

Delivery Menu

Dear Friends and Customers

We are happy to share that we will continue to offer delivery although slots will be limited.

We will deliver in the following areas :

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

Tuesdays – Wednesdays -Thursdays,
minimum order for delivery \$75.00+

Weekends (Friday, Saturday, Sunday),

Eve of Public Holiday Public Holiday, Valentine's Day

minimum order for delivery \$110.00+

NO delivery fee!

TO ORDER, WHATSAPP TO [8499-7156](https://www.whatsapp.com/business/profile/84997156)

I Nostri Antipasti

Our Soup, Salad and Starters

Zuppa del Giorno Soup of the Day	18.00
Insalata al Caprino Caldo Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread	25.00
Melanzane alla Parmigiana Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	27.00
Burratina Fresh Burratina Cheese served with Cherry Tomatoes, Parma Ham and Pork Mortadella	34.80
Gamberetti con Pancetta e Spinaci Four pan-fried Shrimps wrapped with Italian Bacon served with sautéed Spinach (Additional Shrimps – \$6.75)	27.00
Calamari Italiani Fritti Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	32.00

Prices are subject to 8% gst

Le Nostre Paste

Our fresh Pasta made by chef Roberto,
dry Pasta and Risottos

Fettuccine Nere alla Polpa di Granchio	34.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle alla Coda di Bue	36.00
Homemade Egg Pasta tossed with tender braised Wagyu Beef Oxtail Sauce	
Paccheri al Ragù di Maiale	34.00
Hollow short Pasta "Paccheri" tossed in tender braised Pork Ragout Sauce	
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	
Linguine con Vongole	36.00
Linguine with Live Clams and Cherry Tomatoes tossed in White Wine Sauce	
Spaghetti al Gambero	34.00
Spaghetti with wild caught King Prawn "Aglio, Olio e Peperoncino" Garlic, Olive Oil and Chillies	
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)	

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

Prices are subject to 8% gst

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Margherita 30.00

Tomato and Mozzarella

Pizza Bufala 35.00

Tomato, Mozzarella, Buffalo Mozzarella and Basil

Pizza Hawaiiiana 33.00

Tomato, Mozzarella, Cooked Ham and Pineapple

Pizza Ortolana 33.00

Tomato, Mozzarella and mixed Vegetables

Pizza Napoletana (Salty) 33.00

Tomato, Mozzarella, Capers, Anchovies and Oregano

Pizza Prosciutto e Funghi 34.00

Tomato, Mozzarella, Cooked Ham and Mushrooms

Pizza Diavola  35.00

Tomato, Mozzarella, Pork Salami and Chillies

Pizza Rucola e Parma 36.00

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

Pizza Acqua e Farina 37.00

Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach

For extra toppings 3.00

For additional Parma Ham 7.00

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Le Nostre Pizze

Our Pizzas

WHITE – with a cheese base

Pizza Quattro Formaggi	36.00
Pizza with Four Cheeses: Mozzarella, Gorgonzola (Blue Cheese), smoked Scamorza and Asiago	
Pizza Tartufo	37.00
Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle	

I Nostri Calzoni

Our Folded Pizzas

Calzone Ortolana	33.00
Folded Pizza with Mozzarella and Vegetables	
Calzone Prosciutto e Funghi	34.00
Folded Pizza with Mozzarella, cooked Ham and Mushrooms	
Calzone Napoletana	35.00
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

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I Nostri Secondi

Our Mains

(approx. 20-25 Minutes waiting time)

Stinco di Agnello Brasato	43 .00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Costoletta di Maiale	46.00
Pan-fried Spanish Black Pork Chops, served with Rosemary Sauce, Vegetables and Potatoes	
Tagliata alla Griglia (min. order 300gr)	22.00*
(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	

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`	
Cheese Platter	31.00
Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	

Prices are subject to 8% gst

Le Nostre Bevande

Our Cold Drinks

Soft Drinks



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



Sparkling or Still
750ml \$7.00+



Peroni
330 ml
\$10.00+



Menabrea
330ml, \$10+



Craft Nazionale
330ml, \$14.00+

Italian Beers

Pre Order Your Cake



Tiramisu

500gr 4-6 serves \$36+

750gr 6-8 serves \$46+

1 kg 8-12 serves \$56+



Strawberry Cake

500 gr not available

750gr 6-8 serves \$52

1 kg 8-12 serves \$62+

Please order by 3pm for the following day