Acqua e Farina Takeaway Menu

Once you decided on the items you can call or WhatsApp your order at this number 8499 7156

J Nostrí Antipastí 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
Capesante con Funghi Three Scallops gently pan fried, served with Mushrooms Sauce and Baby Spinach (Additional Scallops - \$9.33)	28.00
Calamari Italiani Fritti Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	32.00

Le Nostre Paste

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

Fettuccine Nere alla Polpa di Granchio Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	34.00
Tagliatelle alla Coda di Bue Homemade Egg Pasta tossed with tender braised Wagyu Beef Oxtail Sauce	36.00
Paccheri al Ragu` di Maiale Hollow short Pasta "Paccheri" tossed in tender braised Pork Ragout Sauce	34.00
Ravioli di Ricotta e Spinaci al Burro e Salvia Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	32.00
Linguine con Vongole Linguine with Live Clams and Cherry Tomatoes tossed in White Wine Sauce	36.00
Spaghetti al Gambero Spaghetti with wild caught King Prawn "Aglio, Olio e Peperoncino" Garlic, Olive Oil and Chillies	34.00
Risotto allo Zafferano e Salsiccia Risotto with Saffron topped with Pork Sausage (Waiting time of approximately 25 minutes is required)	34.00
Risotto ai Funghi Risotto with Porcini and Portobello Mushrooms (Waiting time of approximately 25 minutes is required)	34.00

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



Our Pizzas

RED – with a tomato sauce base

Pizza Margherita Tomato and Mozzarella	30.00
Pizza Bufala Tomato, Mozzarella, Buffalo Mozzarella and Basil	35.00
Pizza Hawaiiana Tomato, Mozzarella, Cooked Ham and Pineapple	33.00
Pizza Ortolana Tomato, Mozzarella and mixed Vegetables	33.00
Pizza Napoletana (Salty) Tomato, Mozzarella, Capers, Anchovies and Oregano	33.00
Pizza Prosciutto e Funghi Tomato, Mozzarella, Cooked Ham and Mushrooms	34.00
Pizza Diavola Tomato, Mozzarella, Pork Salami and Chillies	35.00
Pizza Rucola e Parma Tomato, Mozzarella, Parma Ham, Arugula and shaved Parmesan Cheese	36.00
Pizza Acqua e Farina Tomato, Mozzarella, Ricotta Cheese, Salami and sautéed Spinach	37.00
For extra toppings For additional Parma Ham	3.00 7.00



WHITE – with a cheese base

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



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



Our Mains

(approx. 20-25 Minutes waiting time)

Stinco di Agnello Brasato Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	43 .00
Costoletta di Maiale Pan-fried Spanish Black Pork Chops, served with Rosemary Sauce, Vegetables and Potatoes	46.00
Tagliata alla Griglia (min. order 300gr) (Chef Recommendation 400-500gr) Australian Black Angus Beef Ribeye (200 days grain fed) from Stockyard grilled and sliced, served with Vegetables and Potatoes	22.00* Per 100gm



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

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+

Italian Beers



Menabrea

330ml, \$10+



Craft Nazionale

330ml,\$14.00+

Pre Order Your Cake



Tíramísu`

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