CASA VOSTRA

ANTIPASTI

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

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

SQUARECRUNCH™

Rustic Italian flavours on long-fermented, high-hydration dough – baked golden for a crisp base and a light, airy crust. Served by the square.

Tomato Tarte Tatin — 15
Roasted Heirloom Cherry Tomatoes, Oregano, Fresh Basil

Zucchini & Sakura-Ebi — 15
Zucchini Cream, Zucchini Chips, Sakura-Ebi

Potato, Leek & Speck — 15
Thinly Sliced Potatoes, Leek, Speck, Roasted Onions, Ricotta, Rosemary

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, Crouton, Caesar dressing, Black Pepper

Signature **Vegetarian** **Spicy** **Wisma Exclusive**

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

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

Carnivora 28
San Marzano Tomato DOP, Fiordilatte di Agerola, Peperone Crusco, Mortadella, In-house Cured Sausage, Porchetta, Nduja

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

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

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

NEWPOLITAN® WHITE

Anchovy 2.0 22
Fiordilatte di Agerola, Anchovies, Pizzutello Tomatoes, Basil, Olive Dust

Carbonara 2.0 24
Parmigiano Reggiano, Pancetta, Egg Yolk, Black Pepper

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 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

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

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

HOUSE-CURED

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

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



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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.

Orecchiette Salsiccia e Broccoli 22
Roasted Broccoli, Sausage, Parmigiano Reggiano, Prosciutto Crumble, Fried Basil

Spaghetti alla Nerano 19
Zucchini, Parmigiano Reggiano

Carbonara, Rigatoni 21
Guanciale, Egg Yolk, Pecorino Romano, 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 Ragu, Smoked Pancetta, San Marzano Tomato DOP, Soffritto, Parmigiano

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

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

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

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

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

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

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

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

Lasagna, Bolognese 21
Egg Sfoglia, Pancetta, Beef, Béchamel, San Marzano Tomato DOP

MAINS

Pluma Iberica "Milanese" 30
Breaded Pluma Iberica, Lemon Burnt Butter, Capers, House Salad

Ossobuco 30
Slow-Cooked Veal Shank, Potato Purée, Gremolata

Guazzetto del Pescatore 30
Barramundi, Clams, Squid, San Marzano Tomato DOP, Garlic

KID-FRIENDLY

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

Italian Mac n Cheese 12
Maccheroni, Parmigiano Reggiano

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DESSERT

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

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

GELATO



A collaboration between Casa Vostra and Petra, a Mediterranean-Levantine Restaurant, pairing Housemade Mascarpone Gelato with a crispy Housemade Za'atar Cone. Enjoy it as it is, or with a selection of toppings.

Original — 9
Housemade Mascarpone Gelato, Housemade Za'atar Cone

Tiramisù — 10
Housemade Mascarpone Gelato, Housemade Za'atar Cone, Savoiardi, Coffee, Cocoa

Dubai Chocolate — 12
Housemade Mascarpone Gelato, Housemade Za'atar Cone, Pistachio and Chocolate Ganache, Pistachios

Blue Forest — 10
Housemade Mascarpone Gelato, Housemade Za'atar Cone, Mixed Berries

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

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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

BEER

	(330ML) BTL
Menabrea Lager	14

COCKTAILS

Peach Ballini® Peach Puree, Botter Prosecco N.V.	18
Strawberry Ballini® Strawberry Puree, Botter Prosecco N.V.	18
Aperol Spritz Aperol, Botter Prosecco N.V.	18
Negroni Roku Gin, Campari, Cinzano Rosso	18

SPIRIT

Roku Gin **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)	13

WINE

	(125ML) GLS / BTL
RED	
Carlo Pellegrino Tareni 2023 Nero d'Avola, Sicily	16 / 75
Podere Della Filandra Chianti 2023 Sangiovese, Tuscany	18 / 85
WHITE	
Reguta Giuseppe e Luigi 2023 Sauvignon Blanc, Trevenezie	16 / 75
Le Monde 2023 Pinot Grigio, Friuli	18 / 85

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