

# ALL-DAY DINING MENU



# LA VERA PIZZA NAPOLETANA

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|   |      |
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| <b>margherita</b>   | 29.5 |
| <i>tomato, mozzarella, fresh basil</i>                                    |      |
| <b>marinara</b>   | 33.5 |
| <i>aged tomato sauce with organic garlic &amp; italian oregano</i>        |      |
| <b>napoletana</b>   | 33.5 |
| <i>tomato, mozzarella, anchovies, capers, oregano</i>                     |      |
| <b>ortolana</b>   | 33.5 |
| <i>tomato, mozzarella, mixed vegetables</i>                               |      |
| <b>regina</b>   | 33.5 |
| <i>mozzarella, 24-month aged parmesan, fresh oregano</i>                  |      |
| <b>tonno e cipolla</b>  | 33.5 |
| <i>tomato, mozzarella, tuna, onions</i>                                   |      |
| <b>asparagi</b>   | 35.5 |
| <i>tomato, mozzarella, cooked ham, egg, asparagus</i>                     |      |
| <b>popeye</b>   | 37.5 |
| <i>tomato, mozzarella, ricotta cheese, spinach</i>                        |      |
| <b>prosciutto funghi</b>  | 37.5 |
| <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>                    |      |
| <b>4 formaggi</b>   | 39.5 |
| <i>mozzarella, pecorino, taleggio, gorgonzola</i>                         |      |
| <b>atlantis</b>   | 39.5 |
| <i>tuna, anchovies, rocket salad, cherry tomatoes, olives, lemon zest</i> |      |

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| <b>bologna</b>   | 39.5 |
| <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>  |      |
| <b>porchetta</b>   | 39.5 |
| <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>  |      |
| <b>capricciosa</b>   | 41.5 |
| <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>   |      |
| <b>diavola</b>   | 41.5 |
| <i>tomato, mozzarella, spicy salami</i>  |      |
| <b>gorgonzola e salsiccia</b>  | 41.5 |
| <i>tomato, gorgonzola, mozzarella, pork sausage</i>  |      |
| <b>parma rucola</b>  | 41.5 |
| <i>tomato, mozzarella, parma ham, rocket salad, parmesan</i>   |      |
| <b>special margherita</b>  | 41.5 |
| <i>tomato, bufala mozzarella, fresh basil</i>  |      |
| <b>joshua tree</b>   | 43.5 |
| <i>freshly made pesto, capers, olives, anchovies, crushed basil, cherry tomatoes, piccola porzion pecorino, cacio nero e peperoncino</i> |      |
| <b>pinocchio</b>   | 43.5 |
| <i>pistacchio cream, mozzarella, porcini, pork sausage</i>   |      |
| <b>salmone</b>   | 43.5 |
| <i>smoked norwegian salmon, capers, cream</i>  |      |

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| <b>leccese</b>  | 45.5 |
| <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>                       |      |
| <b>montanaro</b>  | 45.5 |
| <i>tomato, mozzarella, taleggio, speck, walnut</i>                                  |      |
| <b>sarda</b>  | 45.5 |
| <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>                           |      |
| <b>smeagol</b>  | 45.5 |
| <i>tapenade, mozzarella, coppa, sun-dried tomatoes<br/>* extra coppa ham +\$6</i>   |      |
| <b>tre fate</b>   | 47.5 |
| <i>mozzarella, pecorino, porcini &amp; button mushrooms, artichoke, fresh basil</i> |      |
| <b>zucca</b>  | 47.5 |
| <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>                    |      |
| <b>dolomiti</b>   | 49.5 |
| <i>tomato sauce, mozzarella, porcini, provolone, speck</i>                          |      |
| <b>vegan organica</b>   | 51.5 |
| <i>aged tomato sauce, weekly indented european organic vegetable</i>                |      |
| <b>pirata</b>   | 51.5 |
| <i>tomato sauce, mozzarella, prawn, calamari</i>                                    |      |

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| <b>super formaggio</b>   | 57.5 |
| <i>mozzarella, taleggio, gorgonzola, pecorino, ricotta, burrata sprinkled with italian oregano</i> |      |
| <b>altomonte</b>   | 63.5 |
| <i>ricotta cheese, 'nduja, spicy salami, cooked ham, freshly shaved black truffle</i>              |      |
| <b>schiazzatina "black truffle"</b>  | 67.5 |
| <i>300g burrata &amp; black truffle, dried herbs &amp; flavoured pepper olive oil</i>              |      |
| <b>tartufo e tartufo</b>   | 73.5 |
| <i>5g "alba" black truffle, bufala mozzarella, grana padano &amp; truffle cream</i>                |      |
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| <b>calzone</b>   | 41.5 |
| <i>mozzarella, cooked ham, mushrooms</i>   |      |
| <b>calzone vegetariano</b>   | 43.5 |
| <i>ricotta cheese, mozzarella, spinach, porcini mushroom</i>                                       |      |
| -  |      |
| <b>pizza nutella</b> (perfect for sharing!)  | 27.5 |
| <i>pizza bread, slathered with sinful nutella spread<br/>* add on scoop of gelato +\$4</i>         |      |
| <b>pizza dirty oreo</b>  | 39.5 |
| <i>vanilla gelato, chunky oreo, strawberry &amp; sweeten milk</i>                                  |      |

## BEVERAGE

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| <b>black</b>   | 5.8 |
| <i>americano / espresso / double espresso / long black / ristretto</i> |     |
| <b>white</b>   | 6.8 |
| <i>cappuccino / flat white / latte / macchiato / piccolo</i>           |     |
| <b>mocha</b>   | 8.8 |
| <b>special latte</b>   | 9.8 |
| <i>chai latte / earl grey latte / hojicha latte / matcha latte</i>     |     |
| <b>hot chocolate</b>   | 10  |
| <b>affogato</b>  | 12  |
| — iced / extra shot / flavour +\$1                                     |     |
| — skimmed milk +\$1  |     |
| — almond / oat / soy milk + \$1.5                                      |     |

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| <b>coke / coke zero / sprite</b>  | 8.5  |
| <b>ginger soda / soda water / tonic water</b>   |      |
| <b>still / sparkling water</b> 750ml  | 11.5 |
| <b>molecola</b>   | 12.5 |
| <i>classic italian cola / sugar free italian cola</i>                                     |      |
| <b>sanpellegrino sparkling fruit</b>  | 12.5 |
| <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate &amp; orange</i> |      |
| <b>freshly squeezed juice</b>   | 14.5 |
| <i>apple / carrot / orange / grapefruit / watermelon (mixed juice +\$2)</i>               |      |
| <b>milkshake</b>  | 16.5 |
| <i>chocolate / strawberry / vanilla</i>   |      |

## COCKTAIL

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| <b>aperol spritz</b>                     | 24 |
| <b>puccini</b> (citrusy refreshing)      | 24 |
| <b>rossini</b> (ladies favourite)        | 24 |
| <b>espresso martini</b>                  | 26 |
| <b>negroni sbagliato</b>                 | 26 |
| <b>peach bellini</b>                     | 26 |
| <b>boulevardier</b> (gentlemen's choice) | 28 |
| <b>limoncello drop</b>                   | 28 |
| <b>negroni</b> (best seller!)            | 28 |
| <b>godfather</b> (powerful)              | 30 |

## ALCOHOL

|                                |          |
|--------------------------------|----------|
| <b>bottled beer</b>            | 14       |
| -                              |          |
| <b>prosecco</b> gls / btl      | 18 / 120 |
| <b>taittinger</b> gls          | 28       |
| <b>italian red / white</b> gls | 18       |
| <b>french red / white</b> gls  | 20       |
| <b>premium red / white</b> gls | 24       |

## DOLCE

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|------------------------------|----|
| <b>gelato</b> (per scoop)    | 8  |
| <b>panna cotta</b>           | 18 |
| <b>tiramisu</b> (must try!)  | 20 |
| <b>bittersweet lava cake</b> | 22 |

ANTIPASTI

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| <b>arancini</b><br><i>ragu sauce croquettes with pomodoro dip</i>  | 21.5 |
| <b>frittata patate e cipolla</b><br><i>oven-baked egg with potato &amp; onions drizzled with extra virgin olive oil</i>      | 21.5 |
| <b>patate "mama mia"</b><br><i>mama's style hand-cut fries</i><br><i>*add on: carbonara sauce +\$6, shaved truffle +\$12</i> | 21.5 |
| <b>asparagi uova e pecorino</b><br><i>grilled asparagus with boiled egg &amp; shaved pecorino</i>                            | 23.5 |
| <b>polpetta al pomodoro</b><br><i>big sized beef meatball in rich tomato sauce</i>   | 23.5 |
| <b>polpettine al formaggio</b><br><i>5 pcs pork meatballs in creamy cheese sauce</i>   | 25.5 |
| <b>spinaci funghi</b><br><i>sautéed spinach with olive oil, garlic, pecorino</i>   | 25.5 |
| <b>caprese di bufala</b><br><i>bufala mozzarella, tomatoes, fresh basil</i>  | 27.5 |
| <b>calamari in umido</b><br><i>sautéed calamari, tomato sauce, olives, capers</i>  | 29.5 |
| <b>polpo e patate</b><br><i>octopus, potatoes, pesto, garlic, olive oil</i>  | 29.5 |

PIATTO DI  
FAMIGLIA

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| <b>cheese platter</b><br><i>chef selection of weekly indented premium european cheeses with dried fruits, nuts &amp; accompaniment</i> | 78 |
| <b>antipasto italiana</b><br><i>bufala mozzarella, pecorino, assorted vegetables with seasoned mushrooms &amp; cold cuts</i>           | 88 |

ZUPPE E  
INSALATA

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| <b>zuppa della nonna</b><br><i>chicken soup with seasonal vegetables</i>           | 19.5 |
| <b>zuppa di funghi</b><br><i>wild mushroom soup (no cream added)</i>               | 21.5 |
| <b>zuppa di mare</b><br><i>italian seafood soup with prawns, squid &amp; clams</i> | 23.5 |
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| <b>insalata miste</b><br><i>mixed green salad, balsamic vinaigrette</i>            | 19.5 |

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| <b>verdure alla griglia</b><br><i>grilled mix vegetables drizzled with aged balsamic</i>  | 29.5 |
| <b>burrata</b><br><i>150gm burrata, rocket salad, tomatoes, parma ham</i>   | 31.5 |
| <b>gamberi mediterranea</b><br><i>sautéed prawns, garlic, chilli</i>  | 31.5 |
| <b>beef carpaccio</b><br><i>raw beef, rocket salad, parmigiano cheese, olive oil</i>  | 33.5 |
| <b>fritto misto</b><br><i>prawns, calamari, fish, tartar sauce</i>  | 33.5 |
| <b>porto cervo</b> (recommended!)<br><i>cold seafood from the famous sardinian port, includes octopus, calamari, prawn &amp; marinated condiments</i> | 35.5 |
| <b>salumi</b><br><i>chef's choice of assorted cold cuts</i>   | 35.5 |
| <b>vongole guazzetto</b><br><i>clams cooked in pinot grigio broth drizzled with olive oil &amp; parsley</i>   | 37.5 |
| <b>calamari fritto</b><br><i>golden fried squid sprinkled with seasalt, served with tartar sauce &amp; chimichurri sauce</i>                          | 39.5 |

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| <b>antipasto misti</b><br><i>burrata with mixed cold cuts (recommended for 4 pax)</i>   | 98  |
| <b>piatto di 'giapponese' wagyu</b><br><i>600gm of a5 kagoshima assorted wagyu mixed cut &amp; grilled australian ribeye steak, salad &amp; chimichurri</i> | 298 |

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| <b>insalata greka</b><br><i>mixed salad, roasted pepper, croutons, feta cheese, yoghurt</i>        | 23.5 |
| <b>avocado salad</b><br><i>avocado, cucumber, chopped onions, tuna &amp; parsley</i>               | 25.5 |
| <b>insalatona</b><br><i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>                 | 25.5 |
| <b>insalata di pollo</b><br><i>grilled chicken salad drizzled with rosemary oil &amp; parmesan</i> | 27.5 |

LA PASTA

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|---|------|
| <b>lasagne classica</b><br><i>baked pasta sheet with minced beef ragu &amp; mozzarella</i>                  | 33.5 |
| <b>lasagne campania</b><br><i>mushroom, potato, black olives, bufala &amp; mozzarella with crema bianca</i> | 35.5 |
| <b>melanzane alla parmigiana</b><br><i>eggplant baked with mozzarella &amp; tomato sauce</i>                | 35.5 |
| –   |      |
| <b>gnocchetti campidanesi</b><br><i>pork sausage, tomato sauce</i>  | 33.5 |
| <b>pasta alla carbonara</b> *<br><i>egg yolk, parmigiano cheese, pancetta</i>                               | 33.5 |
| <b>spaghetti puttanesca</b><br><i>anchovies, capers, olives, pine nuts, tomato sauce</i>                    | 33.5 |
| <b>gnocchi quattro formaggi e noci</b><br><i>gnocchi, walnut, four cheese cream sauce</i>                   | 35.5 |
| <b>spaghetti alla norma</b><br><i>fried eggplant, tomato sauce, ricotta</i>                                 | 35.5 |
| <b>fusilli pesto genovese e burratina</b><br><i>pesto, mixed vegetables, burratina</i>                      | 37.5 |
| <b>linguine ai gamberi</b><br><i>fresh prawns, garlic, chilli, olive oil</i>                                | 39.5 |
| <b>pasta ai frutti di mare</b> *<br><i>mixed seafood, tomato sauce</i>                                      | 39.5 |
| <b>tagliatelle calamari zafferano</b><br><i>squid, saffron, garlic, cherry tomatoes, olive oil</i>          | 39.5 |

\* choice of pasta:

fusilli

linguine

rigatoni

spaghetti

tagliatelle

SECONDI PIATTI

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| <b>salmone alla griglia con verdure miste</b><br><i>grilled salmon, sautéed vegetables</i>  | 42 |
| <b>pollo fritto e patate</b><br><i>3pcs fresh market italian fried chicken, arugula salad, mama's style potato with oregano salt with lemon wedge</i> | 42 |
| <b>branzino mediterranean</b><br><i>seared seabass fillet, lemon caper sauce</i>  | 48 |

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| <b>orecchiette broccoli e salsiccia</b><br><i>ear-shaped pasta, sautéed broccoli &amp; minced pork sausage, pecorino romano</i> | 39.5 |
| <b>pasta vongole e bottarga</b> *<br><i>clams, bottarga, olive oil, garlic</i>  | 41.5 |
| <b>scallop peperoncino e olio linguine</b><br><i>juicy plump scallops with chilli, black pepper, olive oil &amp; parsley</i>    | 45.5 |
| <b>pasta al tartufo e aglio</b> *<br><i>garlic, basilico, freshly shaved black truffle</i>                                      | 53.5 |
| –   |      |
| <b>ravioli di spinaci</b><br><i>spinach ravioli, tomato sauce, parmigiano cheese</i>  | 33.5 |
| <b>ravioli di funghi</b><br><i>mushrooms with ricotta, glazed with butter &amp; parmesan cheese</i>                             | 35.5 |
| –   |      |
| <b>risotto zafferano</b><br><i>italian rice, infusion of iranian saffron, parmesan</i>  | 35.5 |
| <b>risotto asparagi</b><br><i>italian rice, green asparagus, cooked in vegetable broth</i>                                      | 39.5 |
| <b>risotto gylia</b><br><i>assortment of mushrooms, pecorino cheese, parsley &amp; porcini powder, extra virgin olive oil</i>   | 39.5 |
| <b>risotto al polpo nero</b><br><i>squid ink risotto with octopus</i>   | 41.5 |
| <b>risotto nemo</b><br><i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>                             | 45.5 |

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| <b>tagliata di manzo</b><br><i>australian sirloin (200gm) grilled &amp; sliced with arugula salad</i>                   | 48 |
| <b>costolette di agnello</b><br><i>NZ grilled baby lamb rack flavoured with rosemary &amp; grilled mixed vegetables</i> | 62 |
| <b>costata di manzo "ribeye steak"</b><br><i>USDA angus ribeye (250gm) with grilled vegetables</i>                      | 68 |