PASTA & RISOTTO

* Add $3 for Gluten-free Pasta

Tagliatelle al Granchio
Homemade Pasta with Crabmeat, Tomatoes & Cream

Penne alla Norma
with Eggplant, Mozzarella, Tomato Sauce & Fresh Basil

Tagliolini alla Paola
Homemade Pasta Gratin with Italian Ham, Mushrooms, Cream & Parmesan

Tagliolini all’ Aragosta
Homemade Pasta with Slipper Lobster & Spicy Tomato Sauce

Spaghetti al Nero di Seppia
Spaghetti with Fresh Squid Ink & Fresh Cuttlefish

Spaghetti alle Vongole
with Basil Puree & Fresh Parsley

Slipper Lobster Risotto
with Fresh Citrus & Parmigiano Reggiano

Classic Mushroom Risotto
with Organic Mushrooms, Aged Parmesan & Parsley

PIZZA

* Add $5 for Gluten-free Pizza

Rucola e Crudo
Sardinian Tomato Sauce, Mozzarella, Wild Rocket, Parma Ham & Shaved Parmesan

Diavola
Sardinian Tomato Sauce, Mozzarella, Italian Salami & Fresh Chilli

Ala Burrata
Sardinian Tomato Sauce, Mozzarella, Creamy Burrata, Cherry Tomatoes & Wild Rocket

Prosciutto e Funghi
Sardinian Tomato Sauce, Mozzarella, Baked Ham & Mushrooms

Bosco d’ Inverno
Mascarpone, Mozzarella, Mushrooms & Black Truffle

HAPPY ENDS

Tiramisu
Da Paolo’s Signature Tiramisu

Sizzling Hot Plate Brownie
in Nutella Sauce with Vanilla Gelato

Valrhona Chocolate Lava Cake
made with Valrhona Chocolate 70% Cocoa, served with Vanilla Gelato

Classic Creme Brulee
with Lemon Zest

Classic Panna Cotta
with Fresh Mint

THE SUBSTANTIALS

Grilled Wagyu Beef Burger
Homemade Bun with Wagyu Beef, Parmesan, Caramelized Onion, Brie, Porcini Mayonnaise & Fries

Grilled or Buttered Barramundi
with Steakhouse Fries or Salad

Barbecued Spanish Baby Back Pork Ribs
with Parmesan Garlic Butter Fries & Garlic Confit Mayonnaise

Grilled Beef Flank
with Burnt Allium Sauce, Mushroom Duxelles, Caramelised Onions & Gorgonzola, Roasted Baby Corn & Mixed Salad

Lime-marinated Grilled Chicken
with Roasted Potatoes, Picadillo Sauce & Yogurt

Slow-cooked Baby Lamb Shank
with Grilled Vegetables & Ras El Hanout Couscous

Breaded Pork Chop
with Fresh Lemon Apple Sauce, Roasted Rosemary Pineapple & Baked Potatoes

KICKSTARTERS

Calamari
with Homemade Squid Ink Mayonnaise

Bruschetta Duo
Tomatoes with Basil & Slipper Lobster with Avocado

Grilled Homemade Bread
Focaccia, Country Bread, Extra Virgin Olive Oil & Balsamic Vinegar

Fresh Burratina
with Parma Ham & Tomatoes

Grilled Slipper Lobster Salad
with Tuscan Kale, Mesclun Salad, Avocado, Mango, Black Olive Oil, Red Chilli, Spiced Coconut & Kaffir Lime Dressing

Ahi Poke
Sashimi Tuna, Shoyu Zoodles, Avocado, Mango, Red Onions, Chives & Black Sesame

Egg Confit & Cured Fatback
with Mushrooms & Basil Couscous

Seafood Soup
with Prawns, Mussels, Scallops & Tomatoes

Cream of Zucchini
with Parmesan & Dehydrated Vegetables

Bistro Salad
Ask us for Today’s Salad

Vegetarian  Pork  Gluten-free  Signature Dish

*Our gluten-free pasta is prepared in the same kitchen as our regular pasta. Traces of gluten may be present.

Prices are subject to 7% GST and 10% Service Charge
Sparkling Wine

Veneto
Da Paolo Prosecco
Fruity, persistent perlage, apple & pear hints

Piedmont
Da Paolo Moscato d’Asti
Light-bodied, tiny bubbles, white peach, floral

Red Wine

Piedmont
Da Paolo Dolcetto d’Alba
Rich, dry, mellow with fruity tones
Borgogno Barbera d’Alba Superiore
Medium-bodied, fruity bouquet, long finish

Tuscany
Da Paolo Chianti 375ml
Fruity, full-bodied, spicy notes
Da Paolo Chianti Colli Aretini (Organic)
Smooth, fruity, great expression of Tuscan style
Decanter Gold Medal (95 points)
Caparzo Sangiovese
Intense, spice & vanilla in the finish
James Suckling (90 points)
Ornellaia Le Volte
Rich, fruity, spicy, savoury finish
Grapes: Merlot, Sangiovese, Cabernet
James Suckling (92 points)

Abruzzo
Farnese Montepulciano d’Abruzzo
Intense fruity bouquet, dry, well-balanced

Veneto
Masi Brolo Campofiorin
Rich, full-bodied, baked fruit flavour
The Wine Advocate (93 points)
Masi Costasera Amarone Classico
Full-bodied, dry, long-lasting finish
James Suckling (94 points)

Sicily
Planeta La Segreta Rosso
Red berries aroma, well-balanced tannins
Grapes: Nero D’Avola, Merlot, Syrah

New Zealand
Paua Pinot Noir
Dry, long finish, rounded tannins

Australia
Pitchfork Cabernet Merlot
Medium bodied, berry fruits aroma, chocolate mint notes

Italian Wine & More

Everybody loves Italy and Italy loves wine. In fact, Italy is the largest producer and consumer of wine in the world. Despite the large production, wineries manage to stay true to wine styles that go back centuries. As a result, Italy has more local grape varieties than any other country.

We have selected some of the most distinctive and best rated wine for you.

White Wine

Lombardy
Da Paolo Pinot Grigio
Dry, intense aroma, delicate fruity notes

Tuscany
Da Paolo Orvieto 375ml
Fresh, fruity, floral

Veneto
Masi Levari Soave Classico
Delicate, citrus, pineapple, well-balanced
Masi Masianco Pinot Grigio
Full-bodied, dry, long finish, ripe apples, honey
The Wine Advocate (88 points)

Friuli
Livio Felluga Sauvignon
Fruity, smooth, pink grapefruit aftertaste
Vinitaly International Award 2015

Sicily
Planeta La Segreta Bianco
Well-balanced, citrus, floral

New Zealand
Hapuku Sauvignon Blanc
Dry, zesty, citrus finish

Australia
Pitchfork Semillon Sauvignon Blanc
Fresh fruit flavour, grassy aroma, long clean finish

Prosecco Cocktails

Bellini / Mimosa / Sparkling Kir

Spritz
Aperol Spritz
Campari Spritz
Half & Half

Beer

Peroni Nastro Azzuro Pint
Peroni Nastro Azzuro ½ Pint
Hoegaarden

Soft Drinks & Juice

Acqua Panna 750ml
Natural Still Mineral Water
S.Pellegrino 750ml
Natural Sparkling Mineral Water
Soft Drinks
Coke / Coke Light / Sprite / Ginger Ale
Fruit Juice
Apple / Orange / Lime
Freshly Squeezed Juice
Green Apple / Orange / Carrot / Mixed

Milkshakes

Made with fresh milk and artisanal Gelato prepared by our Chef using authentic recipes from one of the best gelateria in Milan.
Vanilla / Chocolate / Mango

Italian Coffee

(Decaffeinated Coffee available)
Extra Shot $2 Soy Milk $1 Large / Iced $2
Espresso
Cappuccino / Caffe Latte
Mocha / Italian Hot Chocolate

Loose Leaf Tea

English Breakfast / Earl Grey
Green Jasmine / Mint
Lemongrass Ginger / Camomile
House Iced Tea

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