



**ITALIAN KITCHEN  
& SMOKEHOUSE**

**O U R M E N U**

*Italian Classics*

MEET *Smoke & Fire*

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



|  
F E A T U R E D  
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(S) **SMOKED BEEF BRISKET /SHORT RIBS** (min 200g)  
Slow smoked beef, served with grilled veggies,  
roasted potatoes, and smoked house sauce  
**22 per 100g**

(S) **A GIFT FROM THE ANGEL**  
Chilled capellini tossed in truffle oil, topped with  
Japanese seaweed and scallops  
**34 (Half)/ 68 (Full)**

- Add on Uni 20g or 40g -

(S) **SMOKED LAMB BREAST** (min 200g)  
paired with coleslaw, potato, mint jelly, & smoked sauce.  
**12 per 100g**

(S) **LOBSTER PASTA**  
Succulent lobster in linguine with tomato sauce  
**89**

S) **WAGYU RIBEYE** (min 200g)  
Grilled Wagyu ribeye served with seasonal vegetables  
**37 per 100g**

(S) Signature (V) Vegetarian

Please inform our restaurant staff of any food allergies or restrictions that you may have.  
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**C O L D   S T A R T E R**  
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**(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 -*

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

Chilled capellini tossed in truffle oil, topped with  
Japanese seaweed and scallops  
**34 (Half) / 68 (Full)**

*- Add on Uni 20g or 40g -*

**(S) BURRATA PARMA HAM**

Arugula, roasted veggies, Roma tomato, aged balsamic extra virgin oil  
**36 (Half) | 62 (Full)**

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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**  
|

(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**

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|  
**P A S T A**  
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(v) **BUTTON MUSHROOM AGLIO OLIO**

Garlic and chilli padi paired with extra virgin oil

**18**

**CARBONARA MAC 'N CHEESE**

Mozzarella cheese, bacon, and parmigiano cheese

**22**

(v) **PESTO LINGUINE**

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**

**CRISPY BACON AND CREAM**

Crispy bacon and cream tossed with linguine, topped with  
sunny-side-up egg

**26**

**AGLIO OLIO PRAWNS**

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

**28**

(v) **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**

**SQUID INK LINGUINE**

Squid ink linguine in a rich seafood sauce, topped with  
grilled squid and fresh tomato salsa

**29**

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|  
**P A S T A**  
|

**MAC 'N CHEESE**

Creamy macaroni with smoked beef

**28**

**LIGHT CREAM PARMA HAM PASTA**

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

**30**

**(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**

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

**58**

**(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**

|  
**C L A S S I C 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**

**CAPRICCIOSA**

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

**28**

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|  
**P R E M I U M P I Z Z A**  
|

**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

**32**

**(S) BURRATA**

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

**36**

**SMOKED MEAT LOVERS**

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

**38**

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**F I S H & C H I C K E N**  
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**SMOKED BUFFALO CHICKEN WINGS & CHICKEN POPCORN**

Fried buffalo chicken wings with chicken popcorn paired with spicy BBQ sauce, lime, and coleslaw

**28**

**CHICKEN DIAVOLA**

Boneless garlic chicken with roasted veggies and fiery Diavola sauce

**38**

**BARRAMUNDI FILLET**

Grilled fish with roasted veggies and balsamic glaze

**42**

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|  
**M E A T**  
|

**PORK RIBS BURGER**

Smoked pork ribs with coleslaw, tomato, gherkins, tomato ketchup, mustard mayo, avocado, and cheese fries

**26**

**SMASHED 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, and cheese fries

**30**

**SMOKED LAMB BREAST** (min 200g)

paired with coleslaw, potato, mint jelly, & smoked sauce.

**12 per 100g**

**SMOKED BBQ PORK RIBS** (min 200g)

Smoked tender pork ribs with grilled veggies

**14 per 100g**

(S) **SMOKED BEEF BRISKET/SHORT RIBS** (min 200g)

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

**22 per 100g**

**US BEEF TENDERLOIN** (min 200g)

Roasted veggies & black pepper sauce with potatoes

**24 per 100g**

(S) **WAGYU RIBEYE** (min 200g)

Grilled Wagyu ribeye served with seasonal vegetables

**37 per 100g**

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|  
**P L A T T E R**  
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**CLASSIC DUO PLATTER (2 PAX)**

Smoked Chicken (300g)  
Smoked Pork Ribs (600g)  
Homemade Bread  
Carbonara Mac 'N Cheese  
Coleslaw  
Soup of the Day

**118**

**(S) SIGNATURE DUO PLATTER (2 PAX)**

Smoked Lamb Breast (350g)  
Smoked Beef Brisket (350g)  
Homemade Bread  
Carbonara Mac 'N Cheese  
Coleslaw  
Soup of the Day

**188**

**SMASHED MEAT PLATTER (3-4 PAX)**

Smoked Beef Brisket  
Smoked Beef Ribs  
Smoked Chicken Wings  
Smoked Chicken Popcorn  
Smoked U.S. Pork Ribs  
Smoked Lamb Breast  
Carbonara Mac 'N Cheese  
Mini Pizza  
Mixed Salad  
Coleslaw  
Fries  
Homemade Bread  
Soup of the Day

**238**

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PLATTER

**US MEAT PLATTER (4-5 PAX)**

Beef Tenderloin  
Beef Sirloin  
Beef Wagyu  
Chicken Diavola  
Smoked Lamb Breast  
Smoked Pork Ribs  
Carbonara Mac 'N Cheese  
Mini Pizza  
Homemade Bread  
Fries  
Coleslaw  
Soup of the day

**388**

**(S) WAGYU PLATTER (4-5 PAX)**

Beef Wagyu Ribs (800g)  
Carbonara Mac 'N Cheese  
Homemade Bread  
Fries  
Mixed Salad  
Coleslaw  
Soup of the day

*comes with 1 bottle of House Red Wine*

**450**

**SMOKED SEAFOOD PLATTER (3-4 PAX)**

Smoked Prawns  
Smoked Squid  
Smoked Barramundi  
Sauteed Clams  
Sauteed Mussels  
Smoked Scallops  
Carbonara Mac 'N Cheese  
Fries  
Mixed Salad  
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**  
|

**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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