

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



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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.



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Primi Piatti

- Lasagna** **S\$22.90**
Thin layers of Pasta, Bolognese sauce, Cooked Ham, Parmesan Cheese and Mozzarella Cheese.
- Tortelli al Sugo di Carne** **S\$20.90**
Tuscan Hand-made Ravioli filled with Home-made Sausage in Meat sauce.
- Pappardelle con Ragù Chiantigiano** **S\$20.90**
Home-made Pappardelle with slow cooked Chianti Bolognese sauce.
- Linguine ai Ricci di Mare** **S\$29.90**
Linguine Sea Urchin and fresh Tomatoes in White Sauce.
- Gnocchi con Salsa Rosa al Granchio** **S\$24.90**
Hand-made Potato Dumpling with Crab Pink sauce.
- Tagliatelle al Nero di Seppia con Ragu' di Gamberi** **S\$25.90**
Hand-made Squid-ink Tagliatelle with Prawns Ragu' in Tomato sauce.
- Spaghetti ai Frutti di Mare** **S\$25.90**
Spaghetti with Prawns, Clams, Mussels & Squid in White Wine sauce.
- Fettuccine con Salsiccia e Tartufo Nero** **S\$28.90**
Hand-made Fettuccine with Hand-made pork sausage & Black Truffle.
- Risotto ai Funghi al Profumo di Tartufo** **S\$27.90**
Italian Risotto with Mix Mushroom and Truffle Oil.



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Secondi Piatti

- Bracirole di Maiale alla Griglia**  **S\$32.90**
Grill Black Pig Tomahawk with Mix Sauté Mushroom, Roasted Potatoes, Horseradish sauce.
- Galletto Disossato Arrosto alle Erbe & Limone**  **S\$30.90**
Roasted Deboned *Organic* Spring Chicken Marinated with Lemon, Rosemary, Garlic and Honey, served with Roasted Veggie.
- Ventresca di Pesce Spada alla Griglia**  **S\$32.90**
Grilled Swordfish Belly served with Sauté Kale, Fresh Tomato and Beans.
- Branzino al forno all'Isolana**  **S\$34.90**
Baked Whole Sea-Bass, Capers, Olives, Tomato and Potatoes.
- Tagliata di Filetto Biologico alla Griglia**  **S\$35.90**
Grilled Angus Tenderloin, Parmesan Cheese, Tomatoes & Rocket Salad.
- Merluzzo alla Griglia**  **S\$39.90**
Grill Cod Fish, served with Mesculin, Semi-dry Tomato, Walnut, Onions and Roasted Potatoes.
- Ossobuco con Risotto allo Zafferano** **S\$36.90**
Braised Veal Ossobuco served on Saffron Risotto.
- Carré di Agnello Arrosto**  **S\$39.90**
Roasted Lamb Rack served with shredded grilled Long sweet Shallot and Baby Capsicum on Black Olives Capers and Pine Nut Pesto.
- Rib-Eye alla Griglia con Cipollotti in Agrodolce**  **S\$47.90**
Grilled 200 days Grain-fed Angus Rib Eye, served with Roasted Potatoes, and Sweet and Sour Onions.
- Fiorentina alla Griglia con Patate, Fagioli & Rucola**  **S\$144.90**
Grilled 1kg Angus T-bone served with Roasted Potatoes, Beans Salad.



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Le Pizze



*We always try our best to give to our customer the best experience!
With the new menu our Pizza dough become organic.
Made with organic flour from Europe, we believe it is a healthier
choice and the direction for our future.*

Margherita  **S\$18.90**
Tomato sauce, Mozzarella Cheese and Basil leaves.

Napoletana **S\$22.90**
Tomato sauce, Mozzarella Cheese, Anchovies and Capers.

Verdure **S\$22.90**
Tomato sauce, Mozzarella Cheese, Capsicum, Zucchini and eggplant.

Diavola **S\$23.90**
Tomato sauce, Mozzarella Cheese and Spicy Salami.

Prosciutto e Porcini **S\$23.90**
Tomato sauce, Mozzarella Cheese, Cooked-ham and porcini mushroom.

Quattro Formaggi  **S\$23.90**
Mozzarella Cheese, Blue Cheese, Smoked Cheese and parmesan cheese.

Tartufo Nero  **S\$26.90**
Mozzarella Cheese, Black Truffle & Truffle oil.

Pietrasanta **S\$26.90**
Mozzarella Cheese, Fresh Tomatoes, sliced tenderloin and smoked cheese.

Rucola Parma e Parmigiano **S\$28.90**
Tomato sauce, Mozzarella Cheese, Rocket Salad, Parma Ham and Parmesan Cheese.



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Drink

Beer

Menabrea Lager 33cl	S\$ 10.90
Menabrea Amber 33cl	S\$ 11.90

House Pour

Red Wine Glass	S\$ 12.90
White Wine by Glass	S\$ 12.90

Premium Red Glass	S\$ 14.90
Premium White Glass	S\$ 14.90

Prosecco Glass	S\$ 14.90
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House Wine Bottle	S\$ 59.90
Premium Wine Bottle	S\$ 69.90
Prosecco Bottle	S\$ 69.90

By the Glass

Ripasso	S\$ 19.90
Brunello	S\$ 27.90
Amarone	S\$ 29.90
Barolo	S\$ 27.90

Fresh Juice

Apple Juice	S\$ 6.90
Orange	S\$ 6.90
Lime Juice	S\$ 6.90

Mineral Water

San Benedetto Sparkling	S\$ 8.50
San Benedetto Still	S\$ 8.50

Soft Drinks

Coke	S\$ 5.90
Coke Zero	S\$ 5.90
Sprite	S\$ 5.90
Tonic Water	S\$ 5.90
Soda Water	S\$ 5.90
Ginger Ale	S\$ 5.90
Ice Lemon Tea	S\$ 5.90

Mocktail

Pietrasanta	S\$ 14.90
Shirley Temple	S\$ 14.90

Cocktail

Hendrix & Tonic	S\$ 24.90
Vodka Tonic/Orange	S\$ 20.90
Whisky & Coke	S\$ 21.90
Martini Cocktail	S\$ 20.90
Espresso Martini	S\$ 20.90

Digestive

Limocello	S\$ 13.90
Amaretto	S\$ 13.90
Averna	S\$ 13.90
Fernet Branca	S\$ 13.90
Jagermeister	S\$ 13.90
Frangelico	S\$ 13.90
Sambuca	S\$ 13.90
Remy Martin	S\$ 18.90
Courvoisier	S\$ 18.90
Martell	S\$ 18.90
Baileys	S\$ 15.90