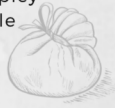


STARTERS

Trio of Burrata \$28

Enjoy our Signature and highly recommended selection of 120gr Fresh Burrata with our homemade Basil Pesto. 100gr Smoked Burrata with our Spicy Arrabbiata sauce and, 100gr Truffle Burrata with Truffle Paste.



Caesar Salad \$16

Romaine lettuce tossed with the secret gustavo caesar dressing, garlic croutons, grated parmesan cheese and boiled egg.

ADD CHICKEN (+\$6)
ADD SMOKED SALMON (+\$8)
ADD PRAWNS (5PCS) (+\$9)



Baked Eggplant \$16

Parmigiana

A Neapolitan style layered eggplant with mozzarella and cheese baked inside the oven.



Burrata Tomatoes \$15/27

120gr/250gr of Fresh Burrata with Cherry Tomatoes.

ADD PARMA HAM (+\$8)

ADD AVOCADO (+\$6)

Cold Cut Platter \$19

A platter of pork cold cuts: Mortadella Ham, Salami and Parma Ham.



ADD 120GR PLAIN BURRATA (+\$9)
ADD 100GR SMOKED BURRATA (+\$9)
ADD 100GR TRUFFLE BURRATA (+\$10)
ADD 250GR PLAIN BURRATA (+\$18)

BURRATA BOWLS



Roma \$24

A Vegetarian Pasta Salad with Steamed Broccoli, French Beans, Mixed Olives and Cherry Tomatoes with 120gr of Fresh Burrata. Comes with Olive Oil Dressing.

Bologna \$25

Romaine Lettuce, Pork Mortadella, Grilled Zucchini, Semi Dried Tomatoes, Cherry Tomatoes and Toasted Almond Flakes with 120gr of Fresh Burrata. Comes with Balsamic Dressing.

Palermo \$28

Romain Lettuce, Prawns, Fresh Tuna, Zucchini, Cherry Tomatoes, Semi Dried Tomatoes, Sesame Seeds & Capers with 120gr of Fresh Burrata. Comes with Lemon Dressing.

Cremona \$25

Rucola Salad, Pepperoni, Mushrooms and Cherry Tomatoes with 120gr of Fresh Burrata. Comes with Lemon Dressing.

Italia 1 \$21

Avocado and Cherry Tomatoes with 120gr of Fresh Burrata. Comes with Olive Oil Dressing.

Torino \$24

Romaine Lettuce, Rocket Salad, Cherry Tomatoes, Smoked Salmon, Lentils and Mushrooms Trifolata with 120gr of Fresh Burrata. Comes with Lemon Dressing.

Parma \$26

Rocket Salad, Cherry Tomatoes, Roasted Onion and Parma Ham with 120gr of Fresh Burrata. Comes with Balsamic Dressing.

Assisi \$24

Cherry Tomatoes, Rocket Salad, Lentils, Roasted Onions, Zucchini, Broccoli and Boiled Eggs with 120gr of Fresh Burrata. Comes with Balsamic Dressing.

Milano \$18

Rocket Salad, Cherry Tomatoes, Olive tapenade and Toasted Pumpkin Seeds with 120gr of Fresh Burrata. Comes with Balsamic Dressing.

Biella \$24

Rucola, Chicken, Cherry Tomatoes, Green Asparagus, Mushrooms and walnuts with 120gr of Fresh Burrata. Comes with balsamic dressing.



OUR PASTAS

Create your favourite Pasta in a few simple steps.

1 CHOOSE YOUR SAUCE:

AGLIO OLIO BASE

Aglio Olio

\$16

Aglio Olio Seafood

\$24

Aglio Olio Mixed Vegetables

\$23

Beef Bolognese

\$24

Pork Meatballs

\$26

Fresh Tomato

\$18

Classic Beef Baked Lasagne (Fixed Pasta)

\$25

TOMATO BASE

Aglio Olio Bacon

\$22

Aglio Olio Prawns and Broccoli

\$24

Arrabbiata

\$18

Pork Sausage

\$24

Arrabbiata Ragù

Seafood Arrabbiata

\$25

Chicken, Lentils

\$24

CREAM BASE

Crab in Pink Sauce

\$25

Carbonara with Bacon

\$24

Prawns, Cream and Tomato

\$25

Basil Pesto

\$22

Alfredo Peas and Chicken

\$22

Cream, Mushrooms and Truffle Oil

\$25

Pork Sausage Ragù, Cream, Mushrooms, Truffle Oil

\$28

Basil Pesto

\$24

Lasagne (Fixed Pasta)

3 ADD A BURRATA

(optional):

120GR PLAIN (+\$9)

100GR SMOKED (+\$9)

100GR TRUFFLE (+\$10)

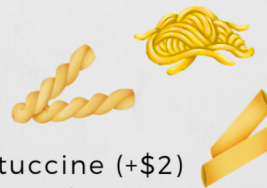
2 CHOOSE YOUR PASTA:

Spaghetti
Penne
Orecchiette
Linguine
Fusilli

Whole Egg Fettuccine (+\$2)

Cheese Tortellini (+\$3)

Potato Gnocchi (+\$3)



ADD ONS FOR BURRATA BOWLS / PASTA:

Broccoli	\$3	Mushrooms	\$4	Mortadella	\$6	Pork Sausage	\$6	Fresh Seared Tuna	\$8	Avocado	\$6
Zucchini	\$3	Asparagus	\$5	Chicken	\$6	Prawns (3 pcs)	\$6	Smoked Salmon	\$8	Change to 250gr Burrata	\$10
Lentils	\$3	Mixed Vegetables	\$9	Parma	\$8	Prawns (5 pcs)	\$9	Boiled Egg	\$2	Add 250gr Burrata	\$18
Sun dried Tomatoes	\$3	Salami	\$6	Bacon	\$6	Crab Meat	\$6	Olives	\$3		



Vegetarian



Spicy



Chef's Recommendation

All Prices are subject to GST and Service Charge

RISOTTO

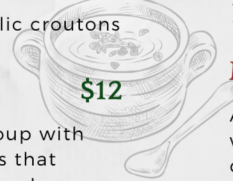


Mushroom Parmesan \$24

Seafood Squid Ink \$28

Mushroom Soup \$12

A sinful creamy soup of wild mushrooms, served with garlic croutons and a pinch of truffle oil.



Pumpkin Soup \$12

A mouth watering creamy soup with pumpkin and garlic croutons that brings warmth to your tastebuds.

Garlic Bread \$5

Garlic bread, finished with parsley, to make your meal that little more exciting.

Bruschetta \$8

A sinful toasted garlic bread with chopped tomatoes, basil and lightly drizzled olive oil.

Pizza Crouton \$8

A sinful toasted garlic baguette with tomato and mozzarella cheese.

Mushroom Crouton \$10

A sinful toasted garlic baguette with wild mushroom trifolata and mozzarella cheese.

Salami Crouton \$12

A sinful toasted baguette with mozzarella cheese, salami and tomato sauce.

Parma Ham Crouton \$14

A sinful toasted baguette with Parma Ham, Rucola, Tomatoes and Pesto.



SIDE DISHES

Sautéed Broccoli \$12

with Garlic Sauce

Sautéed Prawns \$16

in White Wine and Garlic (6 pcs)

Truffle Mushrooms \$15

Trifolati

Homemade Pork Meatballs \$14

in Tomato Sauce (6 pcs)

SNACKS

Arancini \$14

Fried Italian rice croquette. Comes with Tomato or Spicy Arrabbiata sauce (4pcs)

Croquette Cacio e Pepe \$14

Fried Italian "Cacio e Pepe" flavoured rice croquette. Comes with Tomato or Spicy Arrabbiata sauce (4pcs)

Premium Fried Chicken \$14

Premium Fried Crispy Chicken. Comes with Mayonnaise (10pcs)

Mozzarella Sticks \$14

Fried Mozzarella sticks. Comes with Tomato or Spicy Arrabbiata sauce (5pcs)

DESSERTS

Tiramisú \$12

A layer of mascarpone cream with savoiardi biscuits soaked in decaffeinated coffee.

Chocolate Lava Cake \$12

A must-try for all chocolate lovers.

Add one scoop of Vanilla gelato (+\$4)

Gelato

One Scoop (\$5)

Two Scoops (\$9)

Pistachio Panna Cotta \$12

Homemade smooth and thickened Pistachio flavoured pudding.

Coppa Tartufo \$9

Semifreddo Chocolate gelato with a Vanilla heart.

Affogato \$9

A scoop of Vanilla ice cream with a shot of Espresso.



8333 2742 (Katong) 9792 0878 (Bukit Timah)

OUR PIZZA

Classics



Margherita

\$19 

Tomato sauce base with Mozzarella, Basil and Extra Virgin Olive Oil



Tonno e Cipolle

\$26

Tomato sauce base with Mozzarella, Tuna, Capers and Onions



Quattro Formaggi

\$29 

Mozzarella, Red Cheddar, Parmesan and Blue Cheese



Parma e Rucola

\$28

Tomato sauce base with Mozzarella, Parma ham, Rocket and Parmesan

Meat



Carnivora

\$29

Tomato sauce base with Mozzarella, Bacon, Mortadella and Pork Sausage



Salami

\$24

Tomato sauce base with Mozzarella and Italian Pork Salami (Pepperoni)



Salsiccia e Funghi

\$26

Tomato sauce base with Mozzarella, Pork Sausage and Mushrooms



Pesto e Mortadella

\$28

Pesto base with Stracciatella, Mortadella, Walnuts and Sun dried Tomatoes

Fish



Salmone e Rucola

\$27

White Mozzarella base with Smoked Salmon, Rocket, Olives, Cherry Tomatoes and Capers



Gamberi e Calamari

\$29 

Tomato sauce base with Mozzarella, Spicy Garlic flavoured Prawns and Calamari, Olives and Sun dried Tomatoes



Nero di Seppia

\$32

Squid ink base with Tomato sauce, Red Cheddar Cheese, Fresh Spinach and Smoked Salmon

Vegetarian



Arrabbiata

\$20 

Spicy Tomato sauce base with Chili, Garlic, Olives, Onion and Cherry Tomatoes (Vegan)



Tartufo e Funghi

\$26 

White Mozzarella base with Truffle paste and Mushrooms



Vegetariana

\$28 

Tomato sauce base with Mozzarella, Olives, Zucchini, Mushrooms, Asparagus, Bell Peppers, Onions, Sun dried Tomatoes and Cherry Tomatoes

ADD BURRATA:

120GR PLAIN (+\$9), 100GR SMOKED (+\$9), 100GR TRUFFLE (+\$10)

ADD ONS:

Prawns	\$8	Cheddar Cheese	\$5
Calamari	\$8	Mozzarella	\$5
Smoked Salmon	\$8	Blue Cheese	\$8
Crab Meat	\$8	Walnuts	\$3
Tuna Chunks	\$5		



ADD ONS:

Olives	\$3
Rucola	\$5
Fresh Spinach	\$5
Sun dried Tomatoes	\$5
Broccoli	\$5
Zucchini	\$5
Mushrooms	\$5
Asparagus	\$5
Mixed Vegetables	\$9

Capers	\$2
Basil Pesto	\$5
Bacon	\$7
Salami	\$7
Chicken	\$7
Pork Sausage	\$7
Mortadella ham	\$7
Parma ham	\$9

