CASA VOSTRA

ANTIPASTI

Burrata Tomato e Pesto — 25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano

Burrata Piccante — 27
Burrata, Nduja, Calabrian Chilli Pepper Sauce, Crispy Prosciutto

Frittatina alla Scamorza — 11
Deep fried Scamorza, Honey, Lemon, Thyme, EVOO

Calamari Fritti — 12
Fried Calamari, Garlic Mayonnaise, Paprika

Broccolini al Forno — 12
Oven-baked Broccolini, Calabrian Chilli Pepper, Sicilian Breadcrumbs

Polpette — 15
Beef Meatballs, San Marzano Tomato DOP, Parmigiano Reggiano

Pizza Bread — 8
Freshly Baked Newpolitan Pizza Bread, Oregano, Paprika, EVOO

HOUSE-CURED

Bresaola — 14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano

Salame — 8
House-cured Salame, 60 days aged
Add Pizza Bread +$1



SALAD

Insalata — 15
Mesclun, Cherry Tomatoes, Sundried Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano, Black Pepper

Caesar Salad — 18
Guanciale, Mesclun, Cherry Tomatoes, Cucumber, Onion, Parmigiano Reggiano, Black Pepper, Crouton, Housemade Caesar Dressing

Signature **Vegetarian** **Spicy**

Prices are exclusive of GST and service charge.

PIZZA

Our Newpolitan® pizza is a contemporary take on the Neapolitan classic. The dough is cold-fermented for 36 hours using high-hydration techniques, then fired in a 450°C oven for a pillowy crust with a signature char.

NEWPOLITAN® RED

Margherita 17
San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano

Margherita Affumicata 19
San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano, Smoked Provola, Housemade Smoked Mayo

Gamberi 28
Argentinian Prawns, San Marzano Tomato DOP, Prawn Jus, Lemon Zest

Carnivora 28
San Marzano Tomato DOP, Fiordilatte di Agerola, Peperone Crusco and a range of Cured Meats: Mortadella, In-house Cured Sausage, Porchetta, Nduja

Diavola 23
Spicy Pork Salame, San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano

Cosacca 15
San Marzano Tomato DOP, Fresh Basil, Parmigiano Reggiano

Prosciutto e Rucola 25
Parma Ham, Rocket, San Marzano Tomato DOP, Fiordilatte di Agerola, Parmigiano Reggiano

Burrata 28
Burrata, San Marzano Tomato DOP, Fresh Basil, Parmigiano Reggiano



DOUBLECRUNCH®

Rustic Italian flavours sandwiched between two layers of long-fermented, high-hydration crispy dough – double-cooked for a crust that shatters beautifully with every bite.

Roasted Tomato 14
Roasted Tomatoes, Burrata, Balsamic Vinegar, Basil

Mortadella 23
Mortadella, Burrata, Pistacchio, Lemon Zest, Fresh Basil, Parmigiano Reggiano

Crab & Nduja 24
Crab, Nduja, Burrata, Crispy Onions

NEWPOLITAN® WHITE

Tartufo e Funghi 30
Fresh Black Truffle, Mushroom Duxelle, Fiordilatte di Agerola, Truffle Oil, Taleggio, Thyme

Gorgonzola e Salsiccia 24
Sausage, Gorgonzola, Fiordilatte di Agerola, Pickled Onion, Fresh Basil

Prosciutto e Nduja 24
Prosciutto Cotto, Smoked Provola, Calabrian Chilli Sausage, Pickled Onion, Housemade Smoked Mayo, Fried Sage

Prosciutto e Fichi 27
Parma Ham, Fiordilatte di Agerola, Fig Jam, Rocket, Parmigiano Reggiano, Walnuts

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

Signature **Vegetarian** **Spicy**

Prices are exclusive of GST and service charge.

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

4 Formaggi 22
Fiordilatte di Agerola, Taleggio, Gorgonzola, Parmigiano Reggiano

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

PASTA

Our pasta is handmade from scratch in our kitchen using Italian semolina. For our long and filled pastas, egg yolk is added to the dough – a traditional touch that gives them that rich flavour and tender, elastic bite.

Carbonara, Rigatoni 21
Guanciale, Egg Yolk, Pecorino, Parmigiano Reggiano, Black Pepper

Mafaldine ai Cardoncelli 18
Oyster Mushroom, Garlic, Red Chilli, Fresh Parsley, EVOO

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

Beef Cheek, Pappardelle 26
Beef Cheek, Smoked Pancetta, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano

Arrabbiata, Paccheri 19
San Marzano Tomato DOP, Garlic, Chilli, Parsley

Mamma's Aglio e Olio 15
Sundried Tomato, Garlic, Red Chilli, Fresh Parsley, EVOO

Pesto, Orecchiette 24
Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts

Funghi, Tagliolini 18
Mushroom Duxelle, Parmigiano Reggiano, Pecorino Romano, Sautéed Mushrooms

Cacio e Pepe, Gigli 16
Pecorino Romano, Parmigiano Reggiano, Black Pepper

Sausage, Pappardelle 20
Pork Sausage Ragu, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano

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

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

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

Agnolotti al Branzino e Gamberi 27
Pasta filled with Sea Bass, Argentinian Prawns, Capers, San Marzano Tomato DOP, Fresh Parsley, EVOO

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

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

Lasagna, Bolognese 21
Egg Sfoglia, House-cured Pancetta, Beef, Bechamel, San Marzano Tomato DOP

MAINS

Porchetta 24
Slow-roasted Pork, Spinach, Fennel, Paprika, Mustard

Guazzetto del Pescatore 30
Barramundi, Clams, Squid, Tomato, Garlic

Peposo dell'Impruneta 30
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper

Signature **Vegetarian** **Spicy**

Prices are exclusive of GST and service charge.

KID-FRIENDLY

Spaghetti al Pomodoro — 12
Spaghetti, San Marzano Tomato DOP, Parmigiano Reggiano

Kid's Lasagna — 12
Egg Sfoglia, Bolognese, Bechamel, San Marzano Tomatoes DOP

Italian Mac n Cheese — 12
Maccheroni, Parmigiano Reggiano

DESSERT

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

Coppa al Pistacchio — 14
Stracciatella Gelato, Chocolate Shards, Chocolate Sauce, Whipped Cream

Tiramisu — 13
Mascarpone, Savoiardi, Coffee (Decaf), Cocoa

Gianduja Doublecrunch — 12
Caramelised Banana, Gianduja, Hazelnuts

COFFEE

Espresso	A 0% sugar	4
Long Black	A 0% sugar	5
Flat White	C 0% sugar	6
Cappuccino	C 0% sugar	6
Macchiato	B 0% sugar	6
Latte	C 0% sugar	6
Mocha	C 5% sugar	7
Espresso Tonic	A 1% sugar	8

Iced +1 Oat +1 Extra Shot +1

TEA

Riesling	A 0% sugar	6
Italian Earl Grey	A 0% sugar	6
Chamomile	A 0% sugar	6
Mint	A 0% sugar	6

BEVERAGES

Iced Lemonade	C 7% sugar	7
Iced Peach Lemonade	C 8% sugar	7
Iced Strawberry Lemonade	C 8% sugar	7
Iced Lemon Tea	B 5% sugar	7
Still 470ml Acqua Filette	A 0% sugar	6
Sparkling 470ml Acqua Filette	A 0% sugar	6
Coke Original Taste	B 5% sugar	6
Coke Zero	B 0% sugar	6
Sprite	B 5% sugar	6
Ginger Ale	B 5% sugar	6
Chocolate	C 10% sugar	7

Signature **Vegetarian** **Spicy**

Prices are exclusive of GST and service charge.

BEER

HALF / FULL

Menabrea Lager — **12 / 16**

COCKTAILS

Peach Ballini® — **18**
Peach Puree, Botter Prosecco N.V.

Strawberry Ballini® — **18**
Strawberry Puree, Botter Prosecco N.V.

Aperol Spritz — **18**
Aperol, Botter Prosecco N.V.

Negroni — **18**
Roku Gin, Campari, Cinzano Rosso

Passionista — **18**
Marker's Mark, Passion Fruit, Bitters

Espresso Martini — **18**
Vodka , Kahlua , Espresso

SPIRIT

Roku Gin — **13**
Maker's Mark
Stoli Vodka
Bacardi Carta Negra
Suntory Kakubin Whisky
Olmeca Altos Blanco
Choice of mixer:
Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda, Fevertree Mediterranean Tonic (+2)

WINE

(125ML) GLS / BTL

RED

Carlo Pellegrino Tareni 2023 — **16 / 75**
Nero d'Avola, Sicily

Podere Della Filandra Chianti 2023 — **18 / 85**
Sangiovese, Tuscany

WHITE

Reguta Giuseppe e Luigi 2023 — **16 / 75**
Sauvignon Blanc, Trevenezie

Le Monde 2023 — **18 / 85**
Pinot Grigio, Friuli

SPARKLING

Botter Prosecco N.V. — **16 / 75**
Glera, Veneto

Signature **Vegetarian** **Spicy**

Prices are exclusive of GST and service charge.