

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 & Parmesan 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

S\$11.90

Hearty Vegetable soup.

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.