

Aperitif

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

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

Americano A classic Aperitif cocktail of Campari and Red Vermouth, served on the rocks with a splash of soda.	S\$18.90
Aperol Spritz Refreshing sparkling aperitif cocktail of Prosecco with a splash of soda water and topped with Aperol.	S\$18.90
Negroni A classic aperitif cocktail found in Treviso, Italy consists of Gin, Red Vermouth and Campari.	S\$18.90
Pietrasanta Signature refreshing aperitif cocktail of Gin, White Vermouth, Aperol with a dash of Prosecco.	S\$18.90
Spritz Royal Signature refreshing aperitif cocktail of Gin, White Vermouth, Aperol with a dash of Prosecco.	S\$18.90

Antipasti

Seppie in Zimino **S\$16.90**
Stewed Cuttlefish in Light Tomato Sauce, Onions, Celery, Carrots and Italian Chard. A must try!

Melanzane alla Parmigiana **S\$17.90**
Baked Eggplant layered with Tomato Sauce, Parmigiano Reggiano and Mozzarella Cheese.

Antipasto di Cavolo Nero e Salsiccia
S\$18.90
Stewed Tuscan Black Cabbage and Home-made Pork Sausage.

Calamari alla griglia
S\$18.90
Grilled fresh Squid, Italian Tomato chutney and Rocket Salad.

Frittura mista di Pesce **S\$18.90**
Deep fried Prawns, Anchovies, Squid and Zucchini.

Farro di Mare **S\$18.90**
Steamed Spelt with Squid, Prawns, Mussels & Tomatoes, with Olive Oil, Lemon & Parsley dressing served in a Parmesan Cheese Basket.

Tonno del Chianti **S\$18.90**
“Tuna of Chianti”. Typical Tuscan pork appetizer. A must try!

Carpaccio di Controfiletto, Rucola e Parmigiano
S\$20.90
Sirloin Carpaccio, Arugula Salad & Parmisan Cheese, with Extra Virgin Olive Oil and Lemon dressing.

Antipasto misto toscano
S\$24.90
Selection of Parma Ham, Mortadella, Salami, Sweet and Sour Onions, Marinated Olives, Tuscan Goat Cheese and Green Tomato Pickles.

Insalate

Insalata della Garfagnana

S\$15.90

Baby Spinach with Sweet Corn, Pecorino Cheese, crispy Polenta and Italian Tomatoes.

Insalata di Pomodori, Sedano e Basilico

S\$15.90

Italians Tomato, Celery, Basil and Cucumber with Extra Virgin Olive Oil and Aged Balsamic Vinegar.

Insalata di Verdure alla Griglia

S\$15.90

Grilled Capsicum, Zucchini, Eggplant, Italian Tomatoes, Pumpkin & Baby Spinach.

Insalata Pere e Pecorino

S\$16.90

Mesclun Salad, seasoned Goat Cheese, fresh Pear, Italian Tomatoes, Pine Nuts and Black Olives.

Insalata Rucola, Parmigiano e Pomodori Secchi

S\$16.90

Arugula Salad, Parmesan Cheese and Semi Dry Tomatoes with Extra Virgin Olive Oil and Balsamico dressing.

Le Zuppe

Minestrone di verdure

Hearty Vegetable soup.

S\$11.90

Pappa al Pomodoro

S\$13.90

Traditional Tuscan thick Tomato soup and Bread. We love it!

Zuppa di pesce

S\$20.90

Seafood soup with Prawns, Squids, Clams & Mussels,
served with toasted bread.

Primi Piatti

Lasagna

S\$19.90

Thin layers of Pasta, Bolognese sauce, Cooked Ham,
Parmesan Cheese and Mozzarella Cheese.

Tortelli di Salsiccia

S\$19.90

Tuscan Hand-made Ravioli filled with Home-made
Sausage in Meat sauce.

Pappardelle con Ragù Chiantigiano

S\$20.90

Home-made Pappardelle with Chianti Bolognese.

Ravioli Rossi con Burrata al Pomodoro

S\$20.90

Hand-made Red Ravioli with Burrata served in Tomato sauce.

Gnocchi Gorgonzola e Noci

S\$25.90

Hand-made Potato Dumpling in Blue Cheese sauce and Walnuts.

Tagliatelle al Nero di Seppia con Ragù di Gamberi

S\$25.90

Hand-made Squid-ink Tagliatelle with Prawns Ragù in Tomato sauce.

Spaghetti ai Frutti di Mare

S\$25.90

Spaghetti with Prawns, Clams, Mussels & Squid in Tomato sauce.

Fettuccine con Salsiccia e Tartufo Nero

S\$27.90

Hand-made Fettuccine with Hand-made pork sausage & Black Truffle.

Risotto porcini al profumo di tartufo

S\$27.90

Italian risotto with porcini mushroom and truffle oil.

Secondi Piatti

Stufato di Capocollo di Maiale & Porcini

S\$28.90

Stewed Pork Neck, Porcini Mushroom and Mashed Potatoes.

Galletto Disossato Arrosto alle Erbe & Limone

S\$30.90

Roasted Deboned *Organic* Spring Chicken Marinated with Lemon, Rosemary, Garlic and Honey.

Pesce Spada Marinato alla Griglia alle Erbe Aromatiche, con Pomodoro alla Livornese

S\$30.90

Grilled Marinated Swordfish, with Crust of Herbs & Lemon on Tomato, Olives & Capers sauce.

Coniglio al Vino Bianco e Cipolle Stufate

S\$34.90

Braised Rabbit in White Wine and Stewed Onions, Served with Saute' Italian Chard on Polenta Cake.

Tagliata di Filetto alla Griglia

S\$35.90

Grilled Angus Tenderloin, Parmesan Cheese, Tomatoes & Rocket Salad.

SERVICE CHARGE AND PREVAILING GOVERNMENT CHARGES NOT INCLUDED

Merluzzo al Forno con Vino Bianco, Olive Nere e Pomodorini
S\$39.90

Baked Cod Fish in White Wine, Black Olives, Rosemary & Italian tomatoes.

Ossobuco con Risotto allo Zafferano
S\$36.90

Braised Veal Ossobuco served on Saffron Risotto.

Carré di Agnello Arrosto
S\$38.90

Roasted Lamb Rack, with Roasted Potato & Mesculin Salad.

Rib-Eye alla Griglia
S\$47.90

Grilled 200 days Grain-fed Angus Rib Eye, Mesculin & Roasted Potatoes.

Fiorentina alla Griglia con Patate Arrosto, Fagioli & Rucola
S\$142.90

Grilled 1kg Angus T-bone served with Roasted Potatoes, Beans Salad and Rocket Salad.

Le Pizze

Margherita **S\$17.90**

Tomato sauce, Mozzarella Cheese and Basil leaves.

Napoletana **S\$20.90**

Tomato sauce, Mozzarella Cheese, Anchovies and Capers.

Verdure **S\$20.90**

Tomato sauce, Mozzarella Cheese, Capsicum, Zucchini and eggplant.

Diavola **S\$21.90**

Tomato sauce, Mozzarella Cheese and Spicy Salami.

Prosciutto e Porcini
S\$21.90

Tomato sauce, Mozzarella Cheese, Cooked-ham and porcini mushroom.

Quattro Formaggi S\$21.90
Mozzarella Cheese, Blue Cheese, Smoked Cheese and parmesan cheese.

Tartufo Nero S\$24.90
Mozzarella Cheese, Black Truffle & Truffle oil.

Pietrasanta S\$25.90
Mozzarella Cheese, Fresh Tomatoes, sliced tenderloin and smoked cheese.

Rucola Parma e Parmigiano S\$26.90
Tomato sauce, Mozzarella Cheese, Rocket Salad, Parma Ham and Parmesan Cheese..

Drinks

Beer

Menabrea 33cl
S\$10.00

House Pour

Red Wine (by glass)
S\$11.90
White Wine (by glass)
S\$11.90

Coffee

Coffee S\$
4.90
Decaf Coffee S\$
5.90
Espresso S\$
4.90
Double Espresso S\$
5.90
Decaf Espresso S\$
5.90
Macchiato

Premium Red (by glass)
S\$14.90
Premium White (by glass)
S\$14.90

Prosecco (by glass)
S\$14.90

House Wine (by bottle)
S\$59.90

Premium Bottle
S\$69.90

Prosecco D.O.C.G (by bottle)
S\$69.90

Wine – by glass

Ripasso
S\$18.90

Brunello
S\$27.90

Amarone
S\$28.90

Barolo
S\$28.90

MACCHIATO

S\$ 4.90

Caffe Latte

S\$ 4.90

Cappuccino

S\$

4.90

Tea (by pot)

S\$ 5.90

Hot Chocolate

S\$

7.90

Soft Drinks

7 Up

S\$4.90

Pepsi

S\$4.90

Pepsi Light

S\$4.90

Ice Lemon Tea

S\$4.90

Fruit Juice

Fresh Apple Juice

S\$

4.90

Fresh Lime Juice

S\$ 4.90

Fresh Orange Juice

S\$

4.90

Mineral Water

S.Benedetto Sparkling
S\$7.90

S.Benedetto Still
S\$7.90

Digestive

Amaretto
S\$12.90

Limoncello
S\$12.90

Sambuca
S\$12.90

Dessert

Home-made Ice-cream\$5.00
Vanilla/ Chocolate/ Coffee (per scoop)

Home-made Sorbet\$5.00
Orange/ Coconut/ Strawberry (per scoop)

Panna Cotta con Caramello\$11.90
Italian Custard Cream with Caramel

Crème Brulee\$12.90

Pistocchi Classica\$13.90
Dark chocolate cake. A must try!

Tiramisu\$13.90
All-time favourite

Tortino caldo di cioccolato\$13.90
Melting chocolate cake

Crostata di Crema\$14.90di Limone Meringata
Lemon tart with meringue

Torta di ricotta con frutti di bosco...\$15.90
Ricotta cheese cake with mixed berries

Semifreddo alla Nocciola\$15.90
Home-made hazelnut semifreddo