



**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.



FEATURED

(S) **SMOKED BEEF BRISKET / SHORT RIBS** (250g)
Slow smoked beef, served with grilled veggies,
roasted potatoes and smoked house sauce

54

(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) **LAMB RACK**
Tender herb-crusted lamb rack and served
with rich smoked sauce

68

(S) **LOBSTER PASTA**
Succulent lobster in linguine with tomato sauce

89

(S) **WAGYU RIBEYE** (350g)
Grilled Wagyu ribeye served with seasonal vegetables

128

(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 prevailing GST.



C O L D S T A R T E R

(S) **OYSTERS OF THE SEASON**

Freshly shucked, expertly prepared

7.5 (Piece)

- Minimum order 6 pieces -

BEEF CARPACCIO

Thinly sliced raw beef, zesty lemon, and olive oil

35

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
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(V) BIANCA

Hand-stretched flatbread baked with fragrant garlic

12

SAUTEED PRAWNS (GAMBERRO)

Succulent prawns with seafood essence

26

GRILLED SQUID OR FRIED CALAMARI

- Choice of tender Grilled Squid or Crispy Golden Calamari -

28

SAUTEED CLAMS

Fresh clams cooked in white wine sauce

28

|
S O U P
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(V) CREAMY MUSHROOM SOUP

Rich savoury mushroom soup served with garlic bread

15

(S) SEAFOOD SOUP

Fresh seafood in tomato fennel broth with garlic bread

28

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|
S A L A D
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(V) ARANCIA SALAD

Vibrant mix of orange, beetroot, olives, baby spinach, and cucumber

18

(V) AVOCADO SALAD

Baby spinach, olives, pistachio nuts, onion, cucumber, green apple, paired with red radish

18

(V) CAULIFLOWER STEAK

Grilled cauliflower with fresh Roma salsa, raisins olive and onions

22

CAESAR SALAD

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

23

- Add on Salad Topping Chicken: 7.5 -

(V) HALLOUMI CHEESE

Grilled halloumi cheese served with tomato, mixed salads, and olives

24

(V) CAPRESE SALAD

Garden mix salad, Roma tomato, pesto, aged balsamic glaze

24

ROCK MELON PARMA

Arugula salad, black pepper crust, extra virgin oil and balsamic glaze

26

(S) BURRATA PARMA HAM

Arugula, roasted veggies, Roma tomato, aged balsamic extra virgin oil

36 (Half) | 62 (Full)

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|
P A S T A
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BUTTON MUSHROOM AGLIO OLIO

Garlic and chilli padi paired with extra virgin oil

18

CARBONARA MAC & CHEESE

Mozzarella cheese, bacon, and parmigiano cheese

22

PESTO LINGUINE PASTA

Grilled veggies, pistachio nuts, basil, and parmigiano cheese

22

SPAGHETTI BOLOGNESE

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

24

AGLIO OLIO PRAWNS

Succulent prawns tossed in garlic, extra virgin olive oil
and cherry virgin tomato

28

BURRATA & SPINACH RAVIOLI

Traditional Italian stuffed pasta with sauteed organic spinach,
gorgonzola cheese, button mushroom and cream sauce

28

CLASSIC CARBONARA

Tossed in creamy egg sauce with smoked Parma, bacon,
and parmesan cheese

- Choice of Fettuccine or Spaghetti -

28

MAC 'N CHEESE

Creamy macaroni with smoked beef

28

LIGHT CREAM PARMA HAM PASTA

Pecorino cheese cooked in light cream sauce,
black pepper crushed, paired with homemade pasta

30

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|

P A S T A

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(S) **LINGUINE SEAFOOD BAG**

Fresh seafood in Tomato Sauce or Squid Ink Sauce

33

HOMEMADE BAKED PASTA

Shredded beef ribs & minced beef, mozzarella cheese,
and parmigiano cheese

38

JUMBO LUMP CRAB LINGUINE

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

53

BEEF WAGYU LINGUINE PASTA

Cooked with white wine sauce, and beef sauce.
Topped with parmigiano cheese and truffle oil

68

(S) **LOBSTER PASTA**

Succulent lobster in linguine with tomato sauce

89

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R I S O T T O

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(V) **MUSHROOM**

Porcini mushroom purée with truffle oil and Parmigiano cheese

24

(S) **SEAFOOD**

Simmered with prawn, squid, mussel, and clam

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

33

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|
P I Z Z A
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(V) MARGHERITA

Tomato sauce, mozzarella, fresh basil

16

HAWAIIAN

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

18

(V) MUSHROOM

Tomato sauce, mozzarella, mushrooms, and truffle oil drizzle

22

(V) QUATTRO

Tomato sauce topped with a rich blend of four cheeses

26

SALAMI

Tomato sauce, mozzarella, and spicy Napoli salami

27

PIZZA CAPRICCIOSA

Honey ham, olives, artichokes, tomato sauce, and mozzarella cheese

28

SMOKED DIAVOLA

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

30

2-IN-1

Half & Half Flavors of Salami & Capricciosa in one handcrafted pizza

30

4-IN-1

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

40

(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

45

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|
M A I N S
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AMERICAN SMASH U.S. BEEF BURGER

Bacon, homemade ketchup, mustard mayo, gherkins,
cheese sauce, and cheese fries

28

BEEF WAGYU BRISKET BURGER

Avocado, sliced tomato, coleslaw, & BBQ Sauce.
Paired with cheese fries

30

CHICKEN DIAVOLA

Boneless garlic chicken with roasted veggies and fiery Diavola sauce

38

BARRAMUNDI FILLET

Grilled fish with roasted veggies and balsamic glaze

45

SMOKED BBQ PORK RIBS

Smoked tender pork ribs with grilled veggies

50

(S) **SMOKED BEEF BRISKET / SHORT RIBS** (250g)

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

54

US BEEF TENDERLOIN

Roasted veggies & black pepper sauce with potatoes

55

(S) **LAMB RACK**

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

68

(S) **WAGYU RIBEYE** (350g)

Grilled Wagyu ribeye served with seasonal vegetables

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|
P L A T T E R
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GRILLED MEAT PLATTER (2 - 3 PAX)

US Smoked Brisket
US Smoked Beef Ribs
US Pork Ribs
Honey Ham
Smoked Chicken Wings
Mac N' Cheese Carbonara
Fries
Mix Salad
3 Soup of the day

208

(S) "R" ITALIAN MEAT PLATTER (2 - 3 PAX)

Wagyu Beef (100g)
US Beef Tenderloin
US Sirloin
US Pork Ribs
Diavola Chicken
Carbonara Mac N' Cheese
Fries
Mix Salad
3 Soup of the day

268

SMOKED SEAFOOD PLATTER (2 - 3 PAX)

Smoked Prawns
Smoked Squid
Smoked Barramundi
Sauteed Clams
Sauteed Mussels
Smoked Scallops
Carbonara Mac N Cheese
Fries
Mix Salad
3 Soup of the day

288

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|
K I D S S E T
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- 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
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GELATO

Chocolate / Vanilla

7

AFFOGATO

Speciality espresso from an artisanal roaster

12

CREME BRULEE

Silky custard with a caramelised sugar crust
paired with gelato

14

PANNA COTTA

Silky Italian cream custard paired with gelato

14

(S) PISTACHIO TIRAMISU

Classic tiramisu dusted with crushed pistachios

18

CHOCOLATE FONDANT

Italian Valrhona chocolate lava cake with
vanilla and chocolate gelato

22

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