

STARTERS

TRUFFLE FLORENTINE (d, vg)	\$20
sautéed mushroom in garlic butter, white wine, parmesan creamed spinach, mozzarella cheese	
GOAT CHEESE (d, vg)	\$19
deconstructed goat cheese salad, asparagus, cherry roasted tomatoes	
GRILLED HALLOUMI (d, vg)	\$15
bruschetta herb toast, grilled halloumi, cherry tomatoes, olive hummus	
SMOKED EEL (d, gf)	\$19
potato pave, smoked eel, parmesan salsa verde, saffron creamé	
ROAST RUMP VITELLO TONNATO	\$19
thinly sliced angus roast beef, tuna, capers sauce	

SALADS

CLASSIC CAESAR SALAD (d)	\$22
romaine lettuce, caesar dressing, herbed croutons, anchovies Poached Egg	
GREEK SALAD (d, vg)	\$16
olives, feta, tomato, cucumber, green pepper, greek dressing	
PRAWN CAESAR SALAD (d)	\$26
prawns, olives, parmesan, lettuce romaine, anchovies Poached Egg	
SMOKED SALMON SALAD (d)	\$26
salmon, avocado, cucumber, cherry tomatoes	

KIDS MENU

SPAGHETTI BOLOGNAISE (d)	\$28
slow cooked beef, tomato passata, basil	
SPINACH MAC & CHEESE (d, vg)	\$16
wilted spinach, cheese sauce, parmesan cheese	
CHICKEN PESTO PASTA (d)	\$18
tossed shredded chicken, broccoli pesto cream sauce	
CHICKEN BURGER & FRIES	\$24
tender tangy chicken breast, cheese, fries	
KIDS PIZZA	\$18
margherita, hawaiian, pepperoni, or cheeseburger pizza	

PIZZA

MARGHERITA (d, vg)	\$18
tomato napolitano, mozzarella cheese, oregano	
VEGETARIAN (d, vg)	\$22
tomato napolitano, mozzarella cheese, fresh greens, avocado	
HAWAIIAN (d, p)	\$20
tomato napolitano, mozzarella cheese, ham, pineapple	
MALDIVIAN TUNA (d)	\$20
tomato napolitano, mozzarella cheese, tuna, olives, maldivian chili	
FRUTTI DI MARE (d)	\$22
tomato napolitano, mozzarella cheese, oregano SeaFood Mix	
NY CALZONE (d)	\$22
tomato napolitano, mozzarella cheese, beef, ricotta	
CHICKEN TANDOORI (d)	\$22
tomato napolitano, mozzarella cheese, masala chicken, masala sauce	
CAPRICCIOSA PIZZA (d, p)	\$26
tomato napolitano, mozzarella cheese, ham, salami, olives, artichoke, mushroom	

TOPPINGS

\$2
green chili
olives black
tomato
rocket leaves
garlic fresh
onion
mushroom
pineapple
bell pepper
tuna flakes
anchovies

\$5
baby spinach
chicken tandoori
bacon
gypsy ham
salami
parma ham
salmon
feta cheese
mozzarella
avocado

PASTA

STUFFED CONCHIGLIONI (d, vg)	\$24
butternut, parmesan, ricotta stuffed conchiglioni, rich parmesan passata creamé	
MEZZELUNE (d, vg)	\$20
stuffed pasta mezzelune, smoked mozzarella, caramelized onion sauce	
SPAGHETTI AGLIO E OLIO (d)	\$18
chilli flakes, garlic, parsley, parmesan	
OSSOLA STYLE GNOCCHI (d, vg)	\$20
potato and pumpkin gnocchi, sage parmesan butter sauce, parmesan crisp	
PESTO LINGUINE (d, n)	\$24
pulled chicken, creamy pesto, parmesan	

MAINS

MUSHROOM SPINACH ORZO (d)	\$20
sautéed mushrooms, spinach orzo, truffle poached egg, ricotta tortellini	
GRILLED SOLE	\$24
grilled lemon sole, couscous, lemon cream foam, herb gratin	
LAMB SHANK (d)	\$34
braised lamb shank, herbed tomato passata orzo	
ROLLED PORK FILLET (d, p)	\$38
roasted pork loin, spinach, feta cheese, sundried tomato, new potatoes, mustard rosemary salsa,	

Desserts

ALMOND AFFOGATO (n, d, vg)	\$16
almond espresso liqueur, vanilla gelato, candied almonds	
CANNOLI (n, d, vg)	\$18
rollon cannoli, pistachio chocolate nuts, ricotta, mascapone, peeled orange candied fruit	
PANNA COTTA (n, d, vg)	\$17
strawberry, almond crumble	
ZABAGLIONE TRIFLE (d, vg)	\$22
layered fruit panettone, chocolate, zesty white wine custard, espresso lady fingers	

All prices are in USD and include 16% GST and service charge

(n) - contains nuts (vg) - vegetarian (v) - vegan (gf) - gluten free (d) - dairy (p) - pork

SPARKLING

VENETO Prosecco Rosé DOC Astoria "Butterfly" Millesimato Extra Dry LIGHT, RED BERRIES, VENETO ROSÉ PROSECCO	\$60
FRANCIACORTA, LOMBARDY Antinori Tenuta Montenisa 'Marchese Antinori' Cuvée Royale N.V. CLEAN, CITRUS FINISH, MINIMALIST FRANCIACORTA	\$130
VENETO Bella Glamour (Non-Alcoholic) FIZZY, UNFERMENTED GRAPE JUICE, ALCOHOL-FREE	\$60

ROSÉ

PROVENCE Château d'Esclans Whispering Angel Rosé ELEGANT,DEEP,RICH PROVENÇAL ROSÉ	\$150
PAYS D'OC IGP STUDIO BY MIRAVAL PROVENCE CITRUS,PALE PINK,FLESHY PALATE	\$110

VINO BIANCO

BURGUNDY Joseph Drouhin Mâcon-Bussières Les Clos LIMPID AND BRIGHT,MINERAL NOTES,WHITE FLOWERS	\$130
BORDEAUX Château Marjosse Rouge Blanc STRAW YELLOW,TOMATO LEAVES,NOTES OF GRAPEFRUIT	\$130
ALSACE Trimbach Riesling CRISP APPLE NOTES,TROPICAL FRUIT,VANILLA	\$130
CHABLIS La chablisienne petit chablis pas si petit CITRUS FRUITS,WELL-BALANCED NOTES	\$120
LOIRE VALLEY Pascal Jolivet Attitude Sauvignon Blanc FLORAL,ELEGANT,FRUITY,DRY AND MINERAL	\$100
PIEDMONT Cossetti Gavi Di Gavi WHITE FLOWER AROMAS,DAY CRISP	\$130
MARLBOROUGH Craggy Range Sauvignon Blanc JUICY,WHITE FLOWERS,GREEN APPLE,PEAR,GRAPEFRUIT	\$120
RIOJA NIVARIUS Rioja Blanco Tempranillo blanco,DOC Rioja WHITE FLORAL BLOSSOM,RIPE APPLE AND PEAR	\$90

SIGNATURE

GIALLO Gin, Limoncello, Lime, Thyme	\$18
APERITINI Vodka, Maraschino Cherry Liqueur, Aperol, Prosecco	\$18
ALBERO Tequila Blanc, Amaretto, Raspberry syrup, Lime, Grapefruit Juice	\$18
CITRUS HEAVEN Gin, Martini Rosso, Orange Liqueur, Campari, Orange Juice	\$18
AMORE DEL Whiskey, Strawberry, Fresh Lemon Juice, Orange Bitters, Port Float	\$18
FIORE VIOLA Gin, Lavender, Fresh Lemon Juice, Fresh Basil	\$18
ROSATO Aperol, Martini Rosso, Sparkling Wine, Splash Orange	\$18

CLASSIC

NEGRONI Gin, Sweet Vermouth, Campari	\$16
APEROL SPRITZ Aperol, Prosecco, Soda Water	\$16
AMERICANO Sweet Vermouth, Campari, Soda Water	\$16
NEGRONI SBAGLIATO Campari, Sweet Vermouth, Prosecco	\$16
BELLINI Peach, Prosecco	\$16
HUGO Prosecco, Elderflower, Soda, Orange, Lime, Mint	\$16
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda Water	\$16

BIRRA VA BENE

PERONI – Italy	\$14
SAN MIGUEL – Philippines	\$14
TIGER – Singapore	\$14
STELLA ARTOIS – Belgium	\$14
CORONA – Mexico	\$14
HEINEKEN – Holland	\$14
SAVANA CIDER – South Africa	\$14

VINO ROSSO

BURGUNDY Domaine Joseph Drouhin, Laforet DARK FRUITS,SPICE,BRIGHT RASPBERRY NOTES	\$130
BORDEAUX Domaines Rollan de by Demoiselle de, Médoc BLACK CUURANTS,CHALKY TANNIS,FRENCH OAK	\$110
BORDEAUX Jean-Pierre Moueix Aigle Rouge RIPE,JUICE BERRY,VELVETTY TANNINS	\$110
BORDEAUX La Miraculeuse Rouge BLACK BERRY,SPICE AND CEDAR	\$120
BORDEAUX Château Marjosse Rouge DARK BERRY,FRESH SPICE FLAVORS,SMOOTH TASTE	\$120
CÔTES DU RHÔNE E.Guigal Côtes du Rhône Rouge AROMATIC ,BLACK FRUITS ,SPICES	\$130
SONOMA Kenwood Estate Zinfandel BLUEBERRY,BERRY PIE FLAVOR,SOFT	\$130
FRIULI Angoris Refosco dal Peduncolo Rosso RED FRUIT AROMAS,PEPPERY OAK NOTES,RIPE PLUM	\$120
TOSCANA Ruffino Chianti DOCG RUBY RED COLOR,VANILA,TOASTED COCOA	\$120
FRIULI Angoris villa Locatelli merlot SARSA PANILA,CARAMEL AND ALL SPICE	\$120
PINOT NOIR Lona, Mr. P Pinot Noir ELEGANT,FRESH CHERRY,SWEET CHERRY FRUITS	\$120

DOLCE

PIEMONTE Fontanafredda Moscato d'Asti DOCG PLEASANTLY SWEET,HONEY,WELL - BALANCED	\$60
HUNGARY Château Pajzos Ladiva Tokaji Harslevelu Late Harvest RIPE FRUIT ,YELLOW PEACH, MELON MELLOW FINISH	\$90