

THE NAUGHTY CHEF®

- ITALIAN INSPIRED -





The Bedok Marketplace
+65 6920 4996

Hip-Hawker Dining

One Shenton
+65 6920 4997

Italian Cafe, Bar & Event Space

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MAGHERITA



10" 8 | 12" 13

BRAISED ANGUS BEEF CHEEKS



with pomodoro, mozzarella, bocconcini, rocket, truffle & balsamic reduction

10" 19 | 12" 24

CLASSIC HAWAIIAN



Slices of ham, pineapple & mozzarella

10" 10 | 12" 15

NAPOLETANA



A typical Napoli pizza topped with pomodoro, mozzarella, Sicilian anchovies, chilli & caper

10" 12 | 12" 17

TUSCAN GRILLED VEGETABLES



With bell peppers, zucchini, mushrooms & mozzarella

10" 11 | 12" 16

PIZZAS

PANCETTA RUCOLA



With bacon, bocconcini, handmade pork sausages, egg & fresh rocket

10" 13 | 12" 18

GRILLED CHICKEN & PINEAPPLE



With fresh onions, mozzarella & bbq sauce

10" 12 | 12" 17

CRAB & LEMON



With real crab meat, tomato, oven-baked with thin-slices of lemon & mozzarella

10" 14 | 12" 19

CAPRICCIOSA



Mortadella, artichokes, mushrooms, olives, tomato, mozzarella

10" 16 | 12" 21

Choose Your Pizza Type



FRESHLY HAND-STRETCHED



CALZONE (FOLDED PIZZA)

NAKED ITALIAN



Handmade Italian pork sausage, pomodoro, mozzarella & bocconcini

10" 12 | 12" 17

CARBONARA



Topped with cream, mozzarella, smoky bacon & egg

10" 14 | 12" 19

BURRATA E PROSCIUTTO DI PARMA



Portobello & Parma Ham topped with Burrata and Balsamic

10" 19 | 12" 25

Our pizzas are made from 100% Italian Double 'OO' Flour.

Double 'O' flour is an Italian milled flour that is specifically made for use in pizza or pasta making. Double 'OO' or Doppio Zero in Italian, is the most refined flour which creates a dough that is silkier and maintains a chewiness when the pizza is cooked.

PULLED PORK



slow-cooked, juicy pull pork topped with caramelized onions & bocconcini

10" 15 | 12" 20

ITALIAN MEATBALL



Handmade meatballs with pork, beef and Italian herbs, homemade pomodoro & mozzarella

10" 12 | 12" 17

FUNGHI AL TARTUFO



Portobello, shitake, truffle cream & mozzarella

10" 17 | 12" 22

5 ITALIAN CHEESE



A white pizza topped with Pecorino Romano, Taleggio, gorgonzola, fontina & mozzarella

10" 16 | 12" 21

PARMA HAM & ROCKET



King of Italian ham topped with arugula, shaved Parmigiano Reggiano & drizzled with truffle oil

10" 17 | 12" 23

PROSCIUTTO E FUNGHI



A simple pizza with ham, mushrooms & homemade pomodoro

10" 10 | 12" 15

ALFREDO



Bacon, chicken & mushroom in light Alfredo cream, topped with shaved parmesan

10" 16 | 12" 21

CASALINGO PEPPERONI



Spicy pork salami with a hint of peppercorn, pomodoro & mozzarella. Non-spicy option available.

10" 13 | 12" 18

PORCHETTA



Italian roasted pork belly, fresh cherry tomatoes & mozzarella

10" 13 | 12" 18

BARI



With slices of spicy pork salami, pomodoro, mozzarella, olives, mushrooms & egg. Non-spicy option also available

10" 14 | 12" 19

CRUDO ZOLA



an all Italian pizza with gorgonzola, mozzarella & topped with parma ham

10" 18 | 12" 23

SMOKED SALMON



Topped on our pizza with mozzarella, pomodoro, dill & home-made sauce

10" 14 | 12" 19

CHEESE GUIDE



Gorgonzola is a veined Italian blue cheese made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining



Pecorino Romano is a hard, salty Italian cheese made with sheep's milk. The name "pecorino" simply means "ovine" or "of sheep" in Italian and is mainly produced in Sardinia.



Taleggio is a semisoft Italian cheese. Named after Val Taleggio, the cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.



Fontina is an Italian cow's milk cheese made in the Aosta Valley in the Alpes since the 12th century. It has a milk fat content of 45%.

BLACK INK



Baby octopus tossed with squid ink sauce 9

MIX GRILLED VEG AGLIO OLIO



Grilled bell peppers with carrots, zucchini & mushrooms in aglio olio 9

LEMON CRAB MEAT AGLIO OLIO



Fresh crab meat tossed with aglio olio and fresh lemon juice 10

SMOKEY BACON CARBONARA



With bacon, cream and fresh egg yolk 8

GRILLED CHICKEN PESTO CREAM



Served with penne 9

WHITE WINE VONGOLE



Asiatic white clams tossed with garlic in a delicious white wine sauce 10

ITALIAN PORK BELLY AGLIO OLIO



Oven-roasted pork belly tossed in spaghetti aglio olio 12

BCM ALFREDO



Bacon, chicken & mushroom in light Alfredo cream, topped with shaved parmesan 11

MARINARA CARTOCCIO



Large prawns, baby octopus, clams, and mussels in home made Pomodoro, wrapped with parchment. 19

GNOCCHI CINQUE FORMAGGI



Potato pasta cooked in 5 premium Italian cheese sauce - Tallegio, Gorgonzola, Parmigiano, Pecorino Romano & Fontina 15

PULLED PORK TORTELLINI



4 cheese tortellini tossed with 8 hours slow-cooked pulled pork in its own sauce with cream & shaved Parmigiano 18

ANGUS BEEF CHEEKS GNOCCHI



With potato pasta & truffle mushrooms 18

GNOCCHI SAUSAGE TRUFFLE



Potato pasta tossed with Italian pork sausage & truffle cream-sauce, topped with Parmigiano 16

TORTELLINI BOLOGNESE



Tortellini pasta filled with 4 cheese, tossed in homemade minced beef Pomodoro & shaved Parmigiano 14

GNOCCHI PESTO



Potato pasta tossed with pesto, topped with shaved Parmigiano 10

TORTELLINI POMODORO



4 cheese tortellini tossed with our home made pomodoro 10

Add Ons

- Anchovies
- Artichokes
- Italian Pork Sausage
- Bacon
- Grilled Chicken & Tomato Compote
- Sundried Tomatoes
- Minced Beef
- Grilled Prawn (1pc)

for 3

Mushrooms for 1

- Olives
- Baby Spinach for 2
- Rocket
- Portobello Mushrooms

- Italian Meatballs (4pcs)
- Clams
- Smoked Salmon for 4
- 1/2 Shell Mussel
- Crab Meat
- Salami

Parma Ham for 6

BEEF LASAGNA



Oven-baked with homemade Bechamel sauce **12**

LARGE GRILLED PRAWN AGLIO OLIO



4 large grilled prawns, served on a bed of sicilian aglio olio **15**

PUTTANESCA



With Pomodoro, black Kalamanta olives, green olives, chilli, capers & Sicilian anchovies. **12**

GAMBERI E GRANCHIO



Grilled prawns & crab meat in garlic cream sauce, tossed with spaghetti made with Squid Ink **18**

SALMON RAGU



Salmon in dill cream sauce **14**

VODKA CRAB MEAT



Crab meat in pink sauce & vodka **13**

TRUFFLE MUSHROOM



Mushrooms & truffle tossed in cream, topped with shaved Parmigiano **15**

HAND MADE ITALIAN MEATBALLS



12

CHOICE OF PASTA



spaghetti



linguini



penne



gnocchi

gnocchi +3
tortellini +4



tortellini

RISOTTOS

CHICKEN & ITALIAN PORK SAUSAGE



Tossed with risotto, homemade pomodoro, topped with rocket & balsamic reduction **14**

SQUID INK



Tossed with risotto, topped with baby octopus & pan-seared mussels. **15**

CAPER LEMON SNAPPER



Deliciously grilled baby snapper fillet, served with light cream mushroom risotto **17**

MARINARA RISOTTO



Italian Arborio rice cooked in cream sauce with large grilled prawns, mussels, baby octopus & clams, topped with shaved Parmigiano. Also available in our Homemade Tomato Sauce. **21**

MINCED BEEF POMODORO



Tossed with risotto, garnished with parmesan **12**

BRAISED ANGUS BEEF CHEEKS



Made with tender angus beef cheeks, truffle, mushrooms, shaved Parmigiano & arugula **19**

ITALIAN ROASTED PORK BELLY



Tossed with risotto, served with mushroom cream **15**

LARGE GRILLED CURRY PRAWN



5 large grilled prawns topped on a deliciously cooked curry risotto, garnished with shavings of Parmigiano Reggiano **23**

ASK US
FOR OUR
NAUGHTY
SPECIALS

 Vegetarian

BISTECCA

CONTRAFIETTO



Sirloin (200gm) **23**

MINI FLORENTINE



Porterhouse (500gm) **49**

FILETTO DI MANZO



Beef Tenderloin (200gm) **29**

Australian Grass-Fed Beef, served with a choice of pasta or starter & homemade Red Wine sauce. All steaks are served Medium-Rare.

Choice of 1 Side:

- Spaghetti Pomodoro
- Spaghetti Mushroom Aglio Olio
- Straight-Cut Fries
- Italian Mixed Salad

TAPAS

PARMESAN TRUFFLE FRIES



8

BAKED MEATBALLS



With mozzarella and homemade pomodoro **10**

ROASTED ITALIAN PORK BELLY



12

CALAMARI FRITTI




Fresh baby octopus in homemade batter, served with Naughty sauce **13**

SPICY ITALIAN PORK SAUSAGE



5

 Vegetarian

SANDWICHES

All sandwiches are served with fries

BUFOLA PANINI



Buffalo Mozzarella, sliced tomatoes, rocket, balsamic, pesto **14**

GRILLED CHICKEN PESTO FOCACCIA



With sliced tomatoes, pesto Genovese, Baby spinach & Melted Bocconcini **12**

PULLED PORK BRIOCHE



With bocconcini & baby spinach with caramelised onions **13**

Tuscan Grilled Vegetables **9**

With zucchini, mushrooms, pesto Genovese & melted mozzarella

Italian Meatball **10**

With melted mozzarella and homemade pomodoro

Porchetta **13**

House roasted Italn Pork Belly, cherry tomatoes, Compote, lettuce, garlic aioli

Smoked Salmon & Capers **13**

with homemade sauce & baby spiniach

Parma Ham & Buffalo Mozzarella **18**

With wild Arugula, truffle drizzle & balsamic reduction

Braised Angus Beef Cheeks **17**

In its own sauce with gorgonzola, truffle paste & rocket

SOUPS

soups are served with a slice of garlic bread

TRUFFLE WILD MUSHROOM SOUP



homemade mixed wild mushroom soup with truffle paste & ganished with truffle oil 7
available without truffle 5

COZZE MARINARA



NZ mussels in mild spicy tomato broth, served with a slice of garlic bread 9

CLAMS BROTH



Clams in mild spicy white wine broth 7

BURRATA BRUSCHETTA



With cherry tomatoes, fresh basil & balsamic (3pc) 15

ROASTED PUMPKIN SOUP*



6

ITALIAN ONION SOUP*



5

GARLIC TOAST (3PC)



With homemade garlic butter 3
with mozzarella 6

POMODORINI BRUSCHETTA



With fresh cherry tomatoes, garnished with basil (3pc) 9

GREENS

BURRATA & PARMA HAM



Italian burrata, fresh rocket, parma ham, balsamic & truffle drizzle 15

CAPRESE



Buffalo mozzarella, sliced tomatoes, balsamic reduction & pesto 12

INSALATA MISTA



Mesclun mix with fresh cherry tomatoes, homemade balsmaic vinaigrette & shaved Parmigiano 6

CLASSIC CAESAR



Romaine, cherry tomatoes, egg, croutons, bacon & homemade caesar sauce 8

GRILLED CHICKEN CAESAR SALAD



Classic Caesar with chicken 11

SMOKED SALMON CAESAR SALAD



Classic Caesar with smoked salmon 12

Vegetarian

THE NAUGHTY CHEF /[®]

- ITALIAN INSPIRED -

STARTED WITH PASSION & LOVE FOR ALL THINGS ITALIAN, THE NAUGHTY CHEF WAS CREATED BY CHEF AUGUSTINE TO BRING AFFORDABLE ITALIAN INSPIRED DISHES TO EVERYONE. WITH OVER 20 YEARS OF BACKGROUND IN THE ITALIAN CULINARY SCENE, HE BELIEVES THAT QUALITY SHOULD NOT BE COMPROMISED WITH AFFORDABLE ITALIAN FOOD.

ALMOST ALL OUR DISHES ARE HOMEMADE FROM SCRATCH - FROM OUR TOMATO SAUCE, ALL THE WAY TO OUR PIZZA DOUGH, DESSERTS & (SOON) FRESH PASTAS AS WELL! MOST OF OUR INGREDIENTS, LIKE OUR CHEESE & PIZZA FLOUR, ARE FULLY IMPORTED FROM ITALY TOO! PIZZAS ARE HANDMADE WITH THE FINEST ITALIAN DOUBLE 'O' FLOUR.

100% NO MSG, NO ARTIFICIAL COLOURING & NO GST.

WE HOPE YOU ENJOY YOUR MEAL WITH US AS MUCH AS WE ENJOY SERVING YOU. BUON APPETITO!

PLANNING FOR A NAUGHTY PARTY?

Whether its for your home or office or looking for something different?

Everything in our menu can be catered according to your party needs! If you do not see something that you are looking to have on your menu, just ask us & we will definitely try our best to accomodate!



Contact us for more info:

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