

Aperitif

An aperitif is a cocktail or other alcoholic beverage that is specifically served before a meal, or with a small appetiser.

In the culinary arts, the purpose of an aperitif is to stimulate or arouse the appetite.

Americano **S\$19.90**

A classic Aperitif Cocktail of Campari and Red Vermouth, served on the rocks with a splash of Soda Water.

Aperol Spritz **S\$18.90**

Refreshing Sparkling Aperitif Cocktail of Prosecco with a splash of Soda Water and topped with Aperol.

Negroni **S\$19.90**

A classic Aperitif Cocktail found in Treviso, Italy, consists of Gin, Red Vermouth and Campari.

Pietrasanta **S\$19.90**

Signature refreshing Aperitif Cocktail of Gin, White Vermouth, Aperol with a dash of Prosecco.

Spritz Royal **S\$18.90**

Refreshing Sparkling Aperitif Cocktail of Lime Juice, White Vermouth, Prosecco and a dash of Soda Water.



VEGETARIAN

PREVAILING GOVERNMENT CHARGES NOT INCLUDED



GLUTEN FREE

Antipasti

Seppie in Zimino



Stewed Cuttlefish in Light Tomato Sauce, Onions, Celery, Carrots and Italian Chard. A must try!

S\$22.90

Melanzane alla Parmigiana



Baked Eggplant layered with Tomato Sauce, Parmigiano Reggiano and Mozzarella Cheese.

S\$17.90

Funghi trifolati con scaglie di formaggio



Sauté Mix Mushroom, Fresh Tomatoes, Herbs and Shaved Cheeses.

S\$18.90

Insalata di Calamari alla griglia



Grilled Fresh Squid, Italian Tomato chutney and Rocket Salad.

S\$19.90

Calamari Fritti

Deep Fried Squid and Sea Salt.

S\$19.90

Farro al Salmone



Spelt with smoked Salmon, Italian Tomatoes, Cucumber, Basil, Lemon Oil Dressing.

S\$18.90

Tonno del Chianti

“Tuna of Chianti”. Typical Tuscan Pork Appetiser. A must Try!

S\$18.90

Pietrasanta Carpaccio, Rucola, Parmigiano e Tartufo



Small morsels of Organic Tenderloin, Rocket Salad and Parmesan Cheese, dressed with Extra Virgin Olive Oil, Black Truffle and Lemon.

S\$21.90

Antipasto misto toscano



Selection of Italian Cold Cuts, Marinated Olives, Parmigiano Reggiano

S\$25.90



VEGETARIAN

PREVAILING GOVERNMENT CHARGES NOT INCLUDED






GLUTEN FREE

Insalate

- Insalata della Garfagnana**   **S\$16.90**
Kale with Sweet Corn, Pecorino Cheese, Walnut, Italian Tomatoes.
- Insalata di Pomodori, Sedano e Basilico**   **S\$16.90**
Italians Tomato, Celery, Basil and Cucumber with Extra Virgin Olive Oil, Balsamic Vinegar.
- Insalata di Verdure alla Griglia**   **S\$16.90**
Grilled Zucchini, Eggplant, Italian Tomatoes, Long sweet Shallot, Baby Capsicum.
- Insalata Pere e Pecorino**   **S\$17.90**
Mesclun Salad, Seasoned Goat Cheese, fresh Pear, Italian Tomatoes, Pine Nuts and Black Olives.
- Insalata Rucola, Parmigiano e Pomodori Secchi**   **S\$17.90**
Arugula Salad, Parmesan Cheese and Semi Dry Tomatoes with Extra Virgin Olive Oil and Balsamico dressing.

Le Zuppe

- Zuppa di Fagioli e Gamberi**  **S\$16.90**
Tuscan Beans Soup with Prawns.
- Pappa al Pomodoro**  **S\$13.90**
Traditional Tuscan thick Tomato Soup and Bread. We love it!
- Zuppa di Pesce**  **S\$24.90**
Seafood Soup with Prawns, Squids, Clams, Mussels and Scampi served with Toasted Bread.



VEGETARIAN

PREVAILING GOVERNMENT CHARGES NOT INCLUDED



GLUTEN FREE