

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

I 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 Cured Pork Belly served with sautéed Spinach (Additional Shrimps – \$6.75)	27.00
Capesante con Funghi Three Scallops gently pan-fried, served with Mushroom Sauce And Baby Spinach (Additional Scallops - \$9.33)	28.00
Sauteed di Vongole Live "Littleneck" Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs	31.00
Calamari Italiani Fritti Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	32.00

Le Nostre Paste e Risotti

Our Pastas and Risottos

Fettuccine Nere alla Polpa di Granchio Handmade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	34.00
Rigatoni al Brasato Short Hollow Pasta "Rigatoni" tossed with Wagyu Beef Rib Meat Braised with Vegetable and Red Wine	34.00
Spaghetti alla Gricia Spaghetti tossed with pan-fried cured Pork Jowl "Guanciale", Caciocavallo Cheese and Black Pepper	34.00
Ravioli di Anatra con Salsa ai Funghi Porcini Handmade Ravioli stuffed with braised Duck Meat tossed in Cream Sauce with Porcini Mushrooms	36.00
Linguine con Vongole e Gallinella Linguine with Live "Littleneck" Clams, Rock Fish "Gallinella" 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

43.00

Oven-Baked Lamb Shank braised with Mixed Vegetables and Herbs, served with Potatoes

Coppa di Maiale Arrosto

46.00

Roasted Pork Collar served with Rosemary Sauce Mixed Vegetables and Potatoes

Tagliata alla Griglia (min. order 300gr)

22.00*

(Chef Recommendation 400-500gr)

Per 100gm

Black Angus Beef Ribeye (200 days grain fed) from Stockyard, Australian, grilled and sliced, served with Mixed Vegetables and Potatoes



Crema Caramellata Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	15.00
Panna Cotta	15.00
Cream and Milk Pudding topped with Berry Sauce	
Tiramisù	16.00
Our Classic Tiramisu`	
Cheese Platter	31.00
Combination of Cow Cheese, Sheep Cheese and Goat Cheese	
served with homemade Capsicum Jam and Bread	

Le Nostre Bevande

Our Cold Drinks

Soft Drinks





320ml (Coke or Sprite or Coke Zero) \$5.00 +



Italian Sparkling Juice San Pellegrino



Orange 200ml, \$6.00+



Blood Orange 200ml, \$6.00+



Lemon 200ml, \$6.00+



Grapefruit 200ml, \$6.00+

Waters



Sparkling or Still 750ml \$7.00+



Peroni

330 ml \$12.00+

Italian Beers



Menabrea

330ml, \$12+



Craft Nazionale

330ml,\$15.00+

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