

NEW YORK STYLE
SOHO
 - P I Z Z A -

NEW YORK STYLE - BY SLICE & WHOLE PIES (18 INCH)



| | 18" | 12" | 15" | 18" |
|---|-----|-----|-----|-----|
| * CHEESE PIZZA CLASSIC NY STYLE PIZZA WITH PROVOLONE, MOZZARELLA, PARMIGIANO & BASIL | 99 | 260 | 400 | 500 |
| PEPPERONI CLASSIC NY STYLE PIZZA WITH PEPPERONI, MOZZARELLA & BREADCRUMBS | 129 | 350 | 500 | 650 |
| SAUSAGE & PEPPERS PREMIUM NY STYLE PIZZA WITH HOMEMADE SAUSAGE, PICKLED BELL PEPPERS, MOZZARELLA & BREADCRUMBS | 129 | 350 | 500 | 650 |
| * ROASTED MUSHROOM VEGETARIAN NY STYLE PIZZA WITH ROASTED MUSHROOM, MOZZARELLA, GARLIC CREAM AND LEMON ZEST | 119 | 300 | 450 | 600 |
| * EEGPLANT PARMIGIANA VEGETARIAN NY STYLE PIZZA WITH ROASTED EGGPLANT, PARMIGIANO, MOZZARELLA & PROVOLONE | - | 250 | 370 | 500 |
| SHRIMP SCAMPI SEAFOOD NY STYLE PIZZA WITH MARINATED SHRIMPS, WHITE LEMON CREAM, CHILI, GARLIC & SPRING ONION | - | 300 | 450 | 550 |
| * THE GREEN MACHINE VEGETARIAN NY STYLE PIZZA WITH HOMEMADE PESTO CREAM, PROVOLONE, KALE & MORNING GLORY | - | 280 | 420 | 500 |
| POTATO & PANCETTA PREMIUM NY STYLE PIZZA WITH MASHED POTATO, MOZZARELLA, SMOKED SCAMORZA, PANCETTA AND SOUR CREAM | - | 300 | 420 | 600 |
| BOLOGNESE PREMIUM NY STYLE PIZZA WITH HOMEMADE BOLOGNESE, BECHAMEL AND FIOR DI LATTE | - | 350 | 500 | 650 |
| * ITALIAN OLIVES PREMIUM VEGETARIAN NY STYLE PIZZA WITH MOZZARELLA, PROVOLONE, PARMESAN AND MIXED ITALIAN OLIVES | - | 320 | 450 | 650 |

* Vegetarian Pork

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



Cantina

PIZZERIA & ITALIAN KITCHEN

FOOD MENU

BRUSCHETTA & TAPAS

- PARMESAN POTATOES & PARSLEY** - 190
- CALAMARI & ZUCCHINI** - 290
- BAKED SPINACH & CHEESE** - 190
- PARMA HAM & BURRATA BRUSCHETTA** - 320
- AVOCADO & FETA BRUSCHETTA** - 320
- SPICY SAUSAGE & ITALIAN CHEESE BRUSCHETTA** - 320
- ANTIPASTI VEGETABLES BRUSCHETTA** - 280
- MIXED BRUSCHETTAS (PICK ANY 3)** - 320

ANTIPASTI (STARTERS)

- CARPACCIO** - 350
Classic Beef carpaccio with Parmesan cheese & rucola salad
- BURRATA** - 450
Luscious burrata cheese, cherry tomatoes, shallots and fresh basil | *Add Parma ham 35g - 100*
- POTATO AND PARMA HAM CROQUETTES** - 210
Served with truffle mayo and mixed salad
- GRILLED VEGETABLES ANTIPASTO** - 220
A light medley of marinated grilled summer vegetables, olives and beans & garlic dip
- SAUTEED CLAMS** - 210
With Aglio e olio & peperoncino
- SAUTEED MUSSELS** - 320
With spicy tomato sauce and 'Nduja

ITALIAN PLATTERS

- APPETIZER PLATTER** - 690
Potato croquettes, Fried Calamari, Marinated vegetables, Bruschettas, Olives, Bean dip, Cold cuts and Cheese
- COLD CUTS** - 390
Selection of Italian cold cuts platter
- CHEESE** - 480
Selection of Italian cheese platter
- MIXED** - 460
Mixed platter of assorted Italian cheese and cold cuts

OYSTER PLATTERS

- FINE DE CANCALE n° 3**
- 3 pieces - 205
- 6 pieces - 355
- 12 pieces - 615

INSALATE (SALADS)

- ITALIAN SAUSAGE SALAD** - 300
A light and mildly spicy salad with Luganiga pork sausage, rucola, cherry tomatoes, Parmesan & balsamic cream
- CANTINA CEASAR SALAD** - 290
The creamy classic - romaine lettuce, smoked chicken, Parmesan and warm Pancetta
- AVOCADO SHRIMP SALAD** - 350
A flavorful mixed salad with sauteed shrimps, avocado, cherry tomatoes, and thousand island dressing

SIGNATURE PASTA & RISOTTO

- PACCHERI SICILIANA** - 350
A spicy, cheesy Sicilian classic with smoked Scamorza cheese, Parmesan, salami piccante & basil
- RAVIOLI NAPOLITANA** - 390
Homemade vegetarian mozzarella and feta ravioli coated with tomato sauce and fresh basil
- SPAGHETTI AGLIO E OLIO WITH SAUSAGE** - 330
A light, classic aglio e olio with pepperoncino and pork sausage
- SPICY SPINACH RAVIOLI** - 290
Homemade vegetarian spinach ravioli in spicy tomato sauce
- RISOTTO VEGETARIANA** - 330
Light and savoury saffron-flavoured vegetarian risotto with asparagus and artichoke
- FETTUCINE CANTINA** - 390
Homemade fettuccine coated in velvety shiitake and porcini mushroom cream sauce, black truffle and truffle oil

- RISOTTO SEAFOOD** - 490
A smooth and tangy risotto with prawns, squids, mussels and lemon zest

- ANGEL HAIR CRAB** - 490
Spicy angel hair pasta with crab meat, chili, aglio and cherry tomatoes

- RISOTTO SALSICCIA & FUNGHI** - 390
Rich and savory risotto with pork sausage, shiitake & porcini mushrooms, white wine, onion, parsley and Parmesan

- HOMEMADE GNOCCHI** - 320
Cheesy homemade gnocchi with Taleggio, Gorgonzola and black pepper sauce

- FARFALLE WITH LAMB RAGU** - 490
Rich and savoury homemade farfalle, with soffritto and red wine sauce

SOUP

- ITALIAN TOMATO SOUP** - 250
A fresh, summer soup with fresh basil, croutons and extra virgin olive oil (*Vegan option available*)
- MUSHROOM & TRUFFLE SOUP** - 390
A rich and creamy soup with shiitake & porcini mushrooms, shallot, black truffle, potatoes, cream and truffle oil

CLASSIC PASTA

- ARRABIATA, BOLOGNESE, CARBONARA, AOP, AMATRICIANA, VONGOLE, PESTO, PUTTANESCA** - 310
Your choice of fresh pappardelle*, fettuccine*, tagliolini*, linguine, penne, farfalle, spaghetti or capellini
** Homemade pasta*
- HOMEMADE LASAGNA** - 340

SECONDI (MAINS)

- TRADITIONAL CHICKEN CACCIATORE** - 390
Succulent tomato-based chicken stew served with summer vegetables and mashed potatoes
- CRISPY-SKIN SEA BASS FILLET** - 420
Fresh and zesty pan-fried Sea Bass with sauteed vegetables, lemon white wine sauce and capers
- GRILLED LAMB CHOPS** - 750
Lamb chops, sauteed capsicum, mashed potatoes, red wine sauce
- GRILLED ITALIAN LUGANIGA PORK SAUSAGE** - 470
Luganiga pork sausage, burrata, mashed potatoes, rucola, cherry tomatoes, caramelized onions
- GRILLED SALMON FILLET** - 490
In creamy leek sauce and served with sauteed spinach
- GRILLED RIB EYE STEAK** - 850
Tender grass-fed beef ribeye, potato wedges, salad, mushroom & truffle sauce
- SMOKY EGGPLANT PARMIGIANA** - 350
Italian baked eggplant with smoky tomato sauce, Parmesan, Scamorza and Italian basil (*Vegan option available*)

NAPOLITANA PIZZA

12 INCHES

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

Cantina
PIZZERIA & ITALIAN KITCHEN

Kids menu

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Kids menu

KIDS BELOW 10 YEARS OLD EAT FOR FREE!



MAIN COURSE (CHOOSE ONE)

CHEESE PIE 9"
SPAGHETTI BOLOGNESE
PENNE ARRABIATA

DESSERT (CHOOSE ONE)

CHOCOLATE BROWNIE
GELATO (2 SCOOPS)



SOFT DRINK (CHOOSE ONE)

ORANGE JUICE / CRANBERRY JUICE / GRAPE JUICE
GRAPEFRUIT JUICE / PASSIONFRUIT JUICE
/ WATER / COKE / COKE LIGHT

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