



## **L'arte del gusto**

*ALL PRICES SUBJECT TO 7% GST AND 10% SERVICE CHARGE*

# LA PIZZERIA

## MARGHERITA

(V) Tomato sauce, mozzarella, fresh basil ..... 18.90

## FRESCA

(V) Mozzarella, fresh tomato, rocket salad ..... 20.90

## SALCICCIA

Tomato sauce, mozzarella, Italian sausage ..... 25.90

## PROSCIUTTO E FUNGHI

Tomato sauce, mozzarella, roasted ham, mushroom ..... 25.00

## NOSTROMO

Tomato sauce, mozzarella, tuna, onions ..... 22.00

## DIAVOLA

Tomato sauce, mozzarella, salami, chilli..... 25.90

## 4 FORMAGGI

(V) Tomato sauce, mozzarella, fontina, gorgonzola, parmesan..... 25.90

## CAPRICCIOSA

Tomato sauce, mozzarella, mushroom, roasted ham,  
artichoke, salami ..... 26.90

## 4 STAGIONI

Tomato sauce, mozzarella, roasted ham,  
mushroom, artichoke, olives ..... 25.90

## CRUDO E RUCOLA

Tomato sauce, mozzarella, Parma ham, rocket salad ..... 26.90

## NORVEGESE

Mozzarella, salmon, cream ..... 24.00

## BUFALA

(V) Tomato sauce, Buffalo mozzarella, basil ..... 25.00

## CLUB 87

Tomato sauce, mozzarella, prawn,  
Italian sausage, gorgonzola ..... 26.90

## MELANZANA

(V) Tomato sauce, mozzarella, eggplant, parmesan ..... 20.90

## VULCANO

Tomato sauce, mozzarella, mushroom, roasted ham,  
artichoke, salami, egg ..... 27.90

# LA PIZZERIA

## SICILIANA

Tomato sauce, mozzarella, anchovies, cappers ..... 20.90

## CUGINI

Fresh tomato, mozzarella, fontina cheese, Italian bacon, rocket salad ..... 27.90

## ORTOLANA

(V) Tomato sauce, mozzarella, mix grilled vegetables ..... 20.90

## FUNGHI

(V) Tomato sauce, mozzarella, mushroom ..... 19.90

## MAREGGIATA

Tomato sauce, mozzarella, sea food..... 25.00

## BIANCA

Fresh cream, mozzarella, mushroom, onions, roasted ham..... 25.90

## BRONX

Tomato sauce, mozzarella, Italian sausage, fontina cheese, onions ..... 26.90

## CALZONE

Tomato sauce, mozzarella, mushroom, roasted ham, egg ..... 25.90

## FIorentina

(V) Tomato sauce, mozzarella, fresh spinach, egg ..... 22.90

## CICCI

Tomato sauce, mozzarella, grilled pepper, anchovies, olives, salami 26.90 .... 26.90

## CIRO

Cherry tomatoes, mozzarella, mushroom, roasted ham, fontina cheese .....25.90

## PROVINCIALE

Tomato sauce, mozzarella, onions, olives, grilled chicken, oregano ..... 25.90

## PASTICCIONA

Tomato sauce, mozzarella, Parma ham, cream, parmesan, rocket salad ..... 27.90

## GOLOSA

(V) Tomato sauce, mozzarella, potato fries, gorgonzola, parmesan ..... 25.00

## GORGONZOLA

(V) Tomato sauce, mozzarella, gorgonzola cheese, rocket salad ..... 24.00

\$ 3.00 for every extra topping (excluding cold cut)

\$ 7.00 for every extra cold cut topping

# L'ANTIPASTO

## STARTERS

### BRUSCHETTA TRICOLORE

(V) Italian Stile bruschetta ..... 9.90

### PANE PIZZA ALL'AGLIO

(V) Garlic pizza bread ..... 8.90

### CALAMARI FRITTI

Fried calamari ..... 16.90

### FRITTO MISTO DI PESCE ALL'ITALIANA

Italian style mix fried fish ..... 19.90

### ANTIPASTO MISTO ALL'ITALIANA (2 persons)

Italian mix antipasto of cold cut, cheese, vegetables ..... 31.90

### MOZZARELLA DI BUFALA CAMPANA ALLA CAPRESE

(V) Caprese style buffalo mozzarella from Campania ..... 19.90

### BURRATA PUGLIESE (300gr) CON RUCOLA E POMODORINI

(V) Burrata cheese (300gr) from Puglia with rocket and tomato salad ..... 29.90

### CARPACCIO DI MANZO CON RABARBARO CANDITO E SALSA DI GRANA

Beef Carpaccio with rhubarb comfit and Parmesan mayonnaise ..... 20.90

### PROSCIUTTO DI PARMA CON INSALATINA AROMATICA E CRESCENTINE

Parma ham with aromatic salad and Emilian fried dough ..... 22.90

### PROSCIUTTO e MELONE

Parma ham with imported melon ..... 19.90

### FEGATO GRASSO DI OCA CON INSALATA AROMATICA E PISTACCHI

Foie Gras with aromatic salad, Bronte pistachio, Sicilian Passito sauce ..... 27.00

# LA ZUPPA

## SOUPS

### ZUPPA DEL GIORNO VEGETARIANA

(V) Vegetarian soup of the day ..... 13.90

### ZUPPETTA DI PESCE ALLA SIRACUSANA

Sicilian style seafood soup ..... 18.90

# L'INSALATA

## SALADS

### INSALATA MISTA

(V) Selection of salads, vegetables, sprouts ..... 14.90

### INSALATA CAESAR CON POLLO PARMIGGIANO E CROUTON

Caesar salad with chicken, crouton and shaved parmesan ..... 18.90

# IL RISOTTO

## RISOTTI

### RISOTTO ALLA SICILIANA CON ASTICE, ASPARAGI, MELE VERDI

Sicilian style risotto with lobster, asparagus, green apples ..... 33.90

### RISOTTO MANTECATO AL CASTELMAGNO E FUNGHI PORCINI

(V) Risotto with Castelmagno cheese and Porcini mushroom ..... 33.00

### RISOTTO MARI E MONTI

Risotto with seafood and mushroom ..... 29.90

# LA PASTA

## PASTAS

### **SPAGHETTO AGLIO, OLIO E PEPPERONCINO ALLA CUGINI**

(V) Cugini style spaghetti with garlic, olive oil, chilli ..... 22.90

### **PENNA O SPAGHETTO AMATRICIANA**

Penne with crispy Italian bacon, tomato sauce and Pecorino cheese ..... 24.90

### **PENNA O SPAGHETTO CARBONARA**

Penne with egg, Italian bacon, black pepper ..... 24.90

### **RIGATONE PANNA E FUNGHI**

(V) Rigatoni with cream and mushroom ..... 24.90

### **PENNA AL PESTO ALLA GENOVESE SU CREMA DI PATATE**

(V) Penna with Genovese Pesto on potato cream..... 25.90

### **LINGUINA VONGOLE ALLA MERIDIONALE**

Southern style linguine with clams ..... 27.90

### **SPAGHETTO ALLA BOTTARGA GAMBERETTI E PEPPERONCINO**

Sardinian style spaghetti with mullet roe, prawn, olive oil, garlic, chilli..... 27.90

### **PENNA O SPAGHETTO ARRABBIATA**

(V) Penne with spicy tomato sauce, green chilli, nouvelle garlic ..... 24.00

### **FETTUCCINA AL NERO ALLO SCOGLIO, PISELLI FRESCHI, BOTTARGA**

Freshly made squid ink fettuccine with seafood, fresh pea, mullet roe ..... 27.90

### **RAVIOLO DI OSSOBUCO CON VERZA E RIDUZIONE AL BAROLO**

Freshly made veal ravioli with green cabbage, Barolo wine reduction ..... 26.90

### **AGNOLOTTO DI CARNE CON POMODORINI S. MARZANO E GRANA**

Freshly made beef ravioli with tomato sauce, Parmesan ..... 26.90

### **RAVIOLO AL TARTUFO E PATATE CON BURRO ALLE NOCI E GRANA**

(V) Freshly made truffle and potato ravioli, walnut butter, Parmesan ..... 26.90

### **RAVIOLO DI AGNELLO ALLA SICILIANA CON CREMA DI CARCIOFI**

Freshly made Sicilian style lamb ravioli with artichoke cream, butter ..... 26.90

# IL SECONDO

## MAINS

### LASAGNA VEGETARIANA CON RICOTTA E SPINACI

(V) Freshly made vegetable Lasagne with ricotta cheese and spinach ..... 21.90

### CARRE' D'AGNELLO ARROSTITO AL PEPE VERDE

Roasted lamb chop with green pepper, served  
with the side dish of the day\*..... 45.90

\* Kindly allow 25 minutes of cooking for this main

# LA BRACE

## GRILLS\*

### DI CARNE

#### MISTO DI CARNE

Selection of marinated meats (lamb, chicken, beef, sausage) ..... 54.90

#### FILETTO DI MANZO

Black Angus Beef Tenderloin (200 gr) ..... 45.00

### DI PESCE

#### BRANZINO MEDITERRANEO ALLA GRIGLIA

Grill whole mediterranean Sea bass, served with the side dish of the day ..... 42.00

#### MISTO DI PESCE (2 persons)

Selection of marinated fishes (sea bass, prawn, salmon, squid) ..... 85.00

\*All grills are served with the side dish of the day

# IL DOLCE

## DESSERTS

### TIRAMISU

Tiramisu ..... 12.90

### SEMIFREDDO AL TORRONE SU GUAZZETO DI FRUTTA DEL GIORNO

Semi-frozen nougat with fruit of the day sauce..... 13.90

### PANNA COTTA AL CIOCCOLATO BIANCO

White chocolate panna cotta with raspberry sauce and Bronte pistachio ..... 9.90

### SOUFFLE' AL CIOCCOLATO CON GELATO ARTIGIANALE

Hot chocolate soufflé with homemade ice-cream ..... 15.90

### CUGINI SELEZIONE DI DESSERT

Cugini dessert selection ..... 20.90

### SEADAS CON MIELE DI AGRUMI

Sardinian deep fried pastry filled with cheese and citrus honey ..... 14.90

### AFFOGATO

Homemade vanilla ice-cream with coffee and rum ..... 13.90

### GELATO ARTIGIANALE

Homemade Ice-cream ..... 6.00

### SELEZIONE DI FORMAGGI ITALIANI

Selection of Italian cheese ..... 20.90



# LA CAFFETTERIA E LE BEVANDE

(COFFEE AND BEVERAGES)



# LA BIRRA

## BEERS

HEINEKEN DRAUGHT .....	(PINT) .....	15.00
HEINEKEN DRAUGHT .....	(1/2 PINT) .....	11.00
TIGER CRYSTAL .....	4.3% (Bottle 300 ml) .....	12.00
PERONI NASTRO AZZURRO 5.1% (Bottle 330 ml) .....		13.00

# IL LIQUORE

## LIQUEURS - SPIRITS

	<b>SHOT</b>	<b>BOTTLE</b>
AMARETTO.....	13.00 .....	180.00
BAILEY'S IRISH CREAM .....	13.00 .....	180.00
DRAMBUIE .....	13.00 .....	180.00
KAHLUA .....	13.00 .....	180.00
LYCHEE LIQUEUR .....	13.00 .....	180.00
MALIBU .....	13.00 .....	180.00
SAMBUCA .....	13.00 .....	180.00
GALLIANO .....	13.00 .....	180.00
COINTREAU .....	13.00 .....	180.00
MIDORI MELON .....	13.00 .....	180.00
FRANGELICO .....	13.00 .....	180.00
GOLDSCHLAGER CINNAMON SCHNAPPS .....	13.00 .....	180.00
GRAND MARNIER .....	16.00 .....	210.00
BACARDI CARTA BIANCA .....	13.00 .....	180.00
BOMBAY SAPPHIRE.....	14.00 .....	190.00
TEQUILA SUAZA GOLD.....	13.00 .....	180.00
VODKA GREY GOOSE .....	14.00 .....	190.00

# L'APERITIVO

## APERITIF

	<b>GLASS</b>	<b>BOTTLE</b>
APEROL SPRITZ (Aperol & Prosecco).....	15.00	
MARTINI BIANCO.....	10.00	150.00
MARTINI ROSSO.....	10.00	150.00
MARTINI DRY.....	10.00	150.00
CAMPARI.....	13.00	180.00

# IL DIGESTIVO

## DIGESTIVES

	<b>GLASS</b>	<b>BOTTLE</b>
LIMONCELLO.....	13.00	180.00
GRAPPA.....	13.00	180.00
MIRTO ZEDDA PIRAS.....	15.00	200.00
AVERNA AMARO SICILIANO.....	15.00	200.00
JAGERMEISTER.....	13.00	180.00

# IL VINO DI PORTO

## PORT WINE

	<b>GLASS</b>	<b>BOTTLE</b>
WARRE'S OTIMA 10 YEAR OLD TAWNY.....	13.00	150.00

# IL COGNAC

## BRANDY

	GLASS	BOTTLE
MARTINI BIANCO.....	15.00	200.00
MARTINI ROSSO.....	28.00	490.00
MARTINI DRY.....	13.00	180.00

# IL WHISKEY

## WHISKEY - WHISKY BOURBON - SINGLE MALT

	GLASS	BOTTLE
OHNNIE WALKER BLACK LABEL.....	14.00	190.00
MACALLAN 12 YRS OLD .....	16.00	210.00
JACK DANIEL'S WHISKEY .....	15.00	200.00
CHIVAS REGAL WHISKY 12 YRS .....	15.00	200.00
JAMESON IRISH WHISKEY .....	15.00	200.00
GLENMORANGIE SINGLE MALT.....	16.00	210.00
DALWHINNIE SINGLE HIGH. MALT 1991 .....	19.00	270.00

# IL COCKTAIL

## COCKTAILS

Cocktails (Ask for available cocktails) .....	15.00
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# LA CAFFETTERIA

## COFFEE AND TEA

ESPRESSO .....	5.00	CAPUCCINO .....	6.00
DOUBLE ESPRESSO .....	6.00	FILTER COFFEE .....	5.00
LATTE .....	6.00	TEA .....	5.00

# BEVANDE ANALCOLICHE

## SOFT DRINKS

COCA-COLA .....	6.00	SODA WATER .....	6.00
DIET COKE .....	6.00	TONIC WATER .....	6.00
LEMONADE .....	6.00	GINGER ALE .....	6.00

# SUCCHI DI FRUTTA

## JUICES

CRANBERRY.....	6.00	GRAPEFRUIT .....	6.00
ORANGE .....	6.00	PINEAPPLE .....	6.00
LIME.....	6.00	TOMATO.....	6.00
APPLE.....	6.00		

# ACQUA

## WATER

STILL: Acqua Panna.....(750ml) .....	7.50
SPARKLING: San Pellegrino....(750ml) .....	7.50



# Buon appetito!

We follow a simple philosophy:

Profound respect for traditional recipes

Outmost attention to the quality of the raw ingredients

Handmade and homemade food always tasted better. It always will

Cheerful service, joyful atmosphere: the perfect additions to a good meal