



**ITALIAN KITCHEN
& SMOKEHOUSE**

O U R M E N U

'R'
— A NEW CHAPTER UNFOLDS,
WHERE

Italian Classics

MEET *Smoke & Fire*

REIMAGINED FLAVOR JOURNEY,
ROOTED IN TRADITION,
ELEVATED BY FLAME.



|
F E A T U R E D
|

(S) **SMOKED BEEF BRISKET / SHORT RIBS**

Slow smoked beef, served with grilled veggies,
roasted potatoes, and smoked house sauce

54 (250g)

(S) **A GIFT FROM THE ANGEL**

Chilled capellini tossed in truffle oil, topped with
Japanese seaweed and scallops

68

- Add on Uni 20g or 40g -

(S) **KING OF STEAK TOMAHAWK**

All-time favourite, expertly grilled and flambéed, with rich flavour,
tender bite, and beautiful marbling. Served with roasted potatoes,
fries, veggies, and veal sauce

288

(S) **SIGNATURE BUNDLE PLATTER**

A curated feast of Burrata Parma Ham, A Gift From The Angel, King Of
Steak Tomahawk, Signature Meat Platter, Signature Seafood Platter,
Dessert Platter, mushroom soup, and bianca bread for sharing

988 (8 - 10 Pax) | 1288 (10 - 12 Pax)

- Smaller Bundle upon Request -

(S) **SUCKLING PIG**

Slow-roasted for golden crisp skin and tender, juicy meat

- Preorder 3 days in advance -

(S) Signature (V) Vegetarian

Please inform our restaurant staff of any food allergies or restrictions that you may have.
All prices shown are subjected to 10% Service Charge and 9% GST.

|
C O L D S T A R T E R
|

(S) OYSTERS OF THE SEASON

Freshly shucked, expertly prepared
6.9 (Piece)

- Ask your server for today's selection. Minimum order 6 pieces -

BEEF CARPACCIO

Thinly sliced raw beef, zesty lemon, and olive oil
35

(S) BURRATA PARMA HAM

Creamy burrata paired with dry-aged Parma ham,
served with fresh, crisp arugula salad
36 (Half) | 62 (Full)

COLD CUTS PLATTER

A classic spread of salami, honey ham, Parma ham,
and roasted vegetables, prepared for sharing
48 (3 - 4 Pax)

- Add on Half Burrata: 15 -

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Japanese seaweed and scallops
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|
H O T S T A R T E R
|

(v) **BIANCA**

Hand-stretched flatbread baked with fragrant garlic

12

SAUTEED PRAWNS (GAMBERRO)

Succulent prawns with seafood essence

22

GRILLED SQUID OR FRIED CALAMARI

- *Choice of tender Grilled Squid or Crispy Golden Calamari* -

26

SAUTEED CLAMS

Fresh clams cooked in white wine sauce

28

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|
S A L A D
|

(V) **ARANCIA SALAD**

A vibrant mix of orange, beetroot, olive, baby radish,
and cucumber, freshly prepared

18

(V) **HALLOUMI CHEESE**

Grilled halloumi served with tomato, mixed salad, and olive

20

(V) **GRILLED CAULIFLOWER STEAK**

Grilled cauliflower, with fresh Roma salsa, raisins olive and onions

22

(V) **CAESAR SALAD**

Romaine lettuce tossed with tomato, garlic bread, egg, and bacon

23

*- Add on Salad Topping -
Chicken: 7.5 | Beef: 8*

|
S O U P
|

(V) **CREAMY MUSHROOM SOUP**

Rich, savoury mushroom soup served with garlic bread

18

(S) **SEAFOOD SOUP**

Fresh seafood in tomato fennel broth with garlic bread

24

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|
P A S T A
|

SPAGHETTI BOLOGNESE

48-hour slow-cooked beef ragù with Italian herbs
and Roma tomato sauce

22

CARBONARA

Tossed in creamy egg sauce with smoked bacon and parmesan cheese

– *Choice of Fettuccine or Spaghetti* –

23.9

RAVIOLI

Traditional Italian stuffed pasta with sauteed organic spinach,
blue cheese, and cream sauce

25

AGLIO OLIO PRAWNS

Succulent prawns tossed in garlic, and extra virgin olive oil

27.4

MAC 'N CHEESE

Creamy macaroni with smoked beef

28

(S) LINGUINE SEAFOOD BAG

Fresh seafood in Tomato Sauce or Squid Ink Sauce

36

JUMBO LUMP CRAB LINGUINE

Hand-picked jumbo lump crab meat with scallop and tomato sauce

53

(S) LOBSTER PASTA

Succulent lobster in linguine with tomato sauce

89

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|
R I S O T T O
|

(V) MUSHROOM

Porcini mushroom purée with truffle oil and Parmigiano cheese

28

(S) SEAFOOD

Simmered with prawn, squid, mussel, and clam

- *Choice of Tomato Sauce or Squid Ink sauce* -

35.9

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|
P I Z Z A
|

(V) MARGHERITA

Tomato sauce, mozzarella, fresh basil

18

HAWAIIAN

Tomato sauce, mozzarella, honey-glazed ham, and sweet pineapple

18

(V) MUSHROOM

Tomato sauce, mozzarella, mushrooms, and truffle oil drizzle

22

SALAMI

Tomato sauce, mozzarella, and spicy Napoli salami

25.9

(V) QUATTRO

Tomato sauce topped with a rich blend of four cheeses

26

SMOKED DIAVOLA

Tomato sauce, mozzarella, spicy chicken, smoky bacon,
and capsicum salsa

30

4-IN-1

A combination of Capricciosa, Salami, Hawaiian, and Mushroom
selections in one handcrafted pizza

38

(S) BURRATA

Tomato sauce, mozzarella, creamy burrata,
premium dry-aged Parma ham, and fresh arugula

44

SMOKED MEAT LOVERS

Tomato sauce, mozzarella, smoked beef brisket,
fresh arugula, and tomato salsa

48

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|
M A I N S
|

CHICKEN DIAVOLA

Boneless garlic chicken with roasted veggies and fiery Diavola sauce

38

BARRAMUNDI FILLET

Grilled fish with roasted veggies and balsamic glaze

42

SMOKED BBQ PORK RIBS

Smoked tender pork ribs with grilled veggies

42

(S) SMOKED BEEF BRISKET / SHORT RIBS

Slow smoked beef, served with grilled veggies,
roasted potatoes, and smoked house sauce

54 (250g)

(S) LAMB RACK

Tender herb-crusting lamb rack and served with rich smoked sauce

68

(S) WAGYU RIBEYE

Grilled Wagyu ribeye served with seasonal vegetables

128

(S) KING OF STEAK TOMAHAWK

All-time favourite, expertly grilled and flambéed, with rich flavour,
tender bite, and beautiful marbling. Served with roasted potatoes,
fries, veggies, and veal sauce

288

(S) SUCKLING PIG

Slow-roasted for golden crisp skin and tender, juicy meat

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|
P L A T T E R
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(S) **SIGNATURE MEAT PLATTER**
Wagyu ribeye, tenderloin, and pork rib,
served with roasted veggies and fries
188 (2 Pax) | 288 (4 Pax)

(S) **SIGNATURE SMOKED MEAT PLATTER**
Smoked Wagyu beef, pork rib, and BBQ chicken wing,
served with roasted veggies and fries
188 (2 Pax) | 288 (4 Pax)

(S) **SMOKED SEAFOOD PLATTER**
Freshly smoked lobster, squid, prawn, mussel, clam, scallop,
served with roasted veggies and fries
188 (2 Pax) - No Lobster | 288 (4 Pax)
- Choice of Smoked or Non-Smoked -

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|
K I D S S E T
|

- Only \$15 for kids under 12 -

Choice of one MAIN:

PASTA

Bolognese / Carbonara / Aglio Olio

PIZZA

Hawaiian / Margherita

All sets come with
One GELATO and one JUICE (apple / orange).

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|
D E S S E R T
|

GELATO

Chocolate / Vanilla

7

AFFOGATO

Speciality espresso from an artisanal roaster

12

CREME BRULEE

Silky custard with a caramelised sugar crust

14

PANNA COTTA

Silky Italian cream custard

14

PISTACHIO TIRAMISU

Classic tiramisu dusted with crushed pistachios

18

CHOCOLATE FONDANT

Italian Valrhona chocolate with vanilla gelato

20

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