

NEW YORK STYLE
SOHO
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NEW YORK STYLE - WHOLE PIES (18 INCH)

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|---|-----|
| * CHEESE PIZZA | 600 |
| 18" CLASSIC NY STYLE PIZZA WITH CACIOCAVALLO,
MOZZARELLA, PARMIGIANO & BASIL | |
| * THE GREEN MACHINE | 600 |
| 18" VEGETERIAN NY STYLE PIZZA WITH HOMEMADE
PESTO CREAM, CACIOCAVALLO, KALE & MORNING GLORY | |
| SHRIMP SCAMPI | 600 |
| 18" SEAFOOD NY STYLE PIZZA WITH MARINATED SHRIMPS,
WHITE LEMON CREAM, CHILI, GARLIC & SPRING ONION | |
| * EGGPLANT PARMIGIANA | 700 |
| 18" VEGETERIAN NY STYLE PIZZA WITH ROASTED
EGGPLANT, RICOTTA, MOZZARELLA & CACIOCAVALLO | |
| SAUSAGE & PEPPERS | 750 |
| 18" PREMIUM NY STYLE PIZZA WITH HOMEMADE SAUSAGE,
PICKLED BELL PEPPERS, MOZZARELLA & BREADCRUMBS | |
| PEPPERONI | 750 |
| 18" CLASSIC NY STYLE PIZZA WITH PEPPERONI, MOZZARELLA & OREGANO | |

* *Vegetarian*

Prices are subject to 10% service charge and 7% VAT



Cantina

PIZZERIA & ITALIAN KITCHEN

FOOD MENU

BRUSCHETTA & TAPAS

P POTATO & HAM CROQUETTE WITH TRUFFLE MAYO	190
* PARMESAN POTATOES & PARSLEY	190
SAUTÉED CLAMS	190
With aglio e olio & pepperoncino	
WHITE ANCHOVIES	250
Marinated in lemon extra virgin oil garlic, lime & garlic bread	
CALAMARI & ZUCCHINI	290
P SAUTÉED MUSSELS	320
With spicy tomato sauce and 'Nduja	
P PARMA HAM & BURRATA	320
Bruschetta's with San Daniele ham, stracciatella, tomatoes & fresh basil	
* AVOCADO & FETA	320
Bruschetta's with avocado, feta cheese, tomatoes & fresh rucola	
P SPICY SAUSAGE & ITALIAN CHEESE	320
Bruschetta's with spicy 'Nduja sausage, taleggio and ricotta cheese	

ANTIPASTI (STARTERS)

* MINISTRONE SOUP	250
Authentic Italian thick vegetable soup	
* MUSHROOM & TRUFFLE SOUP	390
Shitake & porcini mushrooms, shallots, black truffle paste, potatoes, cream & truffle oil	
LOBSTER BISQUE	390
And diced rock lobster	
CARPACCIO	350
Beef carpaccio with crispy Parmesan cheese & rucola salad	
* BURRATA	450
Burrata cheese, cherry tomatoes, shallots & fresh basil	
P PARMA HAM & SWEET MELON	490
Parma ham & sweet cantaloupe melon	

INSALATE (SALADS)

P ITALIAN SAUSAGE SALAD	290
Spicy Italian sausage, rucola, cherry tomatoes, grana padano & balsamic vinegar	
CANTINA SALAD	350
Mixed salad with olives, feta, marinated chicken breast & capsicum	
ROCK LOBSTER SALAD	490
Braised lobster, celery, cherry tomato, shallot & rosemary	

SIGNATURE PASTA & RISOTTO

P SPAGHETTI AOP WITH SAUSAGE	320
Classic with aglio e olio and pepperoncino and pork sausage	
* RISOTTO VEGETARIANA	330
Saffron flavoured vegetarian risotto with green asparagus & artichoke	
P PACCHERI SICILIANA	350
Smoked scamorza cheese, parmesan, spicy Italian salami & basil	
P RISOTTO SALSICCIA & FUNGHI	390
Saliccia pork sausage, shitake & porcine mushrooms, white wine, onions, parsley and Parmesano	
* FETTUCCINE CANTINA	390
Shitake & porcine mushrooms, shallots, cream, black truffle pasta, truffle oil	
P APPARDELLE WILD BOAR	450
Carrots, celery, onions, red wine	
ANGEL HAIR CRAB	490
Aglio, chili, cherry tomato	
RISOTTO SEAFOOD	490
Prawns, squid, clams, lemon zest	
MAIN LOBSTER TAIL	950
With spaghetti and spicy lobster sauce	

CLASSIC PASTA

ARRABIATA, BOLOGNESE, CARBONARA, VONGOLE, AOP	290
Your choice of fresh pappardelle, fettuccine, tagliolini or linguine	
P HOMEMADE LASAGNA	320

* Vegetarian, P pork

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SALUMI E FORMAGGI (PLATTERS)

P COLD CUTS	390
Selection of Italian cold cuts platter	
* CHEESE	480
Selection of cheese	
P MIXED	490
Mixed platter of assorted cheese & cold cuts	
P PATA NEGRA	790
Spanish iberico bellota ham 40 months matured 80Gr	

SECONDI (MAINS)

P LUGANIGA PORK SAUSAGE	450
Luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions	
SALMON FILLET	490
In leek sauce and spinach	
GRILLED OCTOPUS	650
Charcoal grilled octopus, pecans, pesto & cherry tomato	
LAMB CHOPS	750
Grilled Australian lamb chops (2 pieces), sautéed capsicum, mashed potato, red wine jus	
P IBERICO PORK LOIN	750
Spanish iberico pork with spinach, potatoes and homemade caramelized shallots	
RIB EYE STEAK	850
Grilled Australian grass fed angus beef, potato wedges, salad, mushroom-truffle sauce	
T-BONE	1,500
500gr dry aged t-bone steak with grilled vegetables, Parmesan potato and pepper sauce	

DOLCE (DESSERTS)

* GELATO (ICE CREAM) PER SCOOP	90
Lemon sorbet, strawberry sorbet, vanilla, milk chocolate, white chocolate, kahlua, salted caramel	
* ICE CREAM CHEESECAKE	160
With blueberry sauce	
* HOMEMADE TIRAMISU	200
Homemade tiramisù - Italia's recipe	
* HOMEMADE PANNA COTTA	220
Homemade panna cotta & pink grapefruit sorbet sauce	
* STRAWBERRY MILLEFEUILLE	290
Layering puff pastry with whipped cream and fresh strawberries	
* BABA AU RHUM	290
Yeast cake soaked in dark rum and syrup with fruit & cream	

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NAPOLITANA PIZZA

12 INCHES

* MARGHERITA	280
Tomato sauce, mozzarella, fresh basil	
P SALSICCIA	340
Tomato sauce, smoked scamorza cheese, Italian pork sausage, cherry tomatoes, fresh rucola	
* VEGETARIANA	350
Tomato sauce, selection of vegetables	
P PROSCIUTTO & FUNGHI	350
Tomato sauce, mozzarella, cooked Italian ham, shitake mushrooms, fresh basil	
NAPOLI	360
Tomato sauce, mozzarella, anchovies, capers, oregano	
P DIAVOLA	380
Tomato sauce, mozzarella, spicy Italian salami, black olives, fresh basil	
* 4 FORMAGGI	390
Mozzarella, fontina, parmesan, gorgonzola	
* TARTUFO & FORMAGGI	390
Fontina cheese, mozzarella, white truffle oil	
SMOKED SALMON	450
Smoked cheese, asparagus, cherry tomatoes, rucola salad	
P PIZZA CANTINA	450
Pancetta sausage, mushrooms, white truffle oil	
P PICCANTE SPECIALE	450
Tomato sauce, melted 'Nduja sausage, Gorgonzola cheese, artichoke	
P PARMA HAM & BURRATA	520
Tomato sauce, smoked burrata, cherry tomatoes, San Daniele ham, basil	
P MASCARPONE TARTUFO	520
Mascarpone, mozzarella, black truffle, white truffle, rucola, caramelized onions, San Daniele ham	