



LET US TICKLE YOUR TASTE BUDS

CLASSIC SELECTIONS

- Gnocchi di Pesto** 48
Fragrant creamy herb pesto, served with prawn, asparagus and sun-dried tomato
- Petto di Pollo alla Milanese** 55
Beautifully pan-fried breaded chicken breast escalope, served with crispy fries and a fresh garden salad
- Lamb Shank di Agnello** 82
In rich tomato sauce, vegetable, mushroom, infused with rosemary and basil, served with mashed potato
- Mixed Grill Platter** 288
Tiger prawns, scallops, baby lobster, NZ mussels, salmon, flower squids accompanied with baked roast potato, grilled vegetable, lemon, chilli, coriander, Romesco dips, lemon garlic butter sauce

PASTA

- Napolitana Goodness** 42
A basic tomato concasse
- Pollo al Forno e Maccheroni** 42
Slow-cooked chicken breast baked with soft macaroni pasta in a rich cream sauce
- Layers of Love** 45
All-time favourite lasagna with beef and Mornay sauce
- Spinach Ricotta Ravioli** 45
Fluffy pockets of goodness, served in a marjoram-infused tomato base with cheese
- Shroom-y Carbonara** 45
Beef strip, mushroom, egg, cheese and creamy sauce
- Squid Ink Pasta** 48
Served with clams, prawns, sun-dried tomatoes and Feta
- Seafood Risotto** 48
Served with prawns, mussels, squids and cheese
- Superb Bolognese** 48
Spaghetti in a rich tomato and beef sauce base
- Seafood Aglio e Olio** 50
A fresh trio of prawns, mussels and squids, with a dash of spice and extra virgin olive oil
- Truffle Cream Fettuccine** 50
Served with mushroom and asparagus

THERE'S ALWAYS ROOM FOR DESSERTS

- Your Choice of Sorbets or Gelato** 18
Please ask our servers for available flavours
- Torte di Formaggio al Forno** 23
Served with strawberry compote
- Sigi's Panna Cotta** 26
Vanilla cream pudding served with a rich berries compote, a wonderful ending to any meal
- Banana Split** 28
Trio ice cream with almond flakes, red cherry, chocolate sauce
- Tagliata di Frutta Stagionale** 28
A colourful platter of sliced local fruits served with mango sorbet
- Not Your Regular Tiramisu** 30
Crispy crust? Homemade golden fingers? Served in a glass? YES.
- Chocolate Lava Gâteau** 30
Drizzled with extra rich cocoa sauce, paired with vanilla ice cream

★ Favourite STARTERS ★

- Traditional Bruschetta** 28
Delightful slices of warm, toasted baguette topped with freshly chopped tomatoes, basil and a bit of garlic
- Caprese** 30
Perfect for sharing, entice your tastebuds
- Calamari Fritti** 35
Golden brown rings of deliciousness, served with garlic aioli dip - a perfect pairing with the pint of your choice
- Polenta Poached Egg** 35
With creamy mushroom and sun-dries tomato

FANCY SOME ANTIPASTI for two?

- A beautiful platter of buffalo Mozzarella, flavourful bresaola and chorizo - accompanied with grilled marinated eggplant alongside a traditional assortment of marinated baby asparagus, olives and artichoke hearts, with chargrilled baguette slices. 75

GASTRONOMICAL GREENS

- Insalata** 28
Mesclun of baby lettuce and garden veggies + cherry tomatoes
Dress it up:
Extra Virgin Olive Oil with Lemon / Honey Mustard / Fresh Herb Vinaigrette / Balsamic Vinaigrette
- Panzanella Salad** 36
with chorizo and red wine vinaigrette
- Caesar** 41
Romaine lettuce, beef bacon, olives, croutons and that classic Caesar dressing

UPGRADE YOUR SALAD WITH	Fresh avocado	+6	Grilled chicken	+6
	Smoked salmon	+10	Feta cubes	+6
	Grilled prawns	+10	Pan-seared tuna	+10

- Insalata di Polpo** 38
A lively green salad with char-grilled baby octopus, roasted tomatoes, a drizzle of extra virgin olive oil and a squeeze of lemon

SIGNATURE Soups

- Tomay-to, Tomah-to** 24
Dotted with basil infused olive oil, sun-dried tomatoes and garlic Parmesan croutons
- Carrot Ginger Seafood Soup** 28
with almonds flake and basil oil
- Wild, Wild Mushroom** 29
with sautéed mushrooms and truffle oil

FROM THE

GRIGLIA

TAKE YOUR PICK OF Surf OR Tury

- Red Snapper** (180gm) 68
Barramundi (180gm) 68
Norwegian Salmon (180gm) 86
Tiger King Prawns 98
- Beef Striploin** (250gm) 102
Beef Ribeye (250gm) 108
Tenderloin Fillet (200gm) 108
- Spring Chicken** 88
Lamb Rack 118

CHOOSE YOUR CARBS:
Roasted Potatoes with Italian herbs, Polenta Chips, French-Italian Fries or Wholegrain Rice

PICK A SAUCE:
Mama's Secret Chunky Tomato Basil, Mushroom, Pepper, Lemon Butter, Hollandaise or Béarnaise

EAT YOUR VITAMINS:
Grilled/buttered veggies or baby leaves salad

Thin Crust PIZZA HAVEN

- Margherita Baby!** 42
Topped with a delicious trinity of tomatoes, Mozzarella and basil
- Hawaiian** 46
Juicy chicken and pineapple chunks, with tomatoes and Mozzarella
- Al Pepperoni** 46
No fuss goodness of juicy beef pepperoni, bell peppers, chilies and Mozzarella
- Pizza Tapenade** 50
Tomato tapenade with tuna, onion jam
- The Godfather** 50
Fabulous Four: beef pepperoni, chicken sausage, grilled chicken strips and ground beef, nestled between pieces of sweet onions and olives, topped with Mozzarella
- Creamy Seafood Pizza** 50
Prawn, mussel, squid, fish, herb and cherry tomato
- Salmone Affumicato** 52
A marriage of smoked salmon and feta cheese, topped with artichokes, baby lettuce and Mozzarella

DRINK ME!

WINE & DINE *with...*

WHITES

Tempus Two Silver Series	32 / 155
Pinot Gris <i>Australia</i>	
Lindeman's Chardonnay <i>Australia</i>	35 / 165
Placido, Pinot Grigio delle Venezie <i>Italy</i>	50 / 240

REDS

Tempus Two Shiraz / Cabernet Sauvignon <i>Australia</i>	32 / 155
Lindeman's Shiraz Cabernet <i>Australia</i>	35 / 165
Cesari Merlot <i>ITALY</i>	35 / 165

SPARKLING

Tempus Two Prosecco <i>Australia</i>	265
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...OR
HAVE AN
APÉRITIF
to start
34

Campari
Martini Bianco
Martini Extra Dry
Martini Rosso
Pernod
Pimm's No.1
Ricard

ICE-COLD BEER

From the Tap	Half Pint
Tiger Draft	32
From the Loft	Per Bottle
Heineken	33
Guinness Stout	33
Tiger	33

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Beefeater	29
Bombay Sapphire	32
Tanqueray	32
Hendrick's	50
Monkey 46 Sloe Gin	52
Monkey 47	52

RUM

Havana (3 years)	32
Havana (7 years)	49
Bacardi White	32
Captain Morgan Dark	32

TEQUILA

Olmecca Reposado	32
Jose Cuervo	38

VODKA

Absolut	32
Absolut	32
Apeach, Mandrin	
Belvedere	49
Grey Goose	49
Ketel One	49
Royal Dragon Elite	49

Whisky SELECTIONS

SINGLE MALT

Glenfiddich (12 years)	54
Highland Park (12 years)	57
Glenmorangie	58
Macallan (12 years)	59

SCOTCH WHISKY

Ballantine's Finest	29
Chivas Regal (12 years)	32
Johnnie Walker Black Label	32
Monkey Shoulder	51

IRISH WHISKEY

Jameson	35
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BOURBON WHISKY

Jim Beam	35
Jack Daniel's	38

CANADIAN WHISKY

Canadian Club GLS	29
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THE ITALIAN WAY

38

Aperol Spritz
Aperol Cosmopolitan
Campari Spritz
Negroni
Italian Mule
Galliano Mediterraneo
Americano

COGNAC

Martell VSOP	34
Hennessy VSOP	34
Rémy Martin VSOP	59

★★★★★

LIQUEUR

34

Amaretto Disaronno	Galliano
Baileys Irish Cream	Grand Marnier
Cointreau	Kahlúa
Bénédictine D.O.M.	Malibu
Drambuie	Sambuca

Cocktail

CRAZE

38

A Classic Margarita	SBG
Daiquiri	FBI
Piña Colada	Long Island
Mojito	Martini

MOCKTAIL

MADNESS

25

Eastern Sunrise
Ginger & Orange
Golden Peach Margarita
Milky Piña Colada
Strawberry Ocean

Freshly Squeezed

Apple	Grapefruit	21
Orange	Carrot	
Honeydew	Pineapple	
Watermelon		
Young Coconut		20

CHILLED JUICE

18

Apple
Guava
Mango
Grapefruit
Cranberry
Fruit Punch
Orange
Pineapple
Tomato

POP, SODA, FIZZ! 14

Coca Cola	Sprite	Soda
Coke Light	Ginger Ale	Tonic

H2O

Acqua Panna (500ml)	23
Évian (330ml)	19
Évian (750ml)	26
San Pellegrino Sparkling (500ml)	23

CUP O' JOE 19

Americano	Espresso Double
Caffé Latte	Cappuccino
Hot Chocolate	
Espresso Single	13



Tazza di Té?

19

Chamomile
Earl Grey
English Breakfast
Green Tea with Jasmine
Peppermint
Iced Lemon Tea

SPIRITED AWAY