU

Classic Italian dessert, layered with coffee-soaked ladyfingers, mascarpone cream and Italian meringue topped with dark chocolate shaving and dusted with cocoa powder.

CREMA BRUCIATA

Our house Crème Brule, a smooth vanilla custard cream, topped with a crunchy layer of caramelized sugar.

DRINKS

[CHOOSE 1]

LYCHEE DI MENTA

Lychee puree, lime juice, spearmint, soda.

NOJITO

Fresh lime, mint leaves, soda.

COFFEE / TEA

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND 6 % SST.