



ANY GOODS NOT PERFECTLY SATISFACTORY
Children's Finest Knit
Sweaters, 50 Cent.
No. 347842 One each.
59c

COMMUNAL FRIES

Conversations are best made over delicious freshly fried fries

	PETITE	REGULAR
GARLIC TRUFFLE FRIES 🍃 ✕ *	12	17
GARLIC TRUFFLE SWEET POTATO FRIES 🍃 ✕ *	13	18
our signature chunky cut fries or sweet potato fries drizzled liberally with truffle oil and topped with shaved parmesan, roasted garlic and parsley		
OKONOMIYAKI FRIES ✕	12	17
OKONOMIYAKI SWEET POTATO FRIES ✕	13	18
our popular japanese inspired fries topped with savoury nitsume sauce, japanese mayo, bonito flakes, furikake and scallions		
BULGARIAN INSPIRED LOADED FRIES	12	17
a reimagining of bulgarian kartofi sus sirene, thick cut fries topped with crumbled white cheese, shredded chorizo, chopped white onions, shaved parmesan, parsley and japanese mayo		
SINFUL FIVE CHEESE FRIES 🍃 ✕ *	13	18
sinfully delicious fries, drizzled with aged cheddar sauce, topped with melted raclette, emmental cheese, mozzarella cheese, sliced red onions, parsley and shaved parmesan		
DIRTY CHA CHAAN TENG FRIES	12	17
DIRTY CHA CHAAN TENG SWEET POTATO FRIES	13	18
fries baked with mozzarella cheese, topped with fried luncheon meat, a sunny egg, japanese mayo, hot sriracha sauce, parsley, shaved parmesan, scallions and chicken floss		
PATAJE OORLOG DUTCH STREET FRIES	12	17
our take on the popular dutch street food. fries served with spicy peanut sauce, satay chicken, japanese mayo, fresh chilli, chopped white onions, shaved parmesan and parsley		
TRAILER PARK FRIES	12	17
thick cut fries drizzled with japanese mayo, aged cheese sauce, guacamole, jalapenos, topped with white onions, shaved parmesan, cilantro, parsley and fried bacon		
SWEET POTATO FRIES 🍃 *	7	10
thinly cut sweet potato fries served with homemade spicy dip		
THICK CUT FRIES 🍃 *	6	9
served with tartar sauce and homemade spicy dip		

* Please note that our spicy dip is not vegetarian. Kindly approach our staff for ketchup or sweet chilli sauce as a substitute.



CICHETTI

Happiness is sharing good food with the people you love

PORK SAUSAGE PLATTER ✕	20	LUMACHE AGLIO E PREZZEMOLO ✕	16
selection of pork sausages served with asian spicy dip and mustard		half a dozen burgundy snail escargots, garlic parsley butter stuffing, togarashi and nam jim chilli. served with garlic bread	
CRUNCHY ARANCINI 🍃	16	FRAGOLE E FETA 🍃	16
crunchy fried tomato infused rice balls, tossed with truffle oil		strawberries in balsamic glaze, crumbled feta cheese, fresh basil on a crunchy pumpkin croquette with rucola leaves	
CALAMARI FRITTI	14	PROSCIUTTO E FICHI ✕	18
classic crunchy squid bites served with pizzaiolo sauce		thinly sliced parma ham with fresh figs drizzled with honey and balsamic glaze, topped with shaved parmesan. served with garlic bread	
CHICKPEA HUMMUS & GUACAMOLE 🍃	16	BAKED BRIE 🍃 ✕	19
served with garlic flatbread and mixed olives		oven baked melty brie cheese, drizzled with honey, topped with roasted rosemary, almond flakes and crumble, served with garlic flatbread	
SALMONE AFFUMICATO	16	S&D CLASSIC TOMATO BRUSCHETTA 🍃 ✕	12
norwegian smoked salmon, red onions, cherry tomatoes, pickled beetroot, dill yogurt, cucumber, and mixed olives		TOMATO & AVOCADO BRUSCHETTA 🍃	16
GARLIC BREAD 🍃	10	an italian favourite. grilled garlic sourdough bread topped with our signature tomato concasse, sun dried tomatoes and shaved parmesan	
oven toasted sourdough bread slices slathered with garlic butter		MIXED BRUSCHETTA ✕	16
POLPO PICCANTE	22	our classic tomato bruschetta topped with a mix of smoked salmon, pork saucisson and parma ham	
spicy pan seared octopus tentacles with garlic, chilli, paprika, onions, white wine, tomato sauce and lemon		PEACH AND PARMA HAM CROSTINI	16
PETITE CHEESE PLATE 🍃	21	thinly sliced parma ham, peach slices, mascarpone cheese and shaved grana padano on garlic crostini, drizzled with balsamic sauce	
assortment of farm cheeses with garlic crostini, mixed olives and fresh fruit		MUSHROOM AND RACLETTE CROSTINI 🍃	16
MIXED BOARD	23	garlic crostini topped with sauteed farm mushrooms and melted raclette cheese	
assortment of cold cuts and farm cheese with homemade bread, mixed olives and fresh fruit		CAPRESE DI BURRATA 🍃	21
BURRATINA 🍃 ✕	21	WITH PARMA HAM	24
burrata cheese, tomatoes, sun dried tomatoes, almonds, apple, pear, rucola, shaved parmesan, and sesame shoyu dressing		soft italian burrata cheese with fresh tomatoes, sun dried tomatoes, fresh basil, pesto and basil oil	
CRISPY CHICKEN DRUMLETS ✕	12		
served with homemade spicy dipping sauce (5 pieces)			

Not all ingredients are listed, please advise of any allergies.
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SALAD

Start your meal with a healthy dose of greens. Our dressings are left on the side so that you can adjust the intensity to the way that you like.

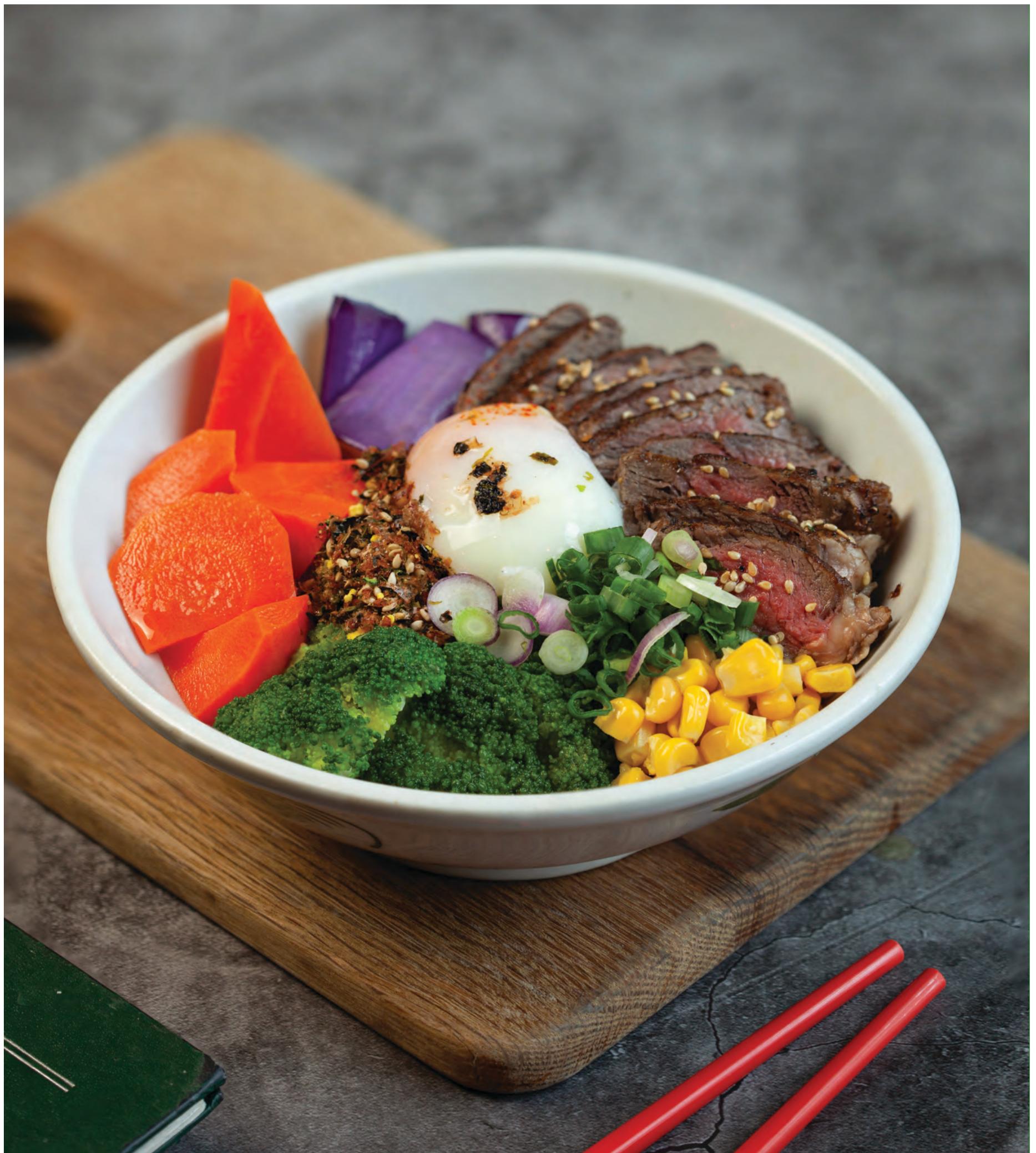
CAESAR ✕	16
WITH CHICKEN BREAST	18
WITH SMOKED SALMON	20
the ultimate comfort food. fresh romaine lettuce with homemade caesar dressing, shaved parmesan, salted anchovy, boiled egg, bacon and garlic crostino	
PROVENCE 🌿	16
WITH CRUNCHY PUMPKIN CROQUETTE 🌿	18
WITH PARMA HAM	20
mesclun leaves, hard boiled egg, japanese cucumber, tomatoes, olives, red onions, scamorza cheese and chickpeas. served with italian dressing	
SPINACI 🌿 ✕	16
WITH AVOCADO	18
WITH SMOKED SALMON	20
baby spinach leaves, sliced apple, strawberries, red onions, cherry tomatoes, beetroot, toasted almonds and cucumber. served with creamy sesame dressing	
RUCOLA E FRAGOLE 🌿	16
WITH FRESH FIGS 🌿	21
WITH PARMA HAM	21
rucola leaves, shaved parmesan, chopped sun dried tomatoes, red onions, strawberries, sliced pear, cherry tomatoes and pine nuts. served with a balsamic vinaigrette	
GRECA 🌿	16
WITH CHICKEN BREAST	18
WITH SMOKED SALMON	20
fresh romaine lettuce, bell peppers, red onions, feta cheese, olives, cucumber, tomatoes, mint leaves. served with italian dressing	
MISTO 🌿	16
WITH CHICKEN BREAST	18
WITH PARMA HAM	20
baby spinach leaves, rucola leaves, romaine lettuce, red onions. cucumber, tomatoes, sliced apple, almonds, hard boiled egg and shaved parmesan. served with sesame shoyu dressing	



S&D GOES ASIAN

Every now and then we all need a bit of familiar comfort in our lives. These dishes are inspired by our travels around Asia.

- ASIAN INSPIRED SPICY SALMON POKE** ✕ 18
raw salmon chunks, avocado, cherry tomatoes, shallots, cucumber, ikura roe, furikake, tossed in homemade spicy bonito sauce. served with flatbread
- CHEESE YAKITORI CHICKEN WITH PUMPKIN KOROKKE** 13
japanese chicken yakitori sticks topped with melted mozzarella, mayo, japanese spices, scallions, nori and chicken floss. served on a crunchy pumpkin croquette
- HANDMADE SPICY SATAY SKEWERS** 12
choice of chicken or pork. classic street food, grilled spice marinated skewered meats served with a spicy peanut sauce and vegetable crudites (5 skewers)
- JAPANESE TUNA AND SALMON CRUDO** 21
tuna and salmon crudo with japanese cucumber and ikura roe in creamy garlic sesame dressing. served with garlic flatbread
- CRISPY ORIENTAL SPRING ROLLS** 🌿 10
crispy vegetable spring rolls. served with spicy guacamole dip
- PORK JOWL TAGLIATA** 16
thai style grilled pork jowl, cherry tomatoes, mango salsa, watercress with spicy nam jim sauce
- UNAGI BITES** 18
japanese inspired cichetti of grilled eel, mango salsa, tomatoes, onions, takuan pickles, ikura, deep fried surimi, and watercress
- CRUNCHY OKONOMIYAKI SHRIMP** ✕ 12
fried shrimps topped with savoury nitsume sauce, japanese mayo, bonito flakes, furikake and scallions
- CALIFORNIA MAKI DIP** ✕ 21
japanese inspired dip of surimi, cucumber, avocado chunks, red onions, japanese mayo, fresh lemon juice, tobiko, raw salmon chunks, scallions, nori and furikake. served with flatbread



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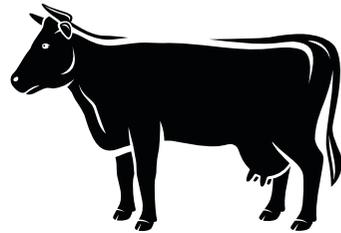
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TRUFFLE YAKITORI RICE	19
chicken yakitori skewers with japanese nitsume sauce, truffle mushroom sauce, medley of vegetables, sweet corn, scallions and furikake, topped with an egg. served on japanese rice, drizzled with truffle oil	
INDONESIAN SPICY PORK CHICKEN	18
choice of chicken or pork skewers. spicy sambal, medley of vegetables, fried surimi, sweet corn and furikake, topped with an egg and chicken floss. served on japanese rice	
KOREAN INSPIRED SPICY CHICKEN	19
chicken in spicy gochujang sauce, medley of vegetables, sweet corn, scallions, furikake and chicken floss, topped with an egg. served on japanese rice	
SALMON & AVOCADO DONBURI	21
salmon sashimi and avocado chunks in shoyu dressing. medley of vegetables, sweet corn, ikura roe, scallions, furikake and topped with an egg. served on japanese rice	
TRUFFLE BEEF RICE ✕	27
seared beef with japanese nitsume sauce, truffle mushroom sauce, medley of vegetables, sweet corn, scallions, furikake and topped with an egg. served on japanese rice, drizzled with truffled oil	
UNAGI KABAYAKI RICE ✕	24
grilled japanese eel with japanese nitsume sauce, medley of vegetables, sweet corn, scallions, furikake and topped with an egg. served on japanese rice	
SPICY KAISEN DON ✕	26
salmon sashimi chunks, marinated tuna, ikura roe, raw scallops, surimi, spicy shoyu dressing, medley of vegetables, sweet corn, scallions, furikake and topped with an egg. served on japanese rice with nitsume sauce and fresh chilli	
IKURA AND CRUNCHY EBI SHRIMP DON ✕	23
crunchy breaded shrimps with nitsume sauce, medley of vegetables, ikura roe, sweet corn, scallions, furikake and topped with an egg. served on japanese rice	



CARTE BLANCHE

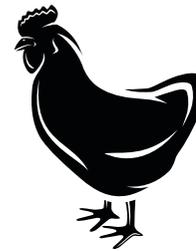
Sometimes you just need to leave it to the chef. Our grill and meat dishes come with two side dishes prepared differently daily as come the whim of the chefs.



AUSTRALIAN BEEF STRIPLOIN (250g)

rubbed with chef's choice of seasoning and cooked to the doneness that you like

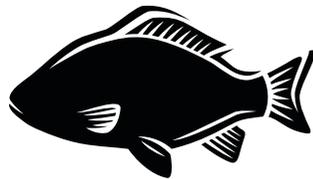
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BRAZILIAN CHICKEN

hand marinated in a mix of herbs and spices, prepared the way our chef decides

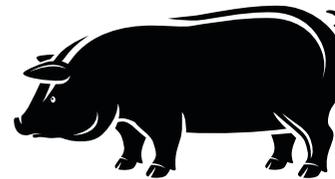
19



CATCH OF THE DAY

catch of the day filleted and prepared with sea salt and fresh milled pepper

MARKET PRICE



USDA PORK COLLAR STEAK

brined in a herb mix, prepared the way our chef decides

29



PASTA

Life is not worth living without pasta.

We have retained the classics and tried not to be too clever with the rest.

AVAILABLE IN SPAGHETTI OR PENNE
ADD \$4 FOR STUFFED RAVIOLI

<u>TOMATO BASED SAUCES</u>	PETITE	REGULAR
ALL' ARRABBIATA 🌿	14	19
WITH CHICKEN	16	21
WITH MINCED PORK & PORK CHORIZO	16	21
WITH BEEF MEATBALLS	17	23
WITH SHRIMPS	18	24
classic italian fiery hot garlic infused tomato sauce, shaved parmesan and parsley		
ALL' AMATRICIANA	16	21
rustic tomato sauce infused with bacon, a splash of red wine, oregano, onions, shaved parmesan and parsley		
BASILICO 🌿	14	19
BASILICO E BURRATA 🌿	19	29
classic italian sauce with fresh chopped garlic, fresh basil, oregano, shaved parmesan and parsley alternatively topped with fresh rucola leaves and burrata cheese		
POLPA DI GRANCHIO	20	28
garlic infused tomato sauce with white wine, crabmeat, fried surimi, cherry tomatoes, shaved parmesan and parsley		
PUTTANESCA ✂️	16	21
WITH SHRIMPS	18	24
WITH SEARED SCALLOPS	20	30
contemporary italian tomato sauce with garlic, olives, anchovies, red chilli peppers, capers, shaved parmesan and parsley		
FRUITTI DI MARE ALLA MARINARA SEAFOOD MARINARA ✂️	19	30
classic tomato sauce with garlic, fresh basil, parsley, mixed seafood, shaved parmesan and parsley		
VEGETARIANO 🌿	14	20
capers infused tomato sauce with olives, mushrooms, zucchini, bell peppers, shaved parmesan and parsley		

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 Vegetarian  Chef's Choice



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<u>CREAM BASED SAUCES</u>	PETITE	REGULAR
CARBONARA CLASSICO carbonara done the classic way with sauteed crispy bacon, fresh milled pepper, tempered egg yolk, a splash of white wine and loads of shaved cheese	15	20
CARBONARA CREMOSO ✕ sauteed crispy bacon, yolk infused cream sauce, fresh milled pepper with loads of shaved cheese	15	20
ALFREDO contemporary parmesan infused cream sauce with chicken chunks, ham and green peas	15	20
AL FUNGHI E TARTUFO 🌿 ✕ mushroom and truffle infused cream sauce with farm mushrooms and parsley	18	26
PROSCUITTO E FUNGHI parmesan cheese infused cream sauce with mushrooms, sauteed parma ham and bacon	17	22
PANNA E AGLIO 🌿 WITH SEAFOOD AND FRIED SURIMI	14 19	19 30
WITH BEEF MEATBALLS	17	23
WITH MUSHROOM AND SPINACH 🌿 garlic infused cream sauce with parmesan cheese	16	21
POLLO E BROCCOLI cheese infused cream sauce with chicken chunks, broccoli, garlic, mushrooms and parsley	17	22

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OLIVE OIL AND OTHER SAUCES

PETITE

REGULAR

AGLIO OLIO E PEPERONCINO ✕
WITH MUSHROOM AND SPINACH 🌿
WITH PORK JOWL OR CHICKEN
WITH SHRIMPS
WITH BEEF MEATBALLS

14

19

15

20

15

20

18

24

17

23

classic dressing of hot olive oil, garlic, spanish olives, dried chilli pepper and parsley

CHORIZO E PANCETTA ✕

17

23

pasta in oriental inspired flavours of minced garlic, chilli, chorizo meat, bacon, mushrooms
with a splash of white wine vinegar, topped with rucola leaves and sous vide egg

GRANCHIO E RUCOLA

20

29

crabmeat, cherry tomatoes, olives, garlic sprout, surimi, sauteed in olive oil, a splash of white wine,
chilli, garlic and capers. topped with rucola leaves

AL VINO BIANCO

IN WHITE WINE WITH CLAMS

17

23

IN WHITE WINE WITH SEAFOOD

20

31

choice of fresh clams or mixed seafood, garlic sprouts, cherry tomatoes in a garlic and
capers infused white wine broth

SPICY SZECHUAN CHILLI INSPIRED AGLIO OLIO

WITH PORK OR CHICKEN

17

26

WITH SEAFOOD

19

30

our popular take on the oriental szechuan noodles with szechuan peppers, bird's eye chilli, scallions,
bombay onions, homemade spicy savoury sauce, garlic sprouts, rucola leaves and farm mushrooms

JAPANESE FURIKAKE

18

28

japanese inspired pasta with garlic, chilli, shrimps, fried surimi, cherry tomatoes, umami broth, furikake, dark soy,
shoyu, a splash of white wine and sesame oil. topped with ikura roe and a sous vide egg

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<u>OLIVE OIL AND OTHER SAUCES</u>	PETITE	REGULAR
TARTUFO CON FUNGHI E UOVA ✕ dressing of hot olive oil, garlic, farm mushrooms, truffle paste, cherry tomatoes and chicken. topped with rucola leaves and sous vide egg	18	27
PESTO GENOVESE 🌿	17	25
WITH CHICKEN	18	27
WITH SHRIMPS	20	29
WITH BURRATINA 🌿	21	31
handmade fresh basil, garlic sprouts and pine nut pesto tossed with garlic, eggplant, cherry tomatoes, spinach leaves and topped with shaved parmesan		
PESTO CREMOSO 🌿	17	26
WITH CHICKEN	18	27
WITH SHRIMPS	20	29
WITH BURRATINA 🌿	21	31
creamy basil pesto sauce with garlic, cherry tomatoes, garlic sprouts, eggplant, spinach leaves and topped with shaved parmesan		
VODKA E GAMBERETTO	19	28
VODKA E SALMONE	19	28
vodka and sauteed onion infused tomato cream sauce with shrimps or smoked salmon and parsley		
NERO DI SEPPIA ✕	16	24
WITH SEAFOOD	20	31
WITH SEARED SCALLOPS	20	31
pasta in squid ink, garlic, a splash of white wine, homemade broth and cherry tomatoes, finished with cream, butter, parsley and shaved grana padano		

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RISOTTO

We use the widely popular arborio rice from Po Valley in Italy for our dishes.

- RISOTTO AL FUNGHI CON TARTUFO E ASPARAGI**
TRUFFLE MUSHROOM AND ASPARAGUS   **26**
truffle infused risotto simmered with vegetable stock, cream, farm mushrooms, asparagus and parmesan cheese. finished with butter, parsley and shaved grana padano
- RISOTTO AL CHORIZO E CECI**
CHORIZO AND CHICKPEA RISOTTO **25**
risotto simmered in a homemade tomato broth with garlic, red wine, chorizo, chickpeas and eggplant finished with butter, parsley and shaved grana padano
- RISOTTO AL POLLO E FUNGHI**
CHICKEN AND MUSHROOM RISOTTO **24**
a light risotto simmered with chicken broth, peas, farm mushrooms, chicken chunks and parmesan cheese finished with butter, parsley and shaved grana padano
- RISOTTO AL PANCETTA E ASPARAGI**
BACON AND ASPARAGUS RISOTTO **26**
a creamy risotto simmered with bacon, chicken broth, farm mushrooms, asparagus, and parmesan cheese. finished with cream, butter, parsley and shaved grana padano
- RISOTTO AL FRUTTI DI MARE**
SEAFOOD RISOTTO **29**
light risotto simmered with garlic, chicken broth and parmesan cheese topped with sauteed seafood in garlic and a splash of white wine. finished with cream, butter, cherry tomatoes, parsley and shaved grana padano
- RISOTTO AL NERO DI SEPIA**
SQUID INK RISOTTO WITH SEAFOOD OR SEARED SCALLOPS **29**
risotto simmered with garlic and squid ink. finished with butter, parsley and shaved grana padano, topped with choice of sauteed seafood in garlic or seared scallops and cherry tomatoes



PIZZA

Our dough is handmade in house daily. Italian style, hand opened thin crust and freshly baked to order.

REGULAR 9" \$25
LARGE 13" \$29

ADD \$3 FOR CALZONE FOLDED PIZZA
ADD \$2.5 FOR TWO-IN-ONE FLAVOURS

LA MATTINA DOPO | THE MORNING AFTER ✕

our signature pizza. tomato sauce, mozzarella, bacon and mushrooms with a soft egg set in the centre

GORGONZOLA E FICHI +\$3 ✕

tomato sauce, mozzarella, bacon, gorgonzola cheese, onions and fresh figs.

topped with rucola leaves, balsamic glaze and shaved parmesan

NOTTURNO | THE NOCTURNAL ✕

tomato sauce, mozzarella, jalapeno peppers, bell peppers, onion, chicken breast and luncheon meat drizzled with nacho cheese sauce

TARTUFO CON POLLO E UOVA | TRUFFLE CHICKEN AND EGG ✕

tomato sauce, mozzarella, farm mushrooms, black truffle paste, chicken breast, rucola leaves and a soft egg set in the centre

SALAMI E CHORIZO ✕

every pizza parlour's favourite. tomato sauce, mozzarella, spicy salami, chorizo, farm mushrooms and onions

CARNIVORO +\$3

for the meat lovers. tomato sauce, mozzarella, onions, gammon ham, spicy salami, bacon, chicken breast, and beef pepperoni

AVOCADO E RUCOLA +\$3 🌿

a vegetarian delight. tomato sauce, oregano, mozzarella, sliced red onions, smoked scarmoza, cherry tomatoes, fresh avocado, sundried tomatoes, rucola leaves and feta cheese

TALEGGIO E BROCCOLI 🌿

garlic cream sauce, mozzarella, taleggio cheese, torched broccoli, chilli, onions and almond flakes



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PROSCIUTTO DI PARMA | PARMA HAM ✕

tomato sauce, mozzarella and parma ham, topped with rucola salad and shaved parmesan cheese. drizzled with olive oil

SALMONE AFFUMICATO | SMOKED SALMON ✕

a new favourite. garlic cream sauce and mozzarella, topped with red onions, cherry tomatoes, fresh spinach leaves and smoked salmon

GORGONZOLA E PROSCIUTTO | GORGONZOLA AND PARMA HAM +\$3

garlic cream sauce, mozzarella, gorgonzola cheese and caramelized peaches topped with rucola leaves and thinly sliced parma ham

MANZO SCOTTATO E POLPETTE | SEARED BEEF AND MEATBALLS +\$5

tomato sauce and mozzarella, topped with onions, rucola leaves, 90g of sliced seared beef, crumbled beef meatballs and mushrooms

GAMBERI E SPINACI | GARLIC SHRIMPS WITH SPINACH +\$5

garlic cream sauce, mozzarella, onions, garlic sprouts, wilted spinach and shrimps sauteed in garlic. topped with scallions

POLLO PICCANTE ALLA SAMBAL | SPICY SAMBAL CHICKEN +\$3

tomato sauce, mozzarella, red onions, bell peppers, oriental spiced chicken, chilli, pineapple chunks and a drizzle of spicy sambal sauce

POLLO RUSTICO | RUSTIC CHICKEN

tomato sauce, garlic, mozzarella, chicken, bell peppers, farm mushrooms, sliced onions and olives topped with with soft egg set in the centre

DE MARE | SEAFOOD +\$3

tomato sauce, mozzarella, mixed seafood, garlic, surimi, oregano and olives

QUATTRO FORMAGGIO | FOUR CHEESE

tomato sauce, mozzarella, smoked scarmoza, gorgonzola, taleggio, shaved parmesan and torched cherry tomatoes

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 Vegetarian  Chef's Choice



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REGULAR 9" \$25
LARGE 13" \$29

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ADD \$2.5 FOR TWO-IN-ONE FLAVOURS

SETTE FORMAGGIO | SEVEN CHEESE +\$3 ✕

tomato sauce, garlic, mozzarella, smoked scarmoza, gorgonzola, emmental, taleggio, brie, and raclette cheese. topped with grana padano, sun dried tomatoes and cherry tomatoes

QUATTRO STAGIONI | FOUR SEASONS ✕

an italian classic with ingredients representing the four seasons. tomato sauce, mozzarella, artichoke and garlic, farm mushrooms, cherry tomatoes, and basil, gammon ham and olives

PROSCIUTTO E FUNGHI | HAM AND MUSHROOM

tomato sauce, mozzarella, ham and farm mushrooms

HAWAIIAN

american classic. tomato sauce, mozzarella, gammon ham and pineapple chunks

SALSICCIA

tomato sauce, mozzarella, pork chorizo, mangalica sausage, mushrooms, onions and garlic

MARGHERITA 🌿

tomato sauce, mozzarella, oregano, buffalo mozzarella, cherry tomatoes and fresh basil

AL FUNGHI | MUSHROOM 🌿

tomato sauce, mozzarella, farm mushrooms, topped with wild rucola leaves
drizzled with truffle oil

NAPOLETANA

tomato sauce, mozzarella, garlic, oregano, olives, anchovies and capers

MANZO AL PEPERONI | BEEF PEPPERONI

tomato sauce, mozzarella, beef pepperoni, bell peppers and sliced onions

SALAMI PICCANTE | SPICY PORK SALAMI

tomato sauce, mozzarella, spicy pork salami, fresh chillies and tomatoes

VEGETARIANO 🌿

tomato sauce, mozzarella, garlic, artichoke, olives, farm mushrooms and spinach leaves

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 Vegetarian  Chef's Choice



DESSERT

Life is simply better with something sweet. End your meal on a sweet note with our desserts. Limited portions per day.

S&D ITALIAN STYLE TIRAMISU ✕	15
our signature dessert. handmade with fresh egg yolks, whipped sugar, premium french cream, italian mascarpone cheese, italian espresso soaked savoiardi fingers, cocoa powder and two kinds of liqueur	
BAKED FIGS WITH GELATO ✕	11
simple yet delicious. oven baked fresh figs with honey and cinnamon, served with crumble and vanilla gelato	
BLACK SESAME KURO GOMA ✕	10
WITH CHOICE OF GELATO	13
savoury and fluffy black sesame sponge, sandwiched between layers of silky caramelized black sesame cream frosting and sesame seeds	
VALRHONA DARK CHOCOLATE CAKE	11
WITH CHOICE OF GELATO	14
valrhona satilia dark chocolate ganache with moist dark chocolate sponge	
ROYAL BLACK FOREST	10
WITH CHOICE OF GELATO	13
dark pitted cherries, fresh cream, chocolate sponge and topped with chocolate syrup and chocolate powder	
EARL GREY CHEESECAKE	11
WITH CHOICE OF GELATO	14
earl grey tea leaves and japanese earl grey powder blended in a rich cream cheese batter, set atop a hard-pressed graham cracker base	
OLD SCHOOL SUNDAE	15
a twist on the old school sundae. fresh sliced banana with madagascar vanilla, chocolate and hazelnut gelato, chocolate sauce, caramel sauce, crumble, and fresh fruits	
CHOCOLATE MOLTEN CAKE	15
warm chocolate molten cake topped with chocolate sauce and your choice of gelato and fresh berries	
CHOCOLATE MADNESS ✕	13
two scoops of chocolate gelato, brownie chunks, torched marshmallows, crumble, fresh berries, chocolate bar bits and chocolate syrup	
IMPORTED ITALIAN GELATO	
SIMPLY CHOCOLATE	6
MADAGASCAR VANILLA	6
NOCCIOLA HAZELNUT	7
SORBET 🌿	7

Not all ingredients are listed, please advise of any allergies.
Prices are subject to GST and Service Charge.

