

PRIMI PIATTI (PASTA DISHES)

SPAGHETTI ALLA CARBONARA
The most know dish from Rome, served with crispy bacon, egg yolk, pecorino Romano cheese and ground black pepper
\$24.00

LINGUINE ALLE VONGOLE
Classic Italian dish served in white wine sauce, clams, cherry tomatoes, fresh parsley
\$25.00

SPAGHETTI AL CARTOCCIO
Wrapped and oven baked pasta, squid, mussels, clams, prawns, capers, olives in light tomato sauce
\$26.00

TAGLIATELLE ALLA BOLOGNESE
Tagliatelle with traditional Bolognese sauce served with beef ragout and Parmesan cheese
\$24.00

SPAGHETTI DEL CONTE
Revisited aglio and olio style pasta, made with fresh garlic, fried garlic, black garlic, garlic puree, chilli and parsley
\$23.00

ORECCHIETTE DELLA ZIA
Ear shaped pasta, served in a delicate Saffron sauce, minced pork sausage, and crispy garlic
\$24.00

LASAGNA
Layered homemade pasta sheets, beef Bolognese sauce, béchamel sauce, mozzarella and Parmesan cheese
\$25.00

LINGUINE AL PESTO GENOVESE
Linguine pasta served with basil pesto sauce with potatoes and french beans
\$24.00

PAPPARDELLE DELLA PIAZZA
Homemade pappardelle pasta, with crab meat, garlic, chili and spinach
\$28.00

RAVIOLONI TARTUFATI
Stuffed cheese and mushroom ravioli in a delicious creamy truffles sauce
\$25.00

GNOCCHI DELLO CHEF
Homemade potato dumpling in lamb and artichokes ragout topped with Pecorino cheese
\$27.00

RISOTTI

RISOTTO AI FUNGHI PORCINI
Carnaroli rice served with porcini mushrooms butter and Parmesan cheese
\$26.00

RISOTTO ALLO SCOGLIO
Carnaroli rice served with mussels, clams, prawns and squid
\$26.00

SECONDI PIATTI (MAIN COURSE) SECONDI DI PESCE (FISH)

BRANZINO ALLA MEDITERRANEA
Pan-seared Sea bass fillet, served with white wine reduction, cherry tomatoes, olives and capers
\$28.00

SALMONE GRIGLIATO
Fresh Salmon steak served with lemon sauce and seasonal salad
\$26.00

SECONDI DI CARNE (MEAT)

FILETTO ALLA GRIGLIA
Grilled Black Angus tenderloin(250gr) served with green salad, roasted potatoes and delicious gorgonzola sauce
\$42.00

BRACIOLA DI MAIALE ARROSTO
Roasted Iberico Pork Chop with Truffles sauce, roasted potatoes and sauteed broccoli
\$38.00

OSSOBUCCO ALLA MILANESE CON GREMOLATA
Braised Veal shank in aromatic herbs and vegetable ragout served with Saffron risotto and lemon zest gremolada
\$39.00

SALTIMBOCCA DI POLLO
Pan-fried chicken escalope with Parma ham, sage and white wine sauce
\$29.00

PIZZE DELLA PIAZZA

LE CLASSICHE (CLASSIC)

- MARGHERITA** (Italian tomato sauce and mozzarella cheese) 20
- PROSCIUTTO E FUNGHI** (Italian tomato sauce, mozzarella cheese, cooked ham and fresh button mushroom) 23
- DIAVOLA** (Italian tomato sauce, mozzarella cheese, salami) 23
- CIPOLLA E PANCETTA** (Italian tomato sauce, mozzarella cheese, onions and bacon) 23
- HAWAII** (Italian tomato sauce, mozzarella cheese, cooked ham and pineapple) 23
- TONNO E CIPOLLA** (Italian tomato sauce, mozzarella cheese, tuna and onions) 23
- 4 FORMAGGI** (white base, mozzarella cheese, gorgonzola cheese, parmigiano cheese and scamorza cheese) 27

LE TRADIZIONALI (TRADITIONAL)

- CAPRICCIOSA** (Italian tomato sauce, mozzarella cheese, cooked ham, button mushroom and artichokes) 25
- ALLA GRIGLIA** (Italian tomato sauce, mozzarella cheese, grilled eggplant, zucchini, capsicum) 24
- 4 STAGIONI** (Italian tomato sauce, mozzarella cheese, ¼ cooked ham, ¼ mushroom, ¼ black olives, ¼ artichokes) 26
- BOSCAIOLA** (Italian tomato sauce, mozzarella cheese, sausage, button mushrooms and parmigiano cheese) 25
- ROMANA** (Italian tomato sauce, mozzarella cheese, anchovies, oregano and capers) 24
- TRICOLORE** (white base, mozzarella cheese, topped with rocket leaves, cherry tomatoes and parmigiano cheese) 26
- BUFALINA** (Italian tomato sauce, sprinkled mozzarella cheese, topped with bufala cheese, basil leaves and extra virgin oil) 27



LE NOSTRE (OUR SIGNATURES)

- IN PIAZZA** (Italian tomato sauce, mozzarella cheese, cooked ham, mushroom, salame, onions, bacon, artichokes, black olives) 32
- ZINGARA** (Italian tomato sauce, mozzarella cheese, salami, onion, gorgonzola cheese & garlic oil) 30
- CARNIVORA** (Italian tomato sauce, mozzarella cheese, cooked ham, salame, sausage, bacon) 30
- PARMA** (Italian tomato sauce, mozzarella cheese, topped with parma ham, rocket leaves and parmigiano cheese) 32
- CASANOVA** (white base, mozzarella cheese, grill zucchini, bacon, pork sausage, buffalo cheese and parmesan cheese) 33

I CALZONI (FOLDED PIZZA)

- COTTO** (mozzarella cheese, cooked ham, mushroom) 25
- RAMBO** (mozzarella cheese, salame, gorgonzola cheese, garlic oil) 27



DRINKS

SOFT DRINKS AND JUICES

Juices (orange/apple/calamansi)	4.5
San Pellegrino (750ml)	6.5
Acqua Panna (750ml)	6.5
Tonic Water	4.5
Soda Water	4.5
Coke/Diet Coke/Sprite/ Ginger ALE	4.5
Italian Coke (Chinotto)	4.5
Aranciata (Italian sparkling orange juice)	4.5
Limonata (Italian lemon juice)	4.5
Homemade Ice Lemon Tea	5.5



HOT/ICE DRINKS

LAVAZZA
TORINO, ITALIA, 1898

Espresso	4
Double Espresso	5
Black Coffee	4
Cappuccino	5.5
Latte	6
Ice Cappuccino	6.5
Ice Latte	7
Ice Black Coffee	6.5

TEA

English Breakfast	4.5
Earl Grey	5.5
Lipton	4.5
Chamomile (Caffeine Free)	6.0



APERITIF & COCKTAILS

Aperol Spritz (most Famous Italian Aperitif Aperol, prosecco, splash soda, garnish with sliced orange)	14
Negroni (gin, Campari, Martini Rosso, sliced orange)	15
Cuba Libre (rum, coke)	14
Long Island (vodka, gin, tequila, rum, lemon juice, coke)	15
Espresso Martini (vodka, kahlua, espresso)	14
Campari Soda	15
Campari Orange	15
Gin Tonic (gin, tonic water)	14
Screw Driver (vodka, orange juice)	14
Mojito (rum, fresh mint leaves, lime wedges)	14
Manhattan (bourbon, martini rosso, bitter, maraschino cherry)	15

ITALIAN BEER DRAUGHT AND BOTTLE



Peroni Draught	10/14
Menabrea (bottle)	11

DIGESTIVES AND LIQUORS

Sambuca	12
Limoncello	12
Grappa Bianca	12
Amaretto di Saronno	11
Amaro Averna	11
Amaro Montenegro	11
Amaro Del Capo	11

DESSERTS

Selection of Gelato

(Please check with our service crew for the available
flavours)
\$55.00

Cannoli Siciliani

Traditional Sicilian cannoli filled with ricotta cheese, lemon
candies, chocolate chip and crushed pistachio
\$12.00

Homemade Tiramisu' with espresso aroma

The famous Italian tiramisu with Kahlua (alcohol) and
coffee aroma
\$12.00

Pannacotta di Torino

Homemade cream pudding topped with caramel sauce,
strawberry or chocolate (contain alcohol)
\$12.00

In Piazza Nutella Tart

Butter crumble tart served with Nutella
\$12.00

Chocolate Lava Cake

(Add Vanilla Gelato) + \$3
Molten chocolate cake
\$12.00

Tagliere di formaggi Italiani

Selection of air-flown Italian cheese served with honey jam
\$30.00

CORRIERE DELLA PIAZZA



IN PIAZZA
A Touch of Italy

MENU

ANTIPASTI (STARTERS)

BRUSCHETTE

Toasted garlic bread with marinated chip tomato, fresh basil
and olive oil
\$14.00

CAPRESE CON MOZZARELLA CAMPANA DI BUFALA

Sliced tomatoes, Buffalo mozzarella cheese, basil, Balsamic
and Extra Virgin olive oil
\$20.00

PROSCIUTTO & MELONE

Italian cured Parma ham served on fresh Rock Melon
\$24.00

BURRATINA DELLA PIAZZA

125gr of fresh creamy Burrata cheese with Datterini
tomatoes, roasted capsicum, basil and extra virgin olive oil
\$24.00

FRITTURA DI CALAMARI

Deep-fried fresh squids with tartare sauce and lemon wedge
\$23.00

PARMIGIANA DI MELANZANE

Baked eggplants layered with mozzarella cheese, Parmesan
cheese, basil and tomato sauce
\$25.00

PEPATA DI COZZE E VONGOLE IN GUAZZETTO

Sauteed mussels and clams, cooked in white wine sauce,
garlic and black pepper
\$23.00

CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO

Thin slice Black Angus beef with shaved Parmesan cheese,
rocket salad, lemon wedge and truffle oil
\$23.00

INSALATE (SALADS)

INSALATA TRICOLORE

Mixed green salad, cherry tomatoes, sliced buffalo mozzarella
cheese, fennel and cucumber
\$16.00

INSALATA DI RUCOLA E PORTOBELLO CARPACCIO

Rocket salad served with sliced Portobello mushrooms,
shaved Parmesan cheese and truffles oil
\$18.00

INSALATA DI CESARE

Caesar salad of romaine lettuce, crispy bacon, croutons,
shaved Parmesan cheese and eggs
(add Grill prawns or grill chicken +\$6)
\$14.00

CONTORNI (SIDE DISHES)

PATATINE FRITTE

Potato stick fries served with mayonnaise Sauce
\$8.00

PATATE AL FORNO

Roasted potatoes with rosemary
\$8.00

VERDURE GRIGLIATE

Mixed grilled vegetables, marinated with garlic oil and
parsley oil
\$13.00

BROCCOLI SALTATI IN PADELLA

Stir-fried broccoli with garlic and fresh chilly
\$12.00

ZUPPE (SOUP)

MINISTRONE DEL CONTADINO

Traditional vegetables soup
\$14.00

ZUPPA DI PESCE

Seafood soup, basil oil and croutons
\$16.00