



## BRUNCH

Served till 1:30 p.m. on weekdays, and 2 p.m. on weekends.

### Avocado Toast

Whipped Feta, Lime, Cilantro, Sourdough Toast

### Bacon or Ham & Eggs

Scrambled or Fried Free-range Eggs, Streaky Bacon or Italian Baked Ham, Roasted Tomato, Sourdough Toast

### Egg Benedict

Free-range Poached Egg, Italian Baked Ham, Fresh Baby Spinach, Homemade Hollandaise, Sourdough Toast

### Grilled Cheese Fold

Scrambled Eggs, Bacon, Avocado, Rocket, Sourdough Toast

### Cauliflower Gnocchi

Sunny Side Up Eggs, Shaved Broccoli Salad, Pesto Dressing

### Pork Sausage Scotch Egg

Ricotta, Smashed Green Peas, Mint Leaves, Lemon, Grated Pecorino, Baby Carrots, Sourdough Toast

### Egg Atlantic

Free-range Poached Egg, Smoked Salmon, Fresh Rocket, Homemade Hollandaise, Sourdough Toast

### Spicy Italian Shakshouka

Skillet Free-range Eggs, Homemade Meatballs, Chorizo, 'Nduja, Charred Eggplant, Chickpeas, Sourdough Toast

## TRUFFLE

### Australian Black Angus Beef Carpaccio, Truffle

**Homemade Egg Tagliolini, 24-months Aged Parmigiano Reggiano, Veal Jus Emulsion, Truffle**

### Risotto al Prosecco, Truffle

**Wood-fired Naples Style Pizza, Charcoal Roast Celeriac, Stravacчо, Mozzarella, Truffle Salsa, Yellow Frisée, Truffle**

### Homemade Vanilla Gelato, Truffle (2g)

### Fresh Truffle

Shaved over your favourite dish

Truffle will be charged by gram on consumption based on market price. Dishes include an average of 3-4 g of Truffle. Dishes will only be served with the addition of Truffle.

## ANTIPASTI & BITES

### Sourdough Bread Basket

Homemade Sourdough Bread

### Broccoli Soup

Blended Broccoli and Sautéed Onions, Chilli Oil, Chilli Flakes, Sourdough Croutons

### Homemade Meatballs

Homemade Italian Meatballs, Italian Tomato Sauce, Parmigiano Reggiano

### Italian Truffle Fries

Shoestring Fries, Black Truffle Oil, Grated Parmigiano Reggiano

### Hummus Dip

Warm Chickpea Musabaha, Homemade Sourdough Toast

### Italian Salad

Fresh Buffalo Mozzarella, Baby Spinach, Roma Tomatoes, Pesto, Balsamic Vinegar Dressing, Shaved Parmigiano Reggiano

### Calamari Fritti

Lightly Battered Fresh Calamari, Squid Ink Mayo

### Burrata Mediterranean

Creamy Burrata, Smoked Eggplant Purée, Roasted Date Cream, Rocket Leaves

### Burrata & San Daniele

Creamy Burrata, San Daniele Ham, Extra Virgin Olive Oil

## SALUMI & CHEESE

A curation of Italian cured meat & cheese from artisanal producers.

### Italian Salumi & Cheese Board

Chef's selection of 2 Cheese and 1 Salumi, Sourdough Toast, Fruits, Nuts

### Grande Italian Salumi & Cheese Board

Chef's selection of 3 Cheese and 2 Salumi, Sourdough Toast, Fruits, Nuts

### Build Your Own Board

Build your own board of 4, 5 or 7 types of Salumi, Cheese or both. Min. 70g per type. Price by weight.

### Condiments

Assorted Sourdough Bread Selection

## WHOLESUME KALE BOWLS

Served on weekdays only, excluding public holidays.

### Baked Salmon & Smashed Avocado

Roasted Broccoli, Cilantro, Chives, Lime, Sesame Seeds, Vinaigrette, Chopped Kale

### Lamb Kawarma

Lamb Cubes, Warm Chickpea Musabaha, Quinoa, Cilantro, Coarse Cauliflower Ryce, Lemon, Chopped Kale

### Pure Veg

Roasted Broccoli, Roasted Butternut Pumpkin, Crispy Baked Chickpeas, Coarse Cauliflower Ryce, Cashew Curcuma Creme, Chopped Kale

### Miso Chicken & Eggplant

Mushrooms, Coarse Cauliflower Ryce, Sesame Seeds, Chives, Chopped Kale

### Wagyu Beef

Pan-seared Wagyu Cubes, Roasted Sweet Potatoes, Celeriac Purée, Sautéed Broccoli, Chopped Kale Salad, Lemon Mustard Dressing

## MAINS

### Fish & Chips

Battered Sea Bass, Fries, Tartare Sauce, Salad  
Served on weekends and public holidays only.

### Mediterranean Boneless Chicken

Char-grilled Broccolini & Baby Carrots, Roasted Potatoes

### Grilled Sea Bass

Grilled fillet of Sea Bass, Tomato & Barley Seafood Broth, Asparagus, Fennel, White Wine, Italian Capers, Rocket Leaves

### Wagyu Burger

Parma Ham, Caramelised Onions, Mozzarella, Porcini Mayonnaise, Fries, Olive Focaccia Bun

### Sticky BBQ Pork Ribs

Slow-cooked Baby Back Pork Ribs, Salad

### Roasted Octopus

Kale & Cherry Tomato Salad, Lemon Dressing, Roasted Potatoes with Caramelised Onions

### Grilled Wagyu Ribeye Steak

Garlic Butter, Roasted Herbed Potatoes, Parsnip Mash, Truffle Mayonnaise, Rocket Salad, Shaved Parmigiano Reggiano

## NAPLES STYLE WOOD-FIRED PIZZA

Italian Caputo "00" flour and a slow fermentation process makes our pizza light and easily digestible. Each pizza is handstretched and baked to perfection in our custom made wood-fired oven. The result is a raised, soft & bubbly crust charred in all the right spots, and a thin base topped with carefully selected ingredients.

### Margherita

Italian Tomato Sauce, Buffalo Mozzarella, Fresh Basil

### Diavola

Italian Tomato Sauce, Suppressata Salami, Mozzarella, Fresh Chilli

### Prosciutto Cotto & Funghi

Italian Tomato Sauce, Italian Baked Ham, Mushrooms, Mozzarella

### Bosco d'Inverno

Mozzarella, Mascarpone, Mushrooms, Italian Black Truffles

### Rucola & Parma

Italian Tomato Sauce, Parma Ham, Rocket Leaves, Shaved Parmigiano Reggiano

### Spilinga

Mozzarella, Spicy Salami Calabrese, 'Nduja (Spicy no-case Pork Salami), Mascarpone, Kale, Grated Pecorino

### 8 Cheese

Chef's Selection of 8 Cheese, Smoked Date Cream, Truffled Honey, Cracked Black Pepper

### Balsamic Braised Beef

Red Wine braised Angus Beef Cheek, Rocket Leaves, Grated Pecorino, Balsamic Reduction

## PASTA

Our pasta-making style is inspired by Paolo's family recipes. Three generations have dedicated themselves to mixing flour and eggs to produce a tender pasta that is featured today in these contemporary dishes.

### Beef Lasagna

Fresh Egg Pasta Sheets, Beef Ragù, Italian Tomatoes, Homemade Bechamel, Parmigiano Reggiano

### Spaghetti Aglio Olio e Funghi

Mushrooms, Garlic, Olive Oil, Chilli, Rocket Leaves

### Spaghetti Carbonara

Cream, Egg Yolks, Bacon, Parmigiano Reggiano

### Tagliatelle alla Bolognese

Homemade Egg Pasta, Beef Ragù, Italian Tomatoes, Parmigiano Reggiano

### Linguine al Pesto

Homemade Basil Pesto, Pine Nuts, Pecorino, Parmigiano Reggiano, Olive Oil, Sea Salt, Garlic

### Linguine alle Vongole

Fresh Clams, Garlic, Olive Oil, Chilli, Parsley

### Squid Ink Tagliolini with Tiger Prawns

Homemade Squid Ink Egg Pasta, Tiger Prawns, Zucchini, Lobster Bisque, Cherry Tomatoes, Garlic

### Tagliatelle al Granchio

Homemade Egg Pasta, Crabmeat, Italian Tomatoes, Cream, Vodka, Parmigiano Reggiano

### Rigatoni al Formaggio e 'Nduja

Cream, Gorgonzola, 'Nduja, Taleggio, Parmigiano Reggiano

### Spicy Lobster Tagliolini

Homemade Egg Pasta, Spicy Lobster, Italian Tomato Sauce, Cherry Tomatoes, Garlic, Chilli

Pasta made without gluten is available

## TEA TIME

Served from 3 p.m. on weekdays, and 3:30 p.m. on weekends, till 5:30 p.m.

## PASTA

### Spaghetti Aglio Olio e Funghi

Mushrooms, Garlic, Olive Oil, Chilli, Rocket Leaves

### Tagliatelle alla Bolognese

Homemade Egg Pasta, Beef Ragù, Italian Tomatoes, Parmigiano Reggiano

### Tagliatelle al Granchio

Homemade Egg Pasta, Crabmeat, Italian Tomatoes, Cream, Vodka, Parmigiano Reggiano

### Beef Lasagna

Fresh Egg Pasta Sheets, Beef Ragù, Italian Tomatoes, Homemade Bechamel, Parmigiano Reggiano

Pasta made without gluten is available

## NAPLES STYLE WOOD-FIRED PIZZA

### Margherita

Italian Tomato Sauce, Buffalo Mozzarella, Fresh Basil

### Diavola

Italian Tomato Sauce, Suppressata Salami, Mozzarella, Fresh Chilli

### Prosciutto Cotto & Funghi

Italian Tomato Sauce, Mozzarella, Italian Baked Ham, Mushrooms

### Bosco d'Inverno

Mozzarella, Mascarpone, Mushrooms, Italian Black Truffle

## BITES

### Italian Truffle Fries

Lightly Battered Fresh Calamari, Squid Ink Mayo

### Sourdough Bread Basket

Fresh Homemade Artisanal Sourdough Bread

## SALUMI & CHEESE BOARD

### Italian Salumi & Cheese Board

Chef's selection of 2 Cheese and 1 Salumi, Sourdough Toast, Fruits, Nuts

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### Build Your Own Board

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### Condiments

Assorted Sourdough Bread Selection

## DESSERT

Head over to our dessert counter to discover our seasonal specials.

### Apple Tart

### Lemon Tart

### Chocolate Flourless Mud Cake

### Classic Tiramisu

### Pistachio Tiramisu



### Gelato

Single Scoop

Double Scoop

### Affogato al Caffè

Vanilla Gelato, Espresso

### Milkshakes

Dark Chocolate/Vanilla

## SMOOTHIES

### Mixed Berries

### Banana Honey Yoghurt

### Chocolate Banana Oat

**Add On:** Oat Milk / Soy Milk

### Avocado Honey Yoghurt

### Dempsey Green

Kale, Spinach, Banana, Honey, Soy Milk

## TEA

### Breakfast Tea

### Earl Grey

### Jasmine White Tea

### Cherry Blossom Green Tea

**Add On:** Iced

### Chamomile Lavender

*caffeine-free*

### Lemongrass Ginger

*caffeine-free*

### Mint Mocha Rooibos

*caffeine-free*

## ITALIAN COFFEE

Da Paolo Classico Blend

### Espresso/Macchiato

### Piccolo

### Americano

### Cappuccino

### Flat White

### Add On:

Extra Shot / Oat Milk / Soy Milk / Decaf

### Caffè Latte

### Vanilla Caffè Latte

### Caramel Caffè Latte

### Mocha

### Italian Hot Chocolate

## COLD DRINKS

### Iced Lemon Tea

### Iced Americano

### Iced Caffè Latte

### Iced Caffè Shakerato

Shaken Espresso, Orange Rind

### Iced Vanilla Caffè Latte

### Iced Caramel Caffè Latte

### Iced Mocha

### Da Paolo Cold Brew

Black/White

## WATER, SOFT DRINKS & FRESH JUICE

### Acqua Panna Still Mineral Water

500ml

750ml

### S. Pellegrino Sparkling

Mineral Water

500ml

750ml

### San Pellegrino Fruit Soda

Lemon/Orange/Red Orange/

Grapefruit/Chinotto

### Coca Cola/Sprite

Fresh Squeezed Juice

Orange/Carrot/Green Apple/Mixed