

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	16.00
Toasted Bread topped with Fresh Tomatoes, Herbs and Olive Oil <i>(comes with 4 slices; each additional slice 3.25)</i>	
Fungo Ripieno	25.00
Baked stuffed Portobello Mushroom, served with Mushrooms Sauce	
Melanzane alla Parmigiana	26.00
Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	
Gamberetti con Pancetta e Spinaci	26.00
Pan-fried Shrimps wrapped with Pancetta served with sautéed Spinach	
Sauté di Vongole	27.00
Assorted Live Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs, served with toasted Ciabatta Bread	
Calamari Italiani Fritti	31.00
Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	
Burratina con Parma	33.80
Fresh Burratina Cheese served with Cherry Tomatoes, Parma Ham and Arugula	
Caprese	26.00
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

16.00

Soup of the Day

Le Nostre Insalate

Our Salads

Insalata al Carpino Caldo

24.00

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

Insalata con Gamberetti

24.00

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	26.00
Tomato and Mozzarella	
Pizza Bufala	30.00
Tomato, Mozzarella and Buffalo Mozzarella	
Pizza Hawaiiiana	28.00
Tomato, Mozzarella, Cooked Ham and Pineapple	
Pizza Ortolana	28.00
Tomato, Mozzarella and Grilled Vegetables	
Pizza Napoletana (Salty)	28.00
Tomato, Mozzarella, Capers, Anchovies and Oregano	
Pizza Prosciutto e Funghi	29.00
Tomato, Mozzarella, Cooked Ham and Mushrooms	
Pizza Diavola 	30.00
Tomato, Mozzarella, Pork Salami and Chillies	
Pizza Salmone	29.00
Tomato, Mozzarella, Arugula, Smoked Salmon	
Pizza Capricciosa	30.00
Tomato, Mozzarella, Olives, Artichoke, Cooked Ham and Mushrooms	
Pizza Pollo e Funghi	29.00
Tomato, Mozzarella, Chicken and Mushrooms	

Prices are subject to 7%gst

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Rucola e Parma

31.00

Tomato, Mozzarella, Parma Ham, Arugula and shaved Parmesan Cheese

Pizza Acqua e Farina

31.00

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

Pizza Burrata

32.00

Tomato, Mozzarella, Burrata Cheese, spicy Salami and sautéed Onions

WHITE – with a cheese base

Pizza Quattro Formaggi

31.00

Pizza with Four Cheeses: Mozzarella, Gorgonzola (Blue Cheese), smoked Scamorza and Taleggio

Pizza Tartufo

32.00

Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle

Pizza Speciale 🍄

32.00

Pizza with Mozzarella, Asparagus, Portobello Mushrooms, Ham and Truffle Oil

For extra toppings 3.00

For additional Parma Ham 7.00

Prices are subject to 7%gst

I Nostri Calzoni

Our Folded Pizzas

Calzone Ortolana	28.00
Folded Pizza with Mozzarella and Vegetables	
Calzone Prosciutto e Funghi	29.00
Folded Pizza with Mozzarella, cooked Ham and Mushrooms	
Calzone Napoletana	31.00
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

Le Nostre Barche Siciliane

Our Sicilian Boats

Barca Bufala	31.00
Sicilian Boat with Tomato, Buffalo Mozzarella and Parma Ham	
Barca Salsiccia	31.00
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	31.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle alla Boscaiola	30.00
Homemade Pasta with Mushrooms, Italian Sausage and Bacon tossed in Tomato Sauce with a touch of Cream	
Fettuccine Verdi alla Bolognese	29.00
Homemade Spinach Pasta tossed with our classic Beef Bolognese	
Lasagna al Forno	28.00
Homemade classic oven-baked Beef Lasagna	
Ravioli di Ricotta e Spinaci al Burro e Salvia	30.00
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
Gnocchi ai Quattro Formaggi	30.00
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	29.00
Linguini with Live Clams, tossed in White Wine with Cherry Tomatoes, Garlic, Herbs and Olive Oil	
Spaghetti ai Gamberi 	30.00
Spaghetti with Prawns "Aglio, Olio e Peperoncino" Garlic, Olive Oil and Chillies	
Linguine ai Frutti di Mare	31.00
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	41.00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Tagliata alla Griglia (min. order 300gr) (Chef Recommendation 400-500gr)	20.00*
Australian Black Angus Beef Ribeye (200 days grain fed) from Stockyard 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.	
Stockyard do not use hormones growth, promotants or antibiotics, animal by products or genetically modify.	

The breeding location is in Darling Downs, Queensland, Australia, an area famous for the high-quality supply of grain and water. The feedlot is design for the cattle to enjoy clean and stress-free environment.
 Stockyard Angus have received numerous gold and champion awards for beef challenges.

Desserts & Cheeses

Panna Cotta	16.00
Cream and Milk Pudding topped with Berry Sauce	
Tiramisù	14.00
Our Classic Tiramisu`	
Torta al Cioccolato	14.00
Homemade Chocolate Cake	
Cheese Platter	29.00
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 Ruggeri \$60+ now \$42+

Pinot Grigio \$50+ now \$35+

Merlot Essere \$50+ now \$35+