SPECIALITY COFFEE

Roasted and Sourced from Blue Tokai



HOT		COLD		
Espresso	150	Iced Americano	160	
Americano	170	Iced Mocha / Latte	220	
Pour Over	180	Iced Chocolate	260	
French Press	180	COCO Cold Coffee	240	
Macchiato	180	Spanish Cold Coffee	240	
Cappuccino	200	Cold Brew	220	
Add Hazelnut / Caramel	50	Coffee Tonic	280	
Latte	200	Cold Brew + Tonic Water		
Add Hazelnut / Caramel	50	Lemonade Espresso	240	
Mocha	220	Orange Espresso	280	
Turkish Mocha	220	Lime Iced Tea	180	
Hot Chocolate	240	Hibiscus Lime Iced Tea	220	
Lemon Ginger Honey Tea	120	Thai Iced Tea	240	
Green Tea	120	Ginger Zero Calorie Cooler	220	
SHAKES		Fresh Fruit Juice	240	
Coffee Shake	260	Water Melon Orange	240	
Chocolate Shake	260	Kombucha	220	
Vanilla Shake	260	Mango & Jalapeno/Passion Fruit & Vanilla		
		Aerated Drink	70	
ACCOMPANIMENTS Paired best with tea or coffee				
Butter Croissant	120	Pain Au Chocolat	140	

ROMAN PIZZA

Pizza served in central Italy with a thinner and crispier base. Longer cooking time with high grade olive oil added to the flour make for a richer & crispier pizza.

Margherita - 595

(Marinara sauce, fresh basil, mozzarella and evoo)

Foresta - 645

(Wild mushrooms, sundried tomatoes, onions, green peppers, marinara sauce, mozzarella and evoo)

Explorer - 645

(Broccoli, zucchini, green pepper, basil oil, marinara sauce, mozzarella cheese, Italian seasoning)

Ranch - 675

(Spinach, cherry tomatoes, jalapenos, goat cheese, mozzarella cheese, marinara sauce and evoo)

Burrata and Arugula - 795

(Arugula, green peppers, shredded burrata cheese, marinara sauce, fresh buffalo mozzarella cheese and evoo)

Meatzza - 695

(Chicken meatballs, broccoli, fried garlic, mozzarella cheese, marinara sauce and evoo)

Devil's Chicken - 695

(Smoked chicken, grilled chicken, onion, green chillies, wild mushroom, marinara sauce, mozzarella cheese and peri peri seasoning)

Classic Pepperoni - 795

(Marinara sauce, fresh buffalo mozzarella, pepperoni, basil and evoo)

• Mad Pepperoni - 795

(Marinara sauce, onion, red pepper, jalepeno, pepperoni, basil, mozzarella cheese and evoo)

Prosciutto and Burrata - 995

(Italian prosciutto ham, arugula, green peppers, cherry tomatoes, shredded burrata cheese, marinara sauce, fresh buffalo mozzarella cheese and evoo)

PASTAS

Choose from our classic selection of pastas. All our pastas are served with house made Crostini

Penne Bianca / Arabiatta / Parma Rosa - 445

(Choose our classic creamy white / red / pink sauce topped with parmesan)

Spaghetti Aglio e Olio - 475

(Spaghetti tossed in evoo, flavored with garlic, parsley, basil oil and parmesan)

Linguine Al Limone - 495

(Linguine pasta tossed with garlic, red chilli, fresh lemon oil and parmesan)

Cacio e Pepe - 545

(Spaghetti pasta tossed with freshly ground black pepper, butter and parmesan sauce)

Fettuccine Alfredo - 545

(Fettuccine pasta served in our specialty mushroom and parmesan sauce. A must try)

Fusilli Pesto Genovese - 575

(Fusilli served with creamy sauce infused with homegrown fresh basil pesto and parmesan)

Fusilli Wild Mushroom in Truffle Oil - 595

(Fusilli tossed with shitake, black fungus and button mushrooms topped with truffle oil and parmesan)

Spaghetti Meatballs - 595

(Spaghetti pasta tossed in our specialty Italian tomato pelati with chicken meatballs, basil oil, garlic, chilli flakes and parmesan)

■ Fusilli Chicken with Thyme - 595

(Fusilli tossed in our specialty thyme infused pink sauce with chicken, garlic and parmesan)

Linguine Amatriciana - 645

(Linguine pasta tossed in our specialty Italian tomato pelati with crispy bacon, basil oil garlic, chilli flakes and parmesan)

Our pasta is cooked al-dente

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Cacio e Pepe - 545

(Spaghetti pasta tossed with freshly ground black pepper, butter and parmesan sauce)

Fettuccine Alfredo - 545

(Fettuccine pasta served in our specialty mushroom and parmesan sauce. A must try)

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(Fusilli served with creamy sauce infused with homegrown fresh basil pesto and parmesan)

Fusilli Wild Mushroom in Truffle Oil - 595

(Fusilli tossed with shitake, black fungus and button mushrooms topped with truffle oil and parmesan)

Spaghetti Meatballs - 595

(Spaghetti pasta tossed in our specialty Italian tomato pelati with chicken meatballs, basil oil, garlic, chilli flakes and parmesan)

• Fusilli Chicken with Thyme - 595

(Fusilli tossed in our specialty thyme infused pink sauce with chicken, garlic and parmesan)

Linguine Amatriciana - 645

(Linguine pasta tossed in our specialty Italian tomato pelati with crispy bacon, basil oil garlic, chilli flakes and parmesan)

Our pasta is cooked al-dente

Wild Mushroom & Truffle Oil - 745

(Shitake, black fungus, button mushrooms, green peppers, fresh buffalo mozzarella, tomato pelati, truffle oil and evoo)

Fredda Margherita - 745

(Signature cold pizza - Cold marinara sauce, fresh shredded burrata cheese, fresh basil and evoo)

Burrata and Pesto Margherita - 795

(Fresh buffalo mozzarella, fresh burrata cheese, tomato pelati, pesto and evoo)

Pollo Smokehouse - 695

(Smoked chicken, jalapenos, black olives, sundried tomatoes, tomato pelati, fresh buffalo mozzarella and evoo)

Pollo Overload - 745

(Grilled chicken, smoked chicken, chicken meatballs, green peppers, onions, tomato pelati, fresh buffalo mozzarella and evoo)

Classic Pepperoni - 795

(Tomato pelati, fresh buffalo mozzarella, pepperoni, basil and evoo)

Proscuitto and Burrata - 995

(Italian proscuitto ham, arugula, green peppers, cherry tomatoes, shredded burrata cheese, tomato pelati, fresh buffalo mozzarella cheese and evoo)

You can also order half and half pizzas from our menu

Add Vegetables - 65 Pesto - 65 Chicken - 125 Pepperoni - 245 Feta - 95 Burrata - 195

HOW TO EAT A NEAPOLITAN PIZZA SLICE

(It's Soupy and Slurpy)











FOLD SIDE FO

FOLD TIP

EAT

ARTISANAL HOMEMADE PASTA

Try our special hand crafted Italian main courses. All our mains are served with house made Crostini.

Tuscan Vegetable and Cheese Lasagna - 545

(Flat pasta layered with slow cooked tomato sauce with a blend of vegetables and cheese)

Broccoli & Cheese Ravioli with Lemon Butter* - 495

(Housemade pasta stuffed with broccoli and cheese served with our specialty lemon butter sauce, fresh lemon oil and parsley dust)

Ravioli Mushroom Bianca* - 495

(Housemade pasta stuffed with mushroom and sundried tomatoes, tossed in creamy white sauce and parsley dust)

Spinach Ravioli Neapolitan* - 495

(Housemade pasta stuffed with spinach and cheese tossed in classic pomodoro sauce, basil oil and parsley dust)

Ravioli Pollo Parma Rosa* - 545

(Housemade pasta stuffed with chicken, red peppers, basil and cheddar served in a creamy pink sauce and parsley dust)

RISOTTO

A creamy symphony of arboria rice, slow simmered to perfection in a delicate blend of aromatic herbs and savoury broth.

Risotto - 495

Choice of Sauces:

Creamy wild mushroom
Pomodoro
Pesto

All our raviolis contain egg in the dough*

Add Vegetables - 65 Chicken - 125 Bacon - 245

NEAPOLITAN PIZZA

Original 11" pizzas from Naples, Italy. Our specialty, these artisan pizzas are hand worked with high grade flour and rested for over 36 hours. They are soft and soupy in the centre with raised edges and a charred crust. Best enjoyed piping hot straight out of our dome oven. To enjoy the authentic flavours of the Italian pelati and fresh buffalo mozzarella cheese, feel free to dig in and use your hands.

Marinara - 495

(Tomato pelati, garlic, fresh basil, oregano and evoo)

Classic Margherita - 595

(Fresh buffalo mozzarella, tomato pelati, fresh basil and evoo)

Vegetariana - 645

(Green peppers, black olives, onions, jalapenos, tomato pelati, fresh buffalo mozzarella and evoo)

Quattro Formaggi - 675

(Four cheese pizza with fresh buffalo mozzarella, parmesan, feta, mascarpone, tomato pelati, fresh basil and evoo)

Caprese - 675

(Cherry tomatoes, black olives, fresh basil, mascarpone, fresh buffalo mozzarella, parmesan, tomato pelati and evoo. House Special)

Spinach and Feta - 675

(Spinach, assorted bell peppers, feta, balsamic reduction, fresh buffalo mozzarella, parmesan, tomato pelati, and evoo)

Gardenia - 675

(Gherkins, green peppers, onions, goat cheese, tomato pelati, fresh buffalo mozzarella, parmesan, goat cheese and evoo)

DESSERTS

All our desserts are prepared in house with high quality ingredients

OG Walnut Chocolate Brownie - 145

(A rich fudgy brownie loaded with dark chocolate and crunchy walnuts)

Banana Walnut Cake - 225

(A moist flavourful cake made with ripe bananas and crunchy walnuts)

Affogato - 275

(Sinful combination of espresso shot and vanilla ice cream. An Italian classic)

Death By Chocolate Pastry - 345

(A silky, indulgent pastry made with premium Belgian chocolate layered with moist and smooth chocolate ganache)

Blueberry Cheesecake - 345

(Authentic cream cheese, biscuits and blueberry compote)

Lotus Biscoff Cheesecake - 345

(A creamy, smooth cheesecake with a crunchy lotus biscoff biscuit base, topped with luscious biscoff spread)

Classic Tiramisu* - 375

(Freshly served on the table with layers of mascarpone cheese, coffee, organic cocoa and savoiardi biscuits topped with coffee liqueur. House Special)



Ferrero Rocher	 225
Lotus Biscoff	 225

Contains Egg*

ARTISANAL HOMEMADE PASTA

Try our special hand crafted Italian main courses. All our mains are served with house made Crostini.

Tuscan Vegetable and Cheese Lasagna - 545

(Flat pasta layered with slow cooked tomato sauce with a blend of vegetables and cheese)

Broccoli & Cheese Ravioli with Lemon Butter* - 495

(Housemade pasta stuffed with broccoli and cheese served with our specialty lemon butter sauce, fresh lemon oil and parsley dust)

Ravioli Mushroom Bianca* - 495

(Housemade pasta stuffed with mushroom and sundried tomatoes, tossed in creamy white sauce and parsley dust)

Spinach Ravioli Neapolitan* - 495

(Housemade pasta stuffed with spinach and cheese tossed in classic pomodoro sauce, basil oil and parsley dust)

Ravioli Pollo Parma Rosa* - 545

(Housemade pasta stuffed with chicken, red peppers, basil and cheddar served in a creamy pink sauce and parsley dust)

RISOTTO

A creamy symphony of arboria rice, slow simmered to perfection in a delicate blend of aromatic herbs and savoury broth.

Risotto - 495

Choice of Sauces:

Creamy wild mushroom Pomodoro Pesto

All our raviolis contain egg in the dough*

Add Vegetables - 65 Chicken - 125 Bacon - 245

NEAPOLITAN PIZZA

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Marinara - 495

(Tomato pelati, garlic, fresh basil, oregano and evoo)

Classic Margherita - 595

(Fresh buffalo mozzarella, tomato pelati, fresh basil and evoo)

Vegetariana - 645

(Green peppers, black olives, onions, jalapenos, tomato pelati, fresh buffalo mozzarella and evoo)

Quattro Formaggi - 675

(Four cheese pizza with fresh buffalo mozzarella, parmesan, feta, mascarpone, tomato pelati, fresh basil and evoo)

Caprese - 675

(Cherry tomatoes, black olives, fresh basil, mascarpone, fresh buffalo mozzarella, parmesan, tomato pelati and evoo. House Special)

Spinach and Feta - 675

(Spinach, assorted bell peppers, feta, balsamic reduction, fresh buffalo mozzarella, parmesan, tomato pelati, and evoo)

Gardenia - 675

(Gherkins, green peppers, onions, tomato pelati, fresh buffalo mozzarella, parmesan, goat cheese and evoo)

ROMAN PIZZA

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(Marinara sauce, fresh basil, mozzarella and evoo)

Foresta - 645

(Wild mushrooms, sundried tomatoes, onions, green peppers, marinara sauce, mozzarella and evoo)

Explorer - 645

(Broccoli, zucchini, green pepper, basil oil, marinara sauce, mozzarella cheese, Italian seasoning)

Ranch - 675

(Spinach, cherry tomatoes, jalapenos, goat cheese, mozzarella cheese, marinara sauce and evoo)

Burrata and Arugula - 845

(Arugula, green peppers, shredded burrata cheese, marinara sauce, fresh buffalo mozzarella cheese and evoo)

■ Meatzza - 695

(Chicken meatballs, broccoli, fried garlic, mozzarella cheese, marinara sauce and evoo)

Devil's Chicken - 695

(Smoked chicken, grilled chicken, onion, green chillies, wild mushroom, marinara sauce, mozzarella cheese and peri peri seasoning)

Classic Pepperoni - 795

(Marinara sauce, fresh buffalo mozzarella, pepperoni, basil and evoo)

Mad Pepperoni - 795

(Marinara sauce, onion, red pepper, jalepeno, pepperoni, basil, mozzarella cheese and evoo)

Proscuitto and Burrata - 995

(Italian Proscuitto ham, arugula, green peppers, cherry tomatoes, shredded burrata cheese, marinara sauce, fresh buffalo mozzarella cheese and evoo)

DESSERTS

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Banana Walnut Cake - 225

(A moist flavourful cake made with ripe bananas and crunchy walnuts)

Affogato - 275

(Sinful combination of espresso shot and vanilla ice cream. An Italian classic)

Dark Chocolate Truffle Pastry - 345

(A silky, indulgent pastry made with premium Belgian chocolate layered with moist and smooth chocolate ganache)

Blueberry Cheesecake - 345

(Authentic cream cheese, biscuits and blueberry compote)

Lotus Biscoff Cheesecake - 345

(A creamy, smooth cheesecake with a crunchy lotus biscoff biscuit base, topped with luscious biscoff spread)

Classic Tiramisu* - 345

(Freshly served on the table with layers of mascarpone cheese, coffee, organic cocoa and savoiardi biscuits topped with coffee liqueur. House Special)



Ferrero Rocher ______ 225
Lotus Biscoff ______ 225

Contains Egg*

We levy a discretionary service charge of 5%.

FOCACCIA

Italian bread originally from Genoa made from our signature fermented dough baked with olive oil & herbs

Classic Focaccia - 295

(Classic Italian round flatbread baked with cherry tomatoes, garlic, and rosemary served with a drizzle of evoo. A sinful combination with wine and beer)

Spinach and Goat Cheese Focaccia - 345

(Italian flatbread topped with sauteed spinach, olives, sundried tomatoes and creamy goat cheese served with a drizzle of evoo)

Devil's Focaccia - 345

(A bold and zesty focaccia topped with fiery jalapenos, red bellpepers and onions finished with a kick of smoky and hot peri peri spice)

CALZONE & HUMMUS PLATTER

Antipasti with option to choose from folded Italian sandwiches and hummus platter

Foresta Calzone - 295

(Oven-baked folded pizza sandwich made with 24 hours fermented dough stuffed with wild mushrooms, sundried tomatoes, onions, green peppers and marinara sauce)

Vegetable Pesto Calzone - 325

(Oven-baked folded pizza sandwich made with 24 hours leavened dough stuffed with fresh pesto, mozzarella, onions and green peppers)

Smoked Chicken Calzone - 325

(Oven-baked folded pizza sandwich made with 24 hours leavened dough stuffed with tomato pelati, mozzarella, smoked chicken, jalapenos, onions and green peppers)

Panuozzo Prosciutto Romano - 445

(A classic sandwich from Tuscany, made from 24 hours leavened dough stuffed with tomato pelati, mozzarella, Italian prosciutto ham, jalapenos, onions and green peppers)

Hummus Platter - 325

(Platter with hummus, feta, fattoush, toasted house garlic breads and lavash. Perfect for lazy evenings

INSALATA (SALADS) Start your meal with our healthy Italian Salads

Aioli Garden Salad - 365

(Grilled carrots, zucchini, bell peppers, mushrooms and olives served on a bed of lettuce with a fresh aioli dressing topped with parmesan)

Cucumber Goat Cheese Salad - 365

(Refreshing salad with spinach, cucumber, onion, almonds, green apple, olives and creamy goat cheese)

Watermelon and Feta Salad - 365

(A perfect blend of sweet and savoury, featuring juicy watermelon chunks paired with tangy feta cheese, fresh mint leaves and a drizzle of balsamic glaze)

Burrata and Arugula Salad - 495

(Fresh arugula, crispy lettuce and juicy tomatoes, paired with creamy burrata and a drizzle of balsamic glaze)

Add: Prosciutto ham - 195

GARLIC BREADS

Made from our signature dough, all our garlic breads are baked at high temperature and served with sour cream and marinara dip

Plain Butter Garlic Breadsticks - 245

(Our OG garlic bread made from a 36 hr fermented dough and dollops of garlic butter)

Cheesy Garlic Breadsticks - 325

(Soft butter garlic breadsticks baked with oodles of cheese)

Cheesy Garlic Breadstick with Jalapeno and Sundried Tomatoes - 345

(Garlic bread baked with cheese, jalapeno and sundried tomatoes)

Butter Garlic Breadsticks with Burrata Pesto Dip - 545

(Our OG garlic bread paired with fresh burrata, pesto and sundried tomato dip)