

Antipasti

CARPACCIO di MANZO - Rm 35

Black Angus carpaccio with olive oil, lemon, rocket and parmesan

CLASSIC / MUSHROOM BRUSCHETTA - Rm 18

Rustic bread with chopped tomato or wild mushroom

FAGOTTINI di PARMA - Rm 40

Prosciutto Parma Roll stuffed with Buffalo Mozzarella

TAGLIERE 100 GRAMMI - Rm 38

100gr. of your favourite Coldcut

SELEZIONE FORMAGGI - Rm 45

Selection of imported Italian Cheese serve with Onion Jam

TAGLIERE AFFETTATI MISTI - Rm 50

Assorted Italian Coldcuts

+Buffalo Mozzarella Rm 25

TAGLIERE NEROTECA - Rm 88 (2 pax)

Assorted Coldcuts, Cheese and Bruschetta

GRAN TAGLIERE ROMA - Rm 108 (2 pax)

Assorted Coldcuts, Cheese, Sauteed Mushroom and Grill Veggie



Insalate & Zuppe

INSALATA DI POLLO - Rm 28

Mix Salad, Tomato, Crouton, Parmesan, Boil Egg
Chicken Breast and Caesar Dressing

INSALATA CAPRESE - Rm 35

Mix salad with Buffalo Mozzarella, Fresh Tomato,
Olive Oil and Balsamic Dressing

MINISTRONE - Rm 19

Mix fresh veggie Soup

ZUPPA FRUTTI DI MARE - Rm 35

Squid, fillet fish, clams, Tiger prawn in light tomato sauce

CAPPELLETTI in BRODO - Rm 28

Chicken Soup with Homemade Cappelletti pasta and parmesan

ZUPPA di MAIALE - Rm 22

Pork Soup with Pork meatball and Veggie

Homemade Pasta

RAVIOLI - Rm 40

Homemade Ravioli stuffed with Ricotta and Spinach,
in light Butter and Sage sauce

TAGLIATELLE al RAGU - Rm 32

Homemade Tagliatelle with pork and beef minced Bolognese sauce

TAGLIOLINI CARBONARA - Rm 30

Homemade Tagliolini with organic egg, crispy guanciale and pecorino
cheese

AGLIO E OLIO - Rm 26

Spaghetti with extra virgin olive oil, garlic, chilli and parsley
+ prawns Rm 15
+ chicken or bacon or clams Rm 8

TAGLIOLINI ai FRUTTI di MARE - Rm 46

Homemade Tagliolini with Clams, fish fillet,
Tiger prawns flambe with white wine in light tomato sauce

RIGATONI AMATRICIANA - Rm 35

Amatriciana sauce with crispy guanciale and pecorino

TAGLIOLINI SPINACI & SALSICCIA - Rm 32

Homemade Tagliolini with spinach, pork sausage and parmesan

FETTUCCHINE GUANCIALE & GAMBERI - Rm 38

Homemade Fettuccine with guanciale, prawns in light
cherry tomato sauce

GNOCCHI SORRENTINA - Rm 32

Homemade Gnocchi with tomato sauce, basil and Buffalo Mozzarella

LASAGNA - Rm 40

Baked Homemade green lasagna with zucchini, wild and porcini
mushroom in bachamel truffle sauce

RISOTTO AI PORCINI - Rm 38

Classic risotto Carnaroli rice with porcini mushroom
+ truffle Rm 15



Secondi

FILETTO di MAIALE in CROSTA - Rm 50

Pork tenderloin wrap with Speck

COSTOLETTE di MAIALE - Rm 60

24 hours Marinated Pork Ribs, slow cook

TAGLIATA di MANZO - Rm 108

200 gr. Grill Beef Tenderloin with Parmesan flakes

T-BONE - Rm 88

400 gr. Grill T-bone steak

GRIGLIATA MISTA - Rm 150 (2 pax)

Assorted Meat and Fish Platter
(Chicken Breast, Lamb Rack, Pork Sausage, Seabass fillet, King Prawns)

POLLO alla CACCIATORA - Rm 38

Roasted Drumstick chicken with tomato, herbs and olives

FILETTO di DENTICE - Rm 68

Red Snapper Fillet pan fried with cherry tomato, olive, anchovies,
cappers and leek

*Choose your side dish

Contorni

CLASSIC MASH POTATO - Rm 10

SAUTÉED SPINACH - Rm 10

ROASTED BABY POTATO - Rm 10

MIX SALAD - Rm 10

GRILL ZUCCHINI - Rm 10

Focaccia Ripiena

FOGACCIA CRUDO - Rm 22

Prosciutto Parma, Mozzarella, Salad and Tomato

FOGACCIA SALSICCIA - Rm 20

Homemade Pork sausage, Sauteed Onions, Mozzarella, Salad and Tomato

FOGACCIA VEGETARIANA - Rm 18

Mozzarella and Assorted grill Veggie

FOGACCIA SPECIAL - Rm 25

Check with Chef Daniele what is the Focaccia of the Week

Pizza

MARGHERITA - Rm 25 🌱

Tomato, mozzarella and basil
+ Chicken Rm 8

MARINARA - Rm 20

Tomato sauce, garlic and anchovies

VEGETARIANA - Rm 29 🌱

Tomato, Mozzarella and grill veggie

QUATTRO FORMAGGI - Rm 32

Gorgonzola, mozzarella, fontina and pecorino

CAPRICCIOSA - Rm 35

Tomato, honey ham, olives, mushroom and artichokes

DIAVOLA - Rm 30

Tomato sauce, mozzarella, spicy italian salami and chilli

NEROTECA - Rm 45

Tomato sauce, Buffalo Mozzarella, prosciutto parma, rocket and parmesan flakes

PROSCIUTTO COTTO e FUNGHI - Rm 32

Tomato sauce, honey ham and button mushroom

PATATINE e SALSICCIA - Rm 30

Mozzarella, homemade pork sausage, french fries and scamorza

BOSCAIOLA - Rm 35

Tomato sauce, mozzarella, mushroom, pork sausage and guanciale

FUNGHI - Rm 32 🌱

Tomato sauce, mozzarella, wild and porcini mushroom
+ Truffle Rm 15

GAMBERETTI E ZUCCHINE - Rm 32

Mozzarella, school prawn and zucchini

Dolci

TIRAMISU - Rm 20

With rum, espresso ristretto, savoiardi and mascarpone

PANNACOTTA - Rm 18

With vanilla and mix berries coulis

CHEESECAKE - Rm 25

Crumble Biscuit, Philadelphia and White Chocolate

GELATO - Rm 10 (1 scoop)

Vanilla, chocolate, caffè, pistachio

MACEDONIA - Rm 12

Mix fruit with sugar and lemon juice

All Prices are subject to 10% service charge and 6% SST.



NEROTECA'S
Set Lunch

MON - FRI 12pm - 3pm

NEROTECA'S
Porchetta
- PROMO -

*** Special Every Weekend ***



Italian

Brunch

Every Sunday



@Neroteca



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NEROTECA
BUKIT CELY LON