

ANTIPASTO

CARPACCIO DI MANZO - RM39

Black angus carpaccio with olive oil, lemon, Parmigiano and rocket

CLASSIC/PESTO BRUSCHETTA (V) - RM28

Rustic bread with chopped tomato and mozzarella
Or pesto sauce

ASSORTED ITALIAN COLD CUTS

2pax RM48 /4pax RM88

IMPORTED CHEESE PLATTER - RM45

FAGOTTINI DI PARMA - RM40

Parma Ham rolls stuffed with Burrata cheese

CAPRESE - RM38

Bufalo Mozzarella with fresh tomato and grilled eggplant dressed with olive oil, oregano and basil

SOUP & SALAD

MINISTRONE (V) - RM28

Zucchini, tomatoes, beans and carrot

ZUPPA AI FRUTTI DI MARE - RM44

Squid, mussels, clams & prawns in tomato sauce

INSALATA DI POLLO - RM45

Lettuce, baby spinach, tomato, crouton, red radish, parmesan and grilled chicken breast

INSALATA DI BURRATA (V) - RM46

Rocket, parmesan, tomato, Burrata cheese

INSALATA DI ANATRA - RM50

Rocket, Duck breast and parmesan cheese

MAINS

FILETTO DI MAIALE IN CROSTA DI BACON - RM60

Pork tenderloin with bacon crust

MARINATED GRILLED PORK RIBS - RM68

Pork ribs with white wine reduction

GRILLED LAMB RACKS - RM120

Served with spinach and baby potatoes

BLACK ANGUS TAGLIATA - RM120

Grilled blank angus tenderloin with truffle sauce

SALSICCIA FATTA IN CASA - RM65

Grilled pork sausage with mix green salad

SALTIMBOCCA ALLA ROMANA - RM70

Pan seared pork loin with Parma ham and sage in white wine

T-BONE STEAK- RM95

Grilled T-bone steak with fried potatoes

GRILLED PLATTER - RM155

T-bone, lamb rack, pork sausage, pork ribs for 2pax

PAN FRIED RED SNAPPER - RM75

Red snapper fillet pan fried with white wine sauce

SPIGOLA AL CARTOCCIO - RM88

Seabass in traditional cartoccio style

HOMEMADE PASTA

RAVIOLI (V) - RM65

Stuffed with ricotta and spinach sautéed with asparagus in delicate butter parmesan and truffle sauce

LINGUINE PESTO E GAMBERI - RM48

Pan fried tiger prawns in a classic basil pesto

TAGLIATELLE AL RAGU DI MAIALE - RM40

Homemade pasta with pork minced Bolognese sauce

SPAGHETTI CARBONARA - 38

Crispy bacon, organic egg and pecorino

SPAGHETTI AGLIO OLIO - RM30

Extra virgin olive oil, garlic, chili and parsley
extra prawn +RM 19

TAGLIOLINI AI FRUTTI DI MARE - RM68

Clams, mussel & prawn sautéed with white wine, garlic, chili and cherry tomatoes

RISONI - RM65

Risono pasta in light tomato sauce, black pepper & pork fillet

PIZZA

SCHIACCIATA - RM20

Garlic, sea salt, rosemary and olive oil

MARINARA - RM35

Tomato sauce, garlic, anchovies, oregano and parsley

VEGETARIANA - RM45

Tomato, mozzarella with grilled vegetables

MARGHERITA - RM38

Tomato sauce and mozzarella cheese

Frutti Di Mare - RM49

Tomato sauce, mozzarella, clams, prawns and black mussel

QUATTRO FORMAGGI - RM45

Gorgonzola, mozzarella, fontina & pecorino

QUATTRO STAGIONI - RM45

Honey Ham, olives, mushroom and artichoke

DIAVOLA - RM44

Tomato sauce, mozzarella, spicy italian salami, chili

CAPRICCIOSA - RM42

Tomato sauce, mozzarella, button mushroom, ham, black olives, artichoke

PROSCIUTTO COTTO FUNGHI - RM45

Tomato sauce, honey ham and button mushroom

PIZZA PARMA - RM48

Tomato sauce, mozzarella and Parma ham

San Daniele ham add **RM 5**

San Daniele 24 months add **RM 10**

PIADINERIA/PANINI

PIADINA MOZZARELLA E CRUDO - RM30

Italian flatbread with mozzarella and Parma ham

PIADINA SALSICCIA E CIPOLLE - RM24

Homemade sausage and sautéed onion

PIADINA VEGETARIANA - RM23

Italian flatbread with grilled vegetables

PIADINA BUFALO E PROSCIUTTO COTTO - RM29

Italian flatbread with cooked prosciutto

PIADINA WITH MORTADELLA - RM24

Traditional bread with Mortadella

DESSERT

Classic Tiramisu -RM35

Chocolate Tart - RM39

Panna Cotta - RM28