





FOR THE 100% PURE BROWN RICE
\$1.55
59c
1109

COMMUNAL FRIES

Conversations are best made over delicious freshly fried fries

	PETITE	REGULAR
GARLIC TRUFFLE FRIES 🍃 ✕ *	12	17
GARLIC TRUFFLE SWEET POTATO FRIES 🍃 ✕ *	13	18
our signature chunky cut fries or sweet potato fries drizzled liberally with truffle oil and topped with shaved parmesan, roasted garlic and parsley		
OKONOMIYAKI FRIES ✕	12	17
OKONOMIYAKI SWEET POTATO FRIES ✕	13	18
our popular japanese inspired fries topped with savoury nitsume sauce, japanese mayo, bonito flakes, furikake and scallion		
INDOMIE GORENG FRIES	12	17
thick cut fries tossed with our house blend of indomie inspired powder and chilli powder drizzled with sweet kecap manis, topped with a fried egg, red onion, parsley and creamy mayo for the extra oomph		
MELTED RACLETTE CHEESE FRIES 🍃 ✕ *	12	17
sinfully delicious fries, drizzled with aged cheddar sauce, topped with melted raclette, mozzarella cheese, sliced red onions, parsley and shaved parmesan		
PATATJE OORLOG DUTCH STREET FRIES	12	17
our take on the popular dutch street food. fries served with spicy peanut sauce, satay chicken, japanese mayo, fresh chilli, chopped white onions, shaved parmesan and parsley		
MOZZARELLA YAKITORI FRIES	12	17
MOZZARELLA YAKITORI SWEET POTATO FRIES	13	18
thick fries drizzled with nitsume sauce, topped with mozzarella cheese, japanese mayo, sliced red onions, yakitori chicken skewers, parsley and shaved parmesan		
TRAILER PARK FRIES	12	17
thick cut fries drizzled with japanese mayo, aged cheese sauce, guacamole, jalapeno, topped with white onions, shaved parmesan, cilantro, parsley and fried bacon		
SWEET POTATO FRIES 🍃 *	7	10
thinly cut sweet potato fries served with homemade spicy dip		
THICK CUT FRIES 🍃 *	6	9
served with tartar sauce and homemade spicy dip		

* Please note that our spicy dip is not vegetarian. Kindly approach our staff for ketchup or sweet chilli sauce as a substitute.

Not all ingredients are listed, please advise of any allergies.
Prices are subject to GST and Service Charge.



CICHETTI

Happiness is sharing good food with the people you love

PORK SAUSAGE PLATTER ✕	18	CRUNCHY BOCCONCINI BALLS ✕	16
selection of pork sausages served with asian spicy dip and mustard		crunchy fried soft mozzarella cheese bites served with pomodoro sauce	
BEEF TAGLIATA CROSTINI ✕	22	BAKED BRIE 🌿 ✕	17
seared beef, guacamole, mango salsa, tomato, shallot, scallion and toasted sesame seed on linseed crostino		oven baked melty brie cheese, drizzled with honey, topped with roasted rosemary, almond flakes and crumble	
CALAMARI FRITTI	13	S&D CLASSIC TOMATO BRUSCHETTA 🌿 ✕	9
classic crunchy squid bites served with pizzaiolo sauce		TOMATO & AVOCADO BRUSCHETTA 🌿	13
CHICKPEA HUMMUS & GUACAMOLE 🌿	16	an italian favourite. grilled garlic bread topped with our signature tomato concasse, sun dried tomato and shaved parmesan	
served with unleavened bread and mixed olives		MIXED BRUSCHETTA 🌿 ✕	14
BEEF CARPACCIO	15	our classic tomato bruschetta topped with a mix of smoked salmon, pork saucisson and parma ham	
thinly sliced beef tenderloin with watercress and yuzu wasabi emulsion		PEACH AND PARMA HAM CROSTINI	14
GARLIC BREAD 🌿	8	thinly sliced parma ham, peach slices, mascarpone cheese and shaved grana padano on garlic crostini, drizzled with balsamic sauce	
oven toasted baguette slices slathered with garlic butter		MUSHROOM AND GRUYERE CROSTINI 🌿	14
HANDMADE BREADS 🌿	6	garlic crostini topped with sauteed farm mushrooms and melted gruyere cheese	
oven toasted selection of breads served with olive oil and vinegar		CAPRESE DI BURRATA 🌿	19
PETITE CHEESE PLATE 🌿	18	WITH PARMA HAM	23
assortment of farm cheeses with garlic crostini and mixed olives		soft italian burrata cheese with fresh tomato, sun dried tomato, fresh basil with pesto and basil oil	
MIXED BOARD	19	CRISPY CHICKEN DRUMLETS ✕	12
assortment of cold cuts and farm cheese with homemade bread, quince sauce and mixed olives		served with homemade spicy dipping sauce (5 pieces)	
STRACCIATELLA 🌿	15		
shredded soft buffalo cheese, fresh tomatoes, plum, chives and sliced apple tossed with wafu dressing			



SALAD

Start your meal with a healthy dose of greens. Our dressings are left on the side so that you can adjust the intensity to the way that you like.

CAESAR ✕	14
CHICKEN CAESAR	16
SMOKED SALMON CAESAR	17
the ultimate comfort food. fresh romaine lettuce with homemade caesar dressing, shaved parmesan, salted anchovy, boiled egg, bacon and garlic crostino	
ESTIVE 🌿	14
WITH CHICKEN	16
WITH PARMA HAM	17
mesclun leaves, raisins, dried cranberries, red onions, cherry tomatoes, mixed nuts, crumbled gorgonzola with sesame shoyu dressing	
SPINACI ✕	14
WITH AVOCADO 🌿	16
WITH SMOKED SALMON	17
baby spinach leaves, sliced fresh fruits, pickled red onions, cherry tomatoes, toasted sesame seeds with creamy sesame dressing	
RUCOLA 🌿	14
PARMA HAM & RUCOLA	16
STRAWBERRIES & RUCOLA 🌿	16
rucola leaves, shaved parmesan, chopped sun dried tomatoes, cherry tomatoes and pine nuts. served with a balsamic vinaigrette	
FRUTTA ✕	14
WITH CHICKEN	16
WITH SHRIMPS	17
romaine lettuce, rucola leaves, sliced apples, sliced pears, scarmoza cheese, sliced onions, cherry tomatoes, olives with sesame shoyu	
AVOCADO & STRAWBERRIES 🌿	15
SHRIMP & AVOCADO	17
SMOKED SALMON & AVOCADO	17
mixed salad leaves with chilled shrimps, fresh avocado, cherry tomatoes and almond flakes with spicy shoyu dressing	



S&D GOES ASIAN

Every now and then we all need a bit of familiar comfort in our lives. These dishes are inspired from our travels around Asia.

ASIAN INSPIRED SALMON POKE ✕	16
raw salmon chunks, avocado, cherry tomatoes, shallots, cucumber tossed in homemade spicy bonito sauce. served with flatbread	
PETITE YAKITORI CHICKEN SKEWERS	10
dusted with japanese spices, served with vegetables crudites (5 skewers)	
HANDMADE SPICY SATAY SKEWERS	12
choice of chicken or pork. classic street food, grilled spice marinated skewered meats served with a spicy peanut sauce and vegetable crudites (5 skewers)	
JAPANESE TUNA TARTARE	16
maguro tartare with japanese cucumber and flying fish roe. served with garlic flatbread	
CRISPY ORIENTAL SPRING ROLLS 🌿	9
crispy vegetarian spring rolls. served with spicy guacamole dip	
PORK JOWL TAGLIATA	15
thai style grilled pork jowl, cherry tomatoes, watercress with spicy nam jim sauce	
UNAGI BITES	17
japanese inspired cichetti of grilled eel, mango salsa, tomato, onion and watercress	
CRUNCHY OKONOMIYAKI SHRIMP ✕	12
fried shrimps topped with savoury nitsume sauce, japanese mayo, bonito flakes, furikake and scallion	



S&D GOES ASIAN

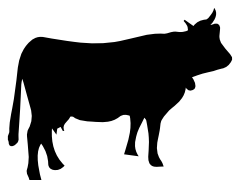
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TRUFFLE YAKITORI RICE	21
chicken yakitori skewers with japanese nitsume sauce, truffle mushroom sauce, medley of vegetables, sweet corn, scallion, furikake, topped with an egg. served on japanese rice, drizzled with truffle oil	
INDONESIAN SPICY PORK CHICKEN	21
choice of chicken or pork skewers. spicy sambal vegetables, sweet corn and furikake, topped with an egg. served on japanese rice	
SPICY GARLIC PORK DONBURI	17
oriental inspired garlic pork mince in spicy dark sauce. accompanied by a medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice	
KOREAN INSPIRED SPICY CHICKEN	21
chicken in spicy gochujang sauce, medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice	
SALMON & AVOCADO DONBURI	21
salmon sashimi and avocado chunks in shoyu dressing. medley of vegetables, sweet corn, scallions, furikake and topped with an egg. served on japanese rice	
TRUFFLE BEEF RICE ✕	27
seared beef with japanese nitsume sauce, truffle mushroom sauce, medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice, drizzled with truffled oil	
UNAGI KABAYAKI RICE ✕	24
grilled japanese eel with japanese nitsume sauce, medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice	
SPICY KAISEN DON ✕	26
salmon sashimi chunks, seared tuna, amaebi shrimp, raw scallops, spicy shoyu dressing. medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice with nitsume sauce nad fresh chilli	
CRUNCHY SHRIMP DON ✕	21
crunchy breaded shrimps with nitsume sauce, medley of vegetables, sweet corn, scallion, furikake and topped with an egg. served on japanese rice	



CARTE BLANCHE

Sometimes you just need to leave it to the chef. Our grill and meat dishes come with two sides prepared differently daily as come the whim of the chefs.



AUSTRALIAN BEEF STRIPLOIN (250GM)

rubbed with chef's choice of seasoning
and cooked to the doneness that you like

36



BRAZILIAN CHICKEN

hand marinated in a mix of herbs and spices,
prepared the way our chef decides

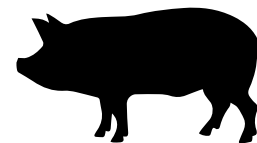
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CATCH OF THE DAY

fish of the day filleted and prepared with sea
salt and fresh milled pepper

MARKET PRICE



USDA PORK COLLAR STEAK

brined in a herb mix, prepared
the way our chef decides

28



PASTA

Life is not worth living without pasta.

We have retained the classics and tried not to be too clever with the rest.

AVAILABLE IN SPAGHETTI OR PENNE
ADD \$4 FOR STUFFED RAVIOLI

TOMATO BASED SAUCES	PETITE	REGULAR
ALL' ARRABBIATA 🌿	13	18
WITH CHICKEN	15	20
WITH MINCED PORK & PORK CHORIZO	15	20
WITH SHRIMPS	16	22
classic italian fiery hot garlic infused tomato sauce		
ALL' AMATRICIANA	15	20
rustic tomato sauce infused with bacon, a splash of red wine, oregano and onions		
BASILICO 🌿	13	18
BASILICO E BURRATA 🌿	18	28
classic italian sauce with fresh chopped garlic, fresh basil and oregano. alternatively topped with fresh rucola leaves and burrata cheese		
POLPA DI GRANCHIO	19	27
garlic infused tomato sauce with white wine, crabmeat and cherry tomatoes		
PUTTANESCA ✕	15	20
WITH SHRIMPS	16	22
WITH SEARED SCALLOPS	19	29
contemporary italian tomato sauce with garlic, olives, anchovies, red chilli peppers and capers		
FRUITTI DI MARE ALLA MARINARA SEAFOOD MARINARA ✕	18	28
ARAGOSTA MARINARA LOBSTER MARINARA	30	38
classic tomato sauce with garlic, fresh basil, parsley and mixed seafood or half lobster		
VEGETARIANO 🌿	14	19
capers infused tomato sauce with olives, mushrooms, zucchini and bell peppers		

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CREAM BASED SAUCES	PETITE	REGULAR
CARBONARA CLASSICO carbonara done the classic way with sauteed crispy bacon, fresh milled pepper, tempered egg yolk, splash of white wine and loads of shaved cheese	14	19
CARBONARA CREMOSO ✕ sauteed crispy bacon, yolk infused cream sauce, fresh milled pepper with loads of shaved cheese	14	19
ALFREDO contemporary parmesan infused cream sauce with chicken chunks, ham and green peas	14	19
AL FUNGHI 🌿 ✕ mushroom and truffle infused cream sauce with farm mushrooms and parsley	17	25
PROSCUITTO E FUNGHI ✕ parmesan cheese infused cream sauce with mushrooms, sauteed parma ham and bacon	16	21
PANNA E AGLIO 🌿 WITH SEAFOOD	13 18	18 27
WITH MUSHROOM AND SPINACH 🌿 garlic infused cream sauce with parmesan cheese	16	21
POLLO E ZUCCHINI cheese infused cream sauce with chicken chunks, zucchini, sun dried tomatoes and parsley	15	20



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OLIVE OIL AND OTHER SAUCES	PETITE	REGULAR
AGLIO OLIO E PEPERONCINO ✕	13	18
WITH MUSHROOM AND SPINACH 🌿	14	19
WITH PORK JOWL OR CHICKEN	14	19
WITH SHRIMPS	16	22
WITH HALF LOBSTER	30	38
classic dressing of hot olive oil, garlic, spanish olives, umami broth, chilli pepper and parsley		
GRANCHO E RUCOLA	20	28
crabmeat, cherry tomatoes, olives, garlic sprouts, sauteed in olive oil, splash of white wine, chilli, garlic and capers. topped with rucola leaves		
AL VINO BIANCO		
IN WHITE WINE WITH CLAMS	16	22
IN WHITE WINE WITH SEAFOOD	18	28
choice of fresh clams or mixed seafood, garlic sprouts, cherry tomatoes in a garlic and capers infused white wine broth		
CHORIZO E MELAZANE ✕	15	20
dressing of hot olive oil, garlic, oregano, minced pork, pork chorizo, eggplant, garlic sprouts, onions and topped with wild rucola leaves		
MAIALE ORIENTALE ✕	15	20
oriental inspired pasta with minced garlic, chilli, minced pork, bacon, mushrooms and a splash of white wine vinegar, topped with rucola leaves		
SPICY MALA INSPIRED AGLIO OLIO		
WITH PORK OR CHICKEN	17	25
WITH SEAFOOD	18	30
our popular take on the oriental mala with szechuan peppercorns, bird's eye chilli, chinese chilli, homemade mala sauce, garlic sprouts, spinach, farm mushrooms		




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AVAILABLE IN SPAGHETTI OR PENNE
ADD \$4 FOR STUFFED RAVIOLI

OLIVE OIL AND OTHER SAUCES	PETITE	REGULAR
TARTUFO E FUNGHI 	17	25
dressing of hot olive oil, garlic, garlic sprouts, farm mushrooms, truffle paste, cherry tomatoes and dried chilli pepper. topped with rucola leaves		
PESTO GENOVESE 	16	24
WITH CHICKEN	17	26
WITH SHRIMPS	18	27
WITH BURRATINA 	19	29
fresh basil, garlic sprouts and handmade pinenut pesto with garlic, eggplant, cherry tomatoes, spinach leaves and topped with shaved parmesan		
PESTO CREMOSO 	16	25
WITH CHICKEN	17	26
WITH SHRIMPS	18	27
WITH BURRATINA 	19	29
creamy basil pesto sauce with garlic, cherry tomatoes, garlic sprouts, eggplant, and spinach leaves and topped with shaved parmesan		
VODKA E GAMBERETTO	18	27
VODKA E SALMONE	18	27
vodka and sauteed onion infused tomato cream sauce with shrimps or smoked salmon and parsley		
NERO DI SEPPIA 	16	24
WITH SEAFOOD	18	28
WITH SEARED SCALLOPS	19	29
pasta in squid ink, garlic, splash of white wine, homemade broth and cherry tomatoes, finished with cream, butter, parsley and shaved grana padano		



RISOTTO

We use the widely popular arborio rice from Po Valley in Italy for our dishes.

- RISOTTO AL FUNGHI E TARTUFO**
TRUFFLE MUSHROOM RISOTTO   **24**
truffle infused risotto simmered with vegetable stock, cream, farm mushrooms and parmesan cheese. finished with butter, parsley and shaved grana padano
- RISOTTO AL CHORIZO E MANGALICA**
CHORIZO AND MANGALICA RISOTTO **25**
risotto simmered in a homemade tomato sauce with garlic chorizo and pork sausage finished with butter, parsley and shaved grana padano
- RISOTTO AL POLLO E FUNGHI**
CHICKEN AND MUSHROOM RISOTTO  **24**
a light risotto simmered with chicken broth, peas, farm mushrooms, chicken chunks and parmesan cheese. finished with butter, parsley and shaved grana padano
- RISOTTO AL PANCETTA E PISELLI**
BACON AND PEA RISOTTO **24**
a creamy risotto simmered with chicken broth, bacon, peas, farm mushrooms and parmesan cheese. finished with cream, butter, parsley and shaved grana padano
- RISOTTO AL FRUTTI DI MARE**
SEAFOOD RISOTTO **28**
light risotto simmered with garlic, chicken broth and parmesan cheese. topped with sauteed seafood in garlic and a splash of white wine. finished with cream, butter, parsley and shaved grana padano
- RISOTTO AL NERO DI SEPIA**
SQUID INK RISOTTO WITH SEAFOOD OR SEARED SCALLOPS  **29**
risotto simmered with garlic and squid ink. finished with butter, parsley and shaved grana padano, topped with choice of sauteed seafood in garlic or seared scallops



PIZZA

When life gives you pizza, eat it quickly before anyone realizes. Our dough is handmade in house daily. Italian style, hand opened thin crust and freshly baked to order.

REGULAR 9" \$22
LARGE 13" \$26

ADD \$3 FOR CALZONE FOLDED PIZZA
ADD \$2.5 FOR TWO-IN-ONE FLAVOURS

LA MATTINA DOPO | THE MORNING AFTER ✕

our signature pizza. tomato sauce, mozzarella, bacon and mushrooms with a soft egg set in the centre

IL LIBERAL | THE LIBERAL ✕

garlic cream sauce, mozzarella, chicken, cheddar cheese sauce, brie cheese and onions topped with toasted almonds and sliced apple

NOTTURNO | THE NOCTURNAL ✕

tomato sauce, mozzarella, jalapeno peppers, bell peppers, pork sausage and chicken breast drizzled with nacho cheese sauce

TARTUFO E UOVO | TRUFFLE AND EGG ✕

tomato sauce, mozzarella, farm mushrooms, black truffle paste, rucola leaves and a soft egg in the centre

SALAMI E FUNGHI ✕

every pizza parlour's favourite. tomato sauce, mozzarella, spicy salami, farm mushrooms and olives

CARNIVORO +\$3

for the meat lovers. tomato sauce, mozzarella, onion, gammon ham, spicy salami, chicken breast and beef pepperoni

AVOCADO E PESTO +\$3 🌿

a vegetarian delight. garlic cream sauce, oregano, mozzarella, sliced red onions, fresh avocado, rucola and cherry tomatoes drizzled with pesto sauce

TALEGGIO E SPINACI 🌿

tomato sauce, garlic, mozzarella, taleggio, farm mushrooms, wilted spinach and onion



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LARGE 13" \$26

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PROSCIUTTO DI PARMA | PARMA HAM ✕

tomato sauce, mozzarella and parma ham, topped with rucola leaves and shaved parmesan cheese. drizzled with olive oil

SALMONE AFFUMICATO | SMOKED SALMON ✕

a new favourite. garlic cream sauce and mozzarella, topped with red onion, cherry tomatoes, fresh spinach leaves and smoked salmon

GORGONZOLA E PROSCIUTTO | GORGONZOLA AND PARMA HAM +\$3

garlic cream sauce, mozzarella, gorgonzola cheese and caramelized peach topped with rucola leaves and thinly sliced parma ham

MANZO SCOTTATO E PERA | SEARED BEEF WITH PEAR +\$3

tomato sauce and mozzarella, topped with red onion, fresh pear, rucola leaves, 90gm of sliced seared beef and pine nuts

BIANCO 🍃

garlic cream sauce, mozzarella, gorgonzola, taleggio and raclette cheese topped with toasted almonds and fresh pear, drizzled with honey

INTORNO A MEZZANOTTE | ROUND MIDNIGHT

tomato sauce, mozzarella, chicken, olives, farm mushroom, artichoke and sliced onions

POLLO RUSTICO | RUSTIC CHICKEN

tomato sauce, garlic, mozzarella, chicken, bell peppers, farm mushrooms and sliced onions topped with with soft set egg in the centre

DE MARE | SEAFOOD +\$3

tomato sauce, mozzarella, mixed seafood, garlic, anchovies, oregano and olives

QUATTRO FORMAGGIO | FOUR CHEESE

tomato sauce, mozzarella, smoked scarmoza, gorgonzola, taleggio and shaved parmesan



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LARGE 13" \$26

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ADD \$2.5 FOR TWO-IN-ONE FLAVOURS

SETTE FORMAGGIO | SEVEN CHEESE +\$3

tomato sauce, garlic, mozzarella, smoked scarmoza, gorgonzola, emmental, taleggio, brie, and raclette cheese. topped with grana padano, sun dried tomatoes and cherry tomatoes

QUATTRO STAGIONI | FOUR SEASONS

an italian classic with ingredients representing the four seasons. tomato sauce, mozzarella, artichoke and garlic, farm mushrooms, cherry tomatoes, and basil, gammon ham and olives

PROSCIUTTO E FUNGHI | HAM AND MUSHROOM

tomato sauce, mozzarella, ham and farm mushrooms

HAWAIIAN

an american classic. tomato sauce, mozzarella, gammon ham and pineapple chunks

SALSICCIA

tomato sauce, mozzarella, pork chorizo, mangalica sausage, mushrooms, onions and garlic

MARGHERITA

tomato sauce, mozzarella, oregano, buffalo mozzarella, cherry tomatoes and fresh basil

AL FUNGHI | MUSHROOM

tomato sauce, mozzarella, farm mushrooms, topped with wild rucola leaves. drizzled with truffle oil

NAPOLETANA

tomato sauce, mozzarella, garlic, oregano, olives, anchovies and capers

MANZO AL PEPERONI | BEEF PEPPERONI

tomato sauce, mozzarella, beef pepperoni, bell peppers and sliced onions

SALAME PICCANTE | SPICY PORK SALAMI

tomato sauce, mozzarella, spicy pork salami, fresh chillies and tomatoes

VEGETARIANO

tomato sauce, mozzarella, garlic, artichoke, olives, farm mushrooms and spinach leaves



DESSERT

Life is simply better with something sweet. End your meal on a sweet note with our desserts. Limited portions available per day.

S&D ITALIAN STYLE TIRAMISU	14
our signature dessert. handmade with fresh egg yolks, whipped sugar, premium french cream, italian mascarpone cheese, italian espresso soaked savoiardi fingers, cocoa powder and two kinds of liqueur	
UNICORN FART	10
WITH CHOICE OF GELATO	13
handcrafted layers of moist flamboyant sponge cake with whipped cream drizzled with salted caramel, topped with colourful sprinkles	
SINFULLY CHOCOLATE CAKE	10
WITH CHOICE OF GELATO	13
handmade chocolate cake drizzled with salted caramel	
YAM ORH NEE	10
WITH CHOICE OF GELATO	13
handmade yam paste, sandwiched between light layers of vanilla sponge and topped off with a purple frosting, hand pressed coconut cream	
SAGO AND FRUIT 🌿	9
something refreshing. our take on a local dessert. fresh fruits, mango and sago in dark sugar infused coconut syrup, french cream and vanilla gelato	
OLD SCHOOL SUNDAE	15
a twist on the old school sundae. fresh sliced banana with madagascar vanilla, chocolate and hazelnut gelato, chocolate sauce, caramel sauce, crumbled cookie and fresh fruits	
CHOCOLATE LAVA CAKE	14
warm chocolate lava cake topped with chocolate sauce and your choice of gelato	
RAINBOW PADDLE POP CHEESECAKE	10
a kaleidoscope of multi colored cream cheese batter, precisely layered, then set atop a hard pressed graham cracker base and baked to perfection	
LOCALLY MADE GELATO	
SIMPLY CHOCOLATE	6
MADAGASCAR VANILLA	6
HAZELNUT	7
SORBET 🌿	6

