








ANTIPASTI

PIZZA 	30
<i>Pizza dough deep fried served with trio of dips</i>	
CAPRESE 	40
<i>Buffalo mozzarella, fresh tomato and basil</i>	
BURRATA	45
<i>With rocket salad dressed in anchovies vinaigrette and cherry tomato</i>	
SCAMORZA	35
<i>Smoked cheese gratin with onion, oregano and Cecina ham</i>	
PARMIGIANA MELANZANE 	38
<i>Baked eggplant layer with mozzarella, parmesan and tomato</i>	
TARTARE	45
<i>Black angus tartare with classic dressing and roasted bread *with truffle +RM15</i>	
GAMBERI IN CROSTA	39
<i>Deep fried tiger prawns with almonds and squid ink aioli</i>	
MISTO AFFETTATI E FORMAGGI	58 (2 pax) 120 (4 pax)
<i>Assorted Italian coldcuts and cheese</i>	
FRITTO MISTO	48
<i>Deep fried seafood (soft shell crab, calamari, prawn, cod fish)</i>	
BRUSCHETTONE 	32
<i>With tomato, capers, garlic, basil, oregano, rocket and pecorino slices</i>	
CARPACCIO DI MANZO	39
<i>Black angus marinated carpaccio with olive oil, rocket salad and crunchy parmesan</i>	
CARPACCIO DI POLPO	35
<i>Octopus marinated carpaccio with fennel orange and fava beans</i>	


SALAD

CHICKEN SALAD	39
<i>Lettuce, baby spinach, tomato crouton, red radish, parmesan and chicken breast</i>	
TUNA SALAD	42
<i>Mix salad with tomato, onion, carrots, corn and tuna</i>	
GOAT CHEESE SALAD	40
<i>Mix salad with tomato, onion, goat cheese, mixed nuts and honey mustard dressing</i>	

PASTA

PACCHERI	45
<i>With cherry tomato, beef sausage, basil and scamorza cream</i>	
TAGLIOLINI AL NERO DI SEPPIA	75
<i>Homemade squid ink pasta with seafood and tomato brunoised</i>	
TAGLIOLINI CACIO E PEPE 	45
<i>Homemade pasta with black pepper and pecorino cheese</i>	
RISOTTO AI PORCINI 	79
<i>Classic risotto carnaroli rice with porcini mushroom *with truffle +RM15</i>	
ORECCHIETTE	40
<i>Served with broccoli, anchovies and pecorino</i>	
TAGLIATELLE	38
<i>Homemade pasta with white slow cook beef ragu</i>	
GNOCCHI	49
<i>Homemade potato gnocchi sautéed with gorgonzola cheese and crispy Cecina ham</i>	
SPAGHETTI CARBONARA	32
<i>Egg yolk, black pepper, parmesan and duck bacon</i>	
LINGUINE PESTO	42
<i>Served with tiger prawns and homemade basil pesto</i>	
TORTELLI	69
<i>Homemade tortelli duck served with goat cheese and mushroom sauce</i>	
CANNELLONI MARI E MONTI	59
<i>Baked cannelloni with porcini mushroom and prawn stuffing</i>	
AGLIO E OLIO 	28
<i>Spaghetti with extra virgin olive oil, garlic, chilli and parsley *with prawns +RM18</i>	
PAPPARDELLE	55
<i>Homemade pasta with onion, rosemary, cherry tomatoes and tenderloin</i>	

SOUP

ZUPPA DI LEGUMI	35
<i>Rustic soup with lentils, barley and spelt</i>	
ZUPPA DI MARE	40
<i>Seafood soup tomato, calamari, clams, mussels</i>	
ZUPPA DI CIPOLLE 	28
<i>Onion soup with crunchy bread and parmesan</i>	



MAIN

T BONE	110
<i>450 gr. Black angus T-bone</i>	
RIB EYE	99
<i>250gr grilled</i>	
LAMB RACK	99
<i>Grilled and Marinated with garlic and liquorice sauce</i>	
TENDERLOIN	125
<i>Beef tenderloin served with porcini sauce *or porcini and truffle sauce +RM 15</i>	
DUCK LEG CONFIT	79
<i>With demi glace and herbs puree'</i>	
MARINATED CHICKEN LEG BONELESS	55
<i>Grilled with roasted potato and honey sauce</i>	
RED SNAPPER	68
<i>Fillet pan seared with capers, olive and tomato serve on basil pure'</i>	
WHOLE SEA BASS	69
<i>Grilled with green sauce and slices of lemon.</i>	
OSSOBUCCO	78
<i>Beef Ossobuco with fried polenta</i>	
SALMON	75
<i>Pan fried with chick peas and smoked eggplant cream and cherry coulis</i>	
MEAT PLATTER	180 (2 pax) 340 (4 pax)
<i>Assorted meats grill platter</i>	
SEAFOOD PLATTER	170 (2 pax) 320 (4 pax) 500 (6 pax)
<i>Mix grill seafood platter</i>	

DESSERT

CRÈME BRULEE	30
<i>With thyme and liquorice</i>	
TIRAMISU	39
<i>With marsala, espresso ristretto and mascarpone</i>	
PANNACOTTA	32
<i>With vanilla and black berries coulis</i>	
MILLEFOGLIE	35
<i>Pumpkin and white chocolate mousse, cacao crumble and raspberry coulis</i>	
CHOCOLATE BALL	45 (S) 81 (L)
<i>With fresh strawberry, vanilla sponge, ice cream and hot caramel sauce</i>	
GELATO	10 (per scoop) 18 (two scoops)
<i>Vanilla, chocolate, strawberry, Pistachio</i>	

PIZZA

MARGHERITA 	32
<i>Tomato, mozzarella, basil</i>	
MARINARA 	30
<i>Tomato sauce and garlic</i>	
SCHIACCIATA 	24
<i>Olive oil, garlic, rosemary, seasalt</i>	
FRUTTI DI MARE	63
<i>Smoked cheese gratin with onion, oregano and Cecina ham</i>	
VINERIA	39
<i>Tomato, mozzarella, tuna, onions, capers, anchovies, chilli and mozzarella</i>	
OLA	48
<i>Tomato, buffalo mozzarella, parmesan, rocket, beef bresaola</i>	
VEGETARIANA 	36
<i>Tomato, zucchini, eggplant, mushroom, pepper, black olives</i>	
QUATTRO STAGIONI	39
<i>Tomato, mozzarella, turkey ham, olives, artichokes, mushroom</i>	
DIAVOLA	38
<i>Tomato, mozzarella, salami, gorgonzola and chili</i>	
QUATTRO FORMAGGI	45
<i>Emmental, gorgonzola, taleggio, mozzarella</i>	
CARNIVORA	75
<i>Tomato, mozzarella, salami, turkey ham, chicken sausage, beef sausage, lamb sausage</i>	
PORCINI	45
<i>Tomato, mozzarella, porcini mushroom, chicken sausage and parmesan flakes *with truffle +RM15</i>	
CALZONE	45
<i>Tomato, mozzarella, mushroom and turkey ham</i>	
CAMPAGNOLA	65
<i>Tomato mozzarella, white and green asparagus, egg, smoked duck * with truffle +RM15</i>	

SIDE DISH

CLASSIC MASH POTATO * with truffle +RM6	12
SAUTÉED SPINACH	12
BAKED POTATO	12
FRENCH BEANS	12
FRIED ONION	12

Prices are shown in RM and subject to 10% service charge and 6% GST

All-You-Can-Eat BREAKFAST MENU

RM38++ 9.00am - 11.30am

A spread of hearty Italian breakfast.

VINERIA'S SET *Lunch*

RM38++ 11.30am - 2.30pm

Every Monday to Friday.

3 course set: Starter, Main & Dessert

Sunday BRUNCH

Every 1st and 3rd Sunday of the month.

RM110++

Food + free flow
soft drinks

RM250++

Food + 3 hours
free flow of wines,
Prosecco & beer