

Acqua e Farina
Takeaway Menu

Once you decided on the items you can call
or WhatsApp your order
at this number

8499 7156

I Nostri Antipasti

Our Starters

Melanzane alla Parmigiana	27.00
Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	
Gamberetti con Pancetta e Spinaci	27.00
Pan-fried Shrimps wrapped with Italian Bacon served with sautéed Spinach	
Capesante con Funghi	28.00
Scallops gently pan fried, served on Mushrooms Sauce with Bread Croutons and Baby Spinach	
Sauté di Vongole	28.00
Live Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs, served with toasted Ciabatta Bread	
Calamari Italiani Fritti	32.00
Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	
Burratina con Parma	34.80
Fresh Burratina Cheese served with Cherry Tomatoes, Parma Ham and Arugula	
Caprese	27.00
Fresh Buffalo Mozzarella with Fresh Tomato and Basil	
Prosciutto di Parma e Mortadella (2 persons)	36.00
Italian Cold Cuts: Parma Ham “cured 24 months” and Pork Mortadella	
Prosciutto di Parma, Mortadella e Bufala (3-4 persons)	46.00
Italian Cold Cuts: Parma Ham “cured 24 months” , Pork Mortadella, and Buffalo Mozzarella with Cherry Tomatoes	

Prices are subject to 7%gst

La Nostra Zuppa

Our Soup of the Day

Zuppa del Giorno

Soup of the Day

17.00

Le Nostre Insalate

Our Salads

Insalata al Caprino Caldo

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

25.00

Insalata con Gamberetti

Baby Spinach with Shrimps, Avocado, Mango, Tomato and Croutons drizzled with Balsamic Vinegar Dressing

25.00

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Le Nostre Paste Fresche


Our fresh Pasta made by chef Roberto

Fettuccine Nere alla Polpa di Granchio	33.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle alla Boscaiola	32.00
Homemade Pasta with Mushrooms, Italian Sausage and Bacon tossed in Tomato Sauce with a touch of Cream	
Fettuccine Verdi alla Bolognese	31.00
Homemade Spinach Pasta tossed with our classic Beef Bolognese	
Lasagna al Forno	30.00
Homemade classic oven-baked Beef Lasagna	
Ravioli di Ricotta e Spinaci al Burro e Salvia	32.00
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
Gnocchi ai Quattro Formaggi	32.00
Homemade Potato Dumplings tossed in a Four-Cheeses Sauce and Walnuts	

*Gluten-free Spaghetti are available upon request,
but will require at least 20 mins preparation and cooking time

Le Nostre Paste Secche

Our Dry Pasta

Linguine alle Vongole	31.00
Linguini with Live Clams tossed in White Wine with Cherry Tomatoes, Garlic, Herbs and Olive Oil	
Spaghetti ai Gamberi 	32.00
Spaghetti with Prawns "Aglia, Olio e Peperoncino" Garlic, Olive Oil and Chilies	
Linguine ai Frutti di Mare	33.00
Linguine with Clams, Prawn and Calamari tossed in a light Tomato Sauce	

I Nostri Risotti

Our Risottos

Risotto allo Zafferano e Salsiccia	34.00
Risotto with Saffron topped with Pork Sausage (Waiting time of approximately 25 minutes is required)	
Risotto ai Funghi	34.00
Risotto with Porcini and Portobello Mushrooms (Waiting time of approximately 25 minutes is required)	

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Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Margherita 28.00

Tomato and Mozzarella

Pizza Bufala 32.00

Tomato, Mozzarella and Buffalo Mozzarella

Pizza Hawaiiiana 30.00

Tomato, Mozzarella, Cooked Ham and Pineapple

Pizza Ortolana 30.00

Tomato, Mozzarella and Grilled Vegetables

Pizza Napoletana (Salty) 30.00

Tomato, Mozzarella, Capers, Anchovies and Oregano

Pizza Prosciutto e Funghi 31.00

Tomato, Mozzarella, Cooked Ham and Mushrooms

Pizza Diavola 32.00

Tomato, Mozzarella, Pork Salami and Chillies

Pizza Salmone 31.00

Tomato, Mozzarella, Arugula, Smoked Salmon

Pizza Capricciosa 32.00

Tomato, Mozzarella, Olives, Artichoke, Cooked Ham and Mushrooms

Pizza Pollo e Funghi 31.00

Tomato, Mozzarella, Chicken and Mushroom

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Rucola e Parma **33.00**

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

Pizza Acqua e Farina **33.00**

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

Pizza Burrata **34.00**

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

WHITE – with a cheese base

Pizza Quattro Formaggi **33.00**

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

Pizza Tartufo **34.00**

Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle

Pizza Speciale **34.00**

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

For extra toppings **3.00**

For additional Parma Ham **7.00**

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I Nostri Calzoni

Our Folded Pizzas

Calzone Ortolana	30.00
Folded Pizza with Mozzarella and Vegetables	
Calzone Prosciutto e Funghi	31.00
Folded Pizza with Mozzarella, cooked Ham and Mushrooms	
Calzone Napoletana	32.00
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

Le Nostre Barche Siciliane

Our Sicilian Boats

Barca Bufala	33.00
Sicilian Boat with Tomato, Buffalo Mozzarella and Parma Ham	
Barca Salsiccia	33.00
Sicilian Boat with Tomato, Mozzarella, homemade Pork Sausages and Mushrooms	

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I Nostri Secondi

Our Mains

Stinco di Agnello Brasato	43 .00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Tagliata alla Griglia (min. order 300gr)	20.00*
(Chef Recommendation 400-500gr)	Per 100gm
Australian Black Angus Beef Ribeye (200 days grain fed) from Stockyard grilled and sliced, served with Vegetables and Potatoes	
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. *For charging purpose there might be a maximum 30gr tolerance since the cut is done by hand, price my vary.	

Desserts

Crema Caramellata	15.00
Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	
Panna Cotta	15.00
Cream and Milk Pudding topped with Berry Sauce	
Tiramisù	15.00
Our Classic Tiramisu`	
Torta al Cioccolato	15.00
Homemade Chocolate Cake	
Cheese Platter	31.00
Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	

Prices are subject 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,
\$5.00+



Blood Orange 200ml,
\$5.00+



Lemon 200ml,
\$5.00+



Grapefruit 200ml,
\$5.00+

Waters



Sparkling or Still
750ml \$7.00+



Erdinger
500ml \$13.00+



Menabrea or Peroni
330ml, \$10.00+

