

ALL-DAY DINING MENU



LA VERA PIZZA NAPOLETANA

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margherita <i>tomato, mozzarella, fresh basil</i>	28
marinara <i>aged tomato sauce with organic garlic & italian oregano</i>	32
napoletana <i>tomato, mozzarella, anchovies, capers, oregano</i>	32
ortolana <i>tomato, mozzarella, mixed vegetables</i>	32
regina <i>mozzarella, 24-month aged parmesan, fresh oregano</i>	32
tonno e cipolla <i>tomato, mozzarella, tuna, onions</i>	32
asparagi <i>tomato, mozzarella, cooked ham, egg, asparagus</i>	34
popeye <i>tomato, mozzarella, ricotta cheese, spinach</i>	36
prosciutto funghi <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>	36
4 formaggi <i>mozzarella, pecorino, taleggio, gorgonzola</i>	38
atlantis <i>tuna, anchovies, rocket salad, cherry tomatoes, olives, lemon zest</i>	38

bologna <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>	38
porchetta <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>	38
capricciosa <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>	40
diavola <i>tomato, mozzarella, spicy salami</i>	40
gorgonzola e salsiccia <i>tomato, gorgonzola, mozzarella, pork sausage</i>	40
parma rucola <i>tomato, mozzarella, parma ham, rocket salad, parmesan</i>	40
special margherita <i>tomato, bufala mozzarella, fresh basil</i>	40
joshua tree <i>freshly made pesto, capers, olives, anchovies, crushed basil, cherry tomatoes, piccola porzion pecorino, cacio nero e peperoncino</i>	42
pinocchio <i>pistacchio cream, mozzarella, porcini, pork sausage</i>	42
salmone <i>smoked norwegian salmon, capers, cream</i>	42

leccese <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>	44
montanaro <i>tomato, mozzarella, taleggio, speck, walnut</i>	44
sarda <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>	44
smeagol <i>tapenade, mozzarella, coppa, sun-dried tomatoes * extra coppa ham +\$6</i>	44
tre fate <i>mozzarella, pecorino, porcini & button mushrooms, artichoke, fresh basil</i>	46
zucca <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>	46
dolomiti <i>tomato sauce, mozzarella, porcini, provolone, speck</i>	48
vegan organica <i>aged tomato sauce, weekly indented european organic vegetable</i>	50
pirata <i>tomato sauce, mozzarella, prawn, calamari</i>	50

super formaggio <i>mozzarella, taleggio, gorgonzola, pecorino, ricotta, burrata sprinkled with italian oregano</i>	56
toscana speciale <i>bufala mozzarella, sundried & cherry tomatoes, prosciutto toscano dop 20mths viani, extra virgin olive oil</i>	58
altomonte <i>ricotta cheese, 'nduja, spicy salami, cooked ham, freshly shaved black truffle</i>	62
schiazzatina "black truffle" <i>300g burrata & black truffle, dried herbs & flavoured pepper olive oil</i>	66
tartufo e tartufo <i>5g "alba" black truffle, bufala mozzarella, grana padano & truffle cream</i>	72
calzone <i>mozzarella, cooked ham, mushrooms</i>	40
calzone vegetariano <i>ricotta cheese, mozzarella, spinach, porcini mushroom</i>	42
pizza nutella (perfect for sharing!) <i>pizza bread, slathered with sinful nutella spread * add on scoop of gelato +\$4</i>	26
pizza dirty oreo <i>vanilla gelato, chunky oreo, strawberry & sweeten milk</i>	38

BEVERAGE

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

coke / coke zero / sprite ginger ale / soda water / tonic water	8
molecola <i>classic italian cola / sugar free italian cola</i>	10
sanpellegrino sparkling fruit <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate & orange</i>	10
still / sparkling water 750ml	10
freshly squeezed juice <i>apple / carrot / orange / grapefruit / watermelon (mixed juice +\$2)</i>	12
milkshake <i>vanilla / chocolate / strawberry</i>	14

COCKTAIL

aperol spritz	22
peach bellini	22
puccini (citrusy refreshing)	24
rossini (ladies favourite)	24
espresso martini	26
negrioni (best seller!)	26
negrioni sbagliato	26
boulevardier (gentlemen's choice)	28
limoncello drop	28
godfather (powerful)	30

ALCOHOL

bottled beer	14
prosecco	18
taittinger	28
italian red / white	18
french red / white	20
premium red / white	24

DOLCE

gelato (per scoop)	8
panna cotta	16
bittersweet lava cake	18
tiramisu (must try!)	18

ANTIPASTI

arancini <i>ragu sauce croquettes with pomodoro dip</i>	20
frittata patate e cipolla <i>oven-baked egg with potato & onions drizzled with extra virgin olive oil</i>	20
patate "mama mia" <i>mama's style hand-cut fries</i> <i>*add on: carbonara sauce +\$6, shaved truffle +\$12</i>	20
asparagi uova e pecorino <i>grilled asparagus with boiled egg & shaved pecorino</i>	22
polpetta al pomodoro <i>big sized beef meatball in rich tomato sauce</i>	22
polpettine al formaggio <i>5 pcs pork meatballs in creamy cheese sauce</i>	24
spinaci funghi <i>sautéed spinach with olive oil, garlic, pecorino</i>	24
caprese di bufala <i>bufala mozzarella, tomatoes, fresh basil</i>	26
calamari in umido <i>sautéed calamari, tomato sauce, olives, capers</i>	28
polpo e patate <i>octopus, potatoes, pesto, garlic, olive oil</i>	28

verdure alla griglia <i>grilled mix vegetables drizzled with aged balsamic</i>	28
burrata <i>150gm burrata, rocket salad, tomatoes, parma ham</i>	30
gamberi mediterranea <i>sautéed prawns, garlic, chilli</i>	30
beef carpaccio <i>raw beef, rocket salad, parmigiano cheese, olive oil</i>	32
fritto misto <i>prawns, calamari, fish, tartar sauce</i>	32
porto cervo (recommended!) <i>cold seafood from the famous sardinian port, includes octopus, calamari, prawn & marinated condiments</i>	34
salumi <i>chef's choice of assorted cold cuts</i>	34
vongole guazzetto <i>clams cooked in pinot grigio broth drizzled with olive oil & parsley</i>	36
calamari fritto <i>golden fried squid sprinkled with seasalt, served with tartar sauce & chimichurri sauce</i>	38

LA PASTA

lasagne classica <i>baked pasta sheet with minced beef ragu & mozzarella</i>	32
lasagne campania <i>button mushroom, potato, mushroom, black olives, bufala & mozzarella with crema bianca</i>	34
melanzane alla parmigiana <i>eggplant baked with mozzarella & tomato sauce</i>	34
gnocchetti campidanesi <i>pork sausage, tomato sauce</i>	32
pasta alla carbonara * <i>egg yolk, parmigiano cheese, pancetta</i>	32
spaghetti puttanesca <i>anchovies, capers, olives, pine nuts, tomato sauce</i>	32
gnocchi quattro formaggi e noci <i>gnocchi, walnut, four cheese cream sauce</i>	34
spaghetti alla norma <i>fried eggplant, tomato sauce, ricotta</i>	34
fusilli pesto genovese e burratina <i>pesto, mixed vegetables, burratina</i>	36
linguine ai gamberi <i>fresh prawns, garlic, chilli, olive oil</i>	38
pasta ai frutti di mare * <i>mixed seafood, tomato sauce</i>	38
tagliatelle calamari zafferano <i>squid, saffron, garlic, cherry tomatoes, olive oil</i>	38

orecchiette broccoli e salsiccia <i>ear-shaped pasta, sautéed broccoli & minced pork sausage, pecorino romano</i>	38
pasta vongole e bottarga * <i>clams, bottarga, olive oil, garlic</i>	40
scallop peperoncino e olio linguine <i>juicy plump scallops with chilli, black pepper, olive oil & parsley</i>	44
pasta al tartufo e aglio * <i>garlic, basilico, freshly shaved black truffle</i>	52
ravioli di spinaci <i>spinach ravioli, tomato sauce, parmigiano cheese</i>	32
ravioli di funghi <i>mushroom with ricotta & butter parmesan cheese glazed</i>	34
risotto zafferano <i>italian rice, infusion of iranian saffron, parmesan</i>	34
risotto asparagi <i>italian rice, green asparagus, cooked in vegetable broth</i>	38
risotto gylia <i>assortment of mushroom, pecorino cheese, parsley & porcini powder, extra virgin olive oil</i>	38
risotto al polpo nero <i>squid ink risotto with octopus</i>	40
risotto nemo <i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>	44

* choice of pasta:

fusilli

linguine

rigatoni

spaghetti

tagliatelle

PIATTO DI FAMIGLIA

cheese platter <i>chef selection of weekly indented premium european cheeses with dried fruits, nuts & accompaniment</i>	78
antipasto italiana <i>bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom & cold cuts</i>	88

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

ZUPPE E INSALATA

zuppa della nonna <i>grandma-style chicken soup with seasonal vegetables</i>	18
zuppa di funghi <i>wild mushrooms soup (no cream added)</i>	20
zuppa di mare <i>italian seafood soup with prawns, squid & clams</i>	22
insalata miste <i>mixed green salad, balsamic vinaigrette</i>	18

insalata greka <i>salad, roasted pepper, croutons, feta cheese, yogurt</i>	22
avocado salad <i>avocado, cucumber, chopped onions, tuna & parsley</i>	24
insalatona <i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>	24
insalata di pollo <i>grilled chicken salad drizzled with rosemary oil & parmesan</i>	26

SECONDI PIATTI

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

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