

Acqua e Farina

We are delivering in the following areas:

Bukit Panjang, Bukit Batok, Chua Chu Kang,
Jurong, Clementi, Bukit Timah,
Holland and Tanglin

*(Woodlands, Sembawang and Ang Mo Kio
only advance order)*

No delivery fees

Open daily for takeaways and delivery

Tuesday to Sunday
11:30AM – 14:00PM
17:45PM – 9.30 PM

Minimum order for delivery \$50.00+
for Tuesday, Wednesday, Thursday

Minimum order for delivery \$90.00+
for Friday, Saturday, Sunday, Public Holiday,
Eve of Public Holiday and San Valentine Day

How to place an order for delivery:

1. Send full address and order via WhatsApp to 8499 7156
2. We will send you a photo of the bill so you can pay with PayNow or cash.
3. Delivery will take from 40 to 60 minutes.

I Nostri Antipasti

Our Starters

Bruschetta	15.00
Toasted Bread topped with Fresh Tomatoes, Herbs and Olive Oil <i>(comes with 4 slices; each additional slice 3.25)</i>	
Fungo Ripieno	24.00
Baked stuffed Portobello Mushroom, served with Mushrooms Sauce	
Melanzane alla Parmigiana	25.00
Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	
Gamberetti con Pancetta e Spinaci	25.00
Pan-fried Shrimps wrapped with Pancetta served with sautéed Spinach	
Sauté di Vongole	26.00
Live Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs, served with toasted Ciabatta Bread	
Calamari Italiani Fritti	30.00
Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	
Burratina con Parma	32.80
Fresh Burratina Cheese served with Cherry Tomatoes, Parma Ham and Arugula	
Caprese	25.00
Fresh Buffalo Mozzarella with Fresh Tomato and Basil	

Prices are subject to 7%gst

La Nostra Zuppa

Our Soup of the Day

Zuppa del Giorno

15.00

Soup of the Day

Le Nostre Insalate

Our Salads

Insalata Mista

18.00

Mixed Greens with Tomato, Cucumber, Bread Croutons Shaved Parmesan Cheese and Balsamic Vinegar Dressing

Insalata al Carpino Caldo

22.00

Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread


Insalata con Gamberetti	22.00
Baby Spinach with Shrimps, Avocado, Mango, Tomato and Croutons drizzled with Balsamic Vinegar Dressing	

Prices are subject to 7%gst

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base	
Pizza Margherita	24.00
Tomato and Mozzarella	
Pizza Bufala	28.00
Tomato, Mozzarella and Buffalo Mozzarella	
Pizza Hawaiiiana	26.00
Tomato, Mozzarella, Cooked Ham and Pineapple	
Pizza Ortolana	26.00
Tomato, Mozzarella and Grilled Vegetables	

Pizza Napoletana (Salty)	26.00
Tomato, Mozzarella, Capers, Anchovies and Oregano	
Pizza Prosciutto e Funghi	27.00
Tomato, Mozzarella, Cooked Ham and Mushrooms	
Pizza Diavola 	28.00
Tomato, Mozzarella, Pork Salami and Chillies	
Pizza Salmone	27.00
Tomato, Mozzarella, Arugula, Smoked Salmon	
Pizza Capricciosa	28.00
Tomato, Mozzarella, Olives, Artichoke, Cooked Ham and Mushrooms	
Pizza Pollo e Funghi	27.00
Tomato, Mozzarella, Chicken and Mushrooms	
Prices are subject to 7%gst	
<h1>Le Nostre Pizze</h1> <h2>Our Pizzas</h2>	
RED – with a tomato sauce base	
Pizza Rucola e Parma	29.00
Tomato, Mozzarella, Parma Ham, Arugula and shaved Parmesan Cheese	
Pizza Acqua e Farina	29.00
Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach	
Pizza Burrata	30.00
Tomato, Mozzarella, Burrata Cheese, spicy Salami and sautéed Onions	

Le Nostre Barche

Siciliane

Our Sicilian Boats

Barca Bufala	29.00
Sicilian Boat with Tomato, Buffalo Mozzarella and Parma Ham	
Barca Salsiccia	29.00
Sicilian Boat with Tomato, Mozzarella, homemade Pork Sausages and Mushrooms	

Prices are subject to 7%gst


Le Nostre Paste Fresche

Our fresh Pasta made by chef Roberto

Fettuccine Nere alla Polpa di Granchio	29.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle alla Boscaiola	28.00
Homemade Pasta with Mushrooms, Italian Sausage and Bacon tossed in Tomato Sauce with a touch of Cream	
Fettuccine Verdi alla Bolognese	27.00
Homemade Spinach Pasta tossed with our classic Beef Bolognese	
Lasagna al Forno	26.00
Homemade classic oven-baked Beef Lasagna	
Ravioli di Ricotta e Spinaci al Burro e Salvia	28.00
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
Gnocchi ai Quattro Formaggi	28.00
Homemade Potato Dumplings tossed in a Four-Cheese Sauce and Walnuts	
<i>*Gluten-free Spaghetti are available upon request, but will require at least 20 mins preparation and cooking time</i>	
Prices are subject to 7%gst	

Le Nostre Paste Secche

Our Dry Pasta

Linguine alle Vongole	27.00
Linguini with Live Clams, tossed in White Wine with Cherry Tomatoes, Garlic, Herbs and Olive Oil	
Spaghetti ai Gamberi 	28.00
Spaghetti with Prawns "Aglia, Olio e Peperoncino" Garlic, Olive Oil and Chillies	
Linguine ai Frutti di Mare	29.00
Linguine with Clams, Prawn and Calamari tossed in a light Tomato Sauce	

Prices are subject to 7%gst

I Nostri Secondi

Our Mains

(approx. 20-25 Minutes waiting time)

Stinco di Agnello Brasato	40.00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Tagliata alla Griglia (min. order 250gr)	20.00*
(Chef Recommendation 400-500gr)	
Australian Black Angus Beef Ribeye (200 days grain fed) grilled and sliced, served with Vegetables and Potatoes	Per 100gm
*For charging purpose there might be a maximum 30gr tolerance	
since the cut is done by hand, price my vary.	

Desserts & Cheeses

Panna Cotta	15.00
Cream and Milk Pudding topped with Berry Sauce	
Tiramisù	13.00
Our Classic Tiramisu`	
Torta al Cioccolato	13.00
Homemade Chocolate Cake	
Cheese Platter	28.00
Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	

Prices are subject to 7%gst

Le Nostre Bevande

Our Cold Drinks

Soft Drinks



Soda, 320ml
(Coke or Sprite or Coke Zero)
\$4.00

Italian Sparkling Juice San Pellegrino



Orange 200ml,
\$4.00



Blood Orange 200ml,
\$4.00



Lemon 200ml,
\$4.00



Grapefruit 200ml,
\$4.00

Waters

Beers



Sparkling or Still
750ml \$7.00



Erdinger
500ml \$13.00



Menabrea or Peroni
330ml, \$10.00



Wine Promotion



Prosecco Ruggieri \$60+ now \$42+

Pinot Grigio \$50+ now \$35+

Merlot Essere \$50+ now \$35+