

COFFEE

Espresso	4
Lungo	5
Long Black	5
Flat White	6
Cappuccino	6
Macchiato	6
Latte	6
Mocha	7
Espresso Tonic	8
Iced +1	
Oat +1	
Extra shot +1	

TEA

Riesling	6
Italian Earl Grey	6
Chamomile	6
Mint	6

HOUSEMADE SPECIALS

Iced Lemonade	7
Iced Peach Lemonade	7
Iced Strawberry Lemonade	7
Iced Lemon Tea	7
Iced Honey Chamomile Tea	7
Thyme-infused Chamomile Tea, Honey, Fresh Lemon Juice	

BEVERAGES

Still 330ml	5
Mondariz	
Sparkling 330ml	5
Mondariz	
Coke Classic	6
Coke Original Taste	6
Coke Zero	6
Chocolate	7

BEER

Menabrea Lager HALF 12 / FULL 16

COCKTAILS

Peach Ballini	18
Fresh Peach Puree, Botter Prosecco N.V.	
Strawberry Ballini	18
Fresh Strawberry Puree, Botter Prosecco N.V.	
Aperol Spritz	18
Aperol, Botter Prosecco N.V.	
Campari Spritz	18
Campari, Botter Prosecco N.V.	
Negroni	18
Widges Gin, Campari, Mancino Rosso Vermouth	
Gin Tonic	15
Widges Gin, Fevertree Mediterranean Tonic Water	
Cuba Libre	15
Plantation Dark Rum, Coke	
Whisky Highball	15
Rebel Bourbon, Soda	

WINE

GLS/ BTL (125ML)

RED

Cantine Pellegrino 2023	14 / 65
Nero d'Avola, Sicily	
Buccia Nera Guarniente 2022	16 / 75
Sangiovese, Tuscany	
Renato Ratti Ochetti 2022	18 / 85
Nebbiolo, Piedmont	

WHITE

Reguta Giuseppe e Luigi 2023	14 / 65
Sauvignon Blanc, Trevenezie	
Le Monde 2023	16 / 75
Pinot Grigio, Friuli	

SPARKLING

Botter Prosecco N.V.	14 / 65
Glera, Vento	
Perlino Scanavino 2023	16 / 60
Moscato d'Asti, Piedmont	

ANTIPASTI

Baked Scamorza	6
Baked Scamorza Cheese, Mixed Herbs, Honey	
Arancini alla Bolognese	6/pc
House-cured Pancetta, Risotto, Béchamel, Beef Bolognese, Garlic Mayonnaise, Parmigiano Reggiano	
Pizza Bread	8
Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO	
Calamari Fritti	12
Fried Calamari, Garlic Mayonnaise, Paprika	
Broccolini al Forno	12
Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
Flan di Zucca	12
Roasted Pumpkin, Parmigiano Reggiano Fondue, Guanciale, EVOO	
Zuppa ai Funghi	14
Clear Mushroom Soup, Porcini, Guanciale, Roasted Vegetables	
Polpette	14
Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	
Porchetta	18
Slow-roasted Pork, Spinach, Fennel, Paprika	
Pepero	22
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
Burrata Tomato e Pesto	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	

HOUSE CURED

Lardo	8
House-cured Iberico Lard, 1 year aged	
Salame	8
House-cured Salami, 60 days aged	
Bresaola	14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	

Add Pizza Bread +\$1

Signature

Prices are exclusive of GST and service charge.

Signature Vegetarian Spicy

Prices are exclusive of GST and service charge.

CASA VOSTRA

PIZZA

NEWPOLITAN® RED

Marinara ▼ 15
San Marzano Tomatoes DOP, Garlic, Oregano, Parmigiano

Margherita ▼ 16
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano

Diavola 🍷🔥 20
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano Reggiano

Pancetta e Funghi 22
House-cured Pancetta, Mushrooms, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano

Prosciutto e Rucola 24
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano Reggiano

Burrata ▼ 25
Burrata, San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano

Gamberi 🍷 28
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano

DOUBLECRUNCH®

Caprese ▼ 16
Fiordilatte, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano

Prosciutto e Parmigiano 20
Parma Ham, Rocket, Burrata, Parmigiano Reggiano

Mortadella 🍷 22
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano

Salmone 25
Smoked Salmon, Onion, Rocket, Burrata, Capers

NEWPOLITAN® WHITE

Acciughe 20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte, Olives, Fresh Basil

4 Formaggi ▼ 22
Four Cheese; Fiordilatte, Taleggio, Gorgonzola, Parmigiano Reggiano

Mortadella 23
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano

Pesto ▼ 23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano

Gorgonzola e Salsiccia 24
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil

Salsiccia e Friarielli 25
Sausage, Broccoli Rabe, Smoked Provola, Parmigiano Reggiano

Tartufo e Funghi 🍷▼ 28
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme

SALAD

Insalata Mista ▼ 15
Mesclun, Cherry Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano

PASTA

Mamma's Aglio e Olio 🍷▼🔥 15
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO

Cacio e Pepe, Spaghetti ▼ 16
Pecorino Romano, Parmigiano Reggiano, Black Pepper

Pesto, Trofie 🍷▼ 17
Fresh Basil, Green Beans, Pine Nuts, Pecorino Romano, Parmigiano Reggiano

Funghi, Mafaldine ▼ 18
Black Truffle, Mushroom Duxelle, Parmigiano Reggiano

Add Truffle Shavings +\$5

Gricia, Spaghetti 18
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper

Amatriciana, Chitarra 18
Guanciale, San Marzano Tomatoes DOP, Pecorino Romano, Parmigiano Reggiano

Bolognese, Tagliatelle 18
House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano

DESSERT

Panna Cotta 8
Cream, Vanilla, Strawberry, Fresh Basil, EVOO

Coppa al Cioccolato ▼ 11
72% Dark Chocolate Gelato, Cream, Rum, Hazelnut Crumble

Panzanella 16
Cherry Tomatoes, Cucumber, Onion, Guanciale, Fresh Basil, Bread Crumbs

Carbonara, Rigatoni 🍷 19
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper

Sausage, Pappardelle 20
Pork Sausage Ragu, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano

Ravioli Ricotta e Spinaci ▼ 22
Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce

Ravioli alla Zucca ▼ 22
Pasta filled with Pumpkin, in a Sage & Butter Sauce, Crumbled Hazelnuts

Vongole, Linguine 22
Clams, Garlic, Fresh Parsley, EVOO

Gamberi, Tonnarelli 24
Argentinian Prawns, Prawn Jus, Garlic, Lemon Zest, Fresh Parsely, EVOO

Crab, Tagliatelle 🍷🔥 26
Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes

Agnolotti del Plin 🍷 28
Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce

Tiramisù 🍷▼ 13
Mascarpone, Savoiardi, Coffee (decaf), Cocoa

🍷 Signature ▼ Vegetarian 🔥 Spicy

Prices are exclusive of GST and service charge.