

Fermentation stories



◆ **MIENU** ◆

Pizza ◆ Sandwich ◆ Coffee

Herbed garlic bread   190 /-

Garlic infused butter, rosemary, oregano mozzarella & olive oil.

Chilli cheese garlic bread  200 /-

Garlic infused butter, chillies, jalapenos, mozzarella, olive oil.

Olives & Tomato  220 /-

Garlic infused butter, sundried tomato, olives, mozzarella & olive oil.

 Vegetarian  Chef's special

48h cold fermented | artisanal sourdough

◆ Appetisers ◆



Mozzarella Bliss

Enjoy layers of fresh tomato, creamy mozzarella, and aromatic basil leaves, drizzled by our unique basil pesto aioli. A sprinkle of parmigiano within our in-house sourdough bread this sandwich offers a symphony of Italian flavours .



Green Apple Artistry

Grilled pesto chicken perfectly accompanied by the tart crispness of Granny Smith apples tossed with fresh arugula, zesty orange dressing, balsamic vinegar and topped with crunchy toasted walnuts and emerald pearls for a regal delight.



Caprese Salad

Tomato slice, buffalo mozzarella, extra virgin olive oil, balsamic vinegar, basil leaves & pesto oil.

270 /-

Panzanella

Bell peppers, cherry tomatoes, onion, cucumber, olives, romaine lettuce, arugula, sourdough croutons & red wine dressing.

240 /-

Green Apple Artistry

Grilled pesto chicken, granny smith apple, onion, arugula, orange dressing, balsamic vinegar, toasted Walnuts & pomegranate.

270 /-

Sicilian Prawns Salad

Butter grilled prawns, confit cherry tomatoes, onions, sundried tomatoes, olives, capers, arugula, lettuce, basil, white wine orange dressing & parmesan cheese.

280 /-



Vegetarian



Chef's special

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◆ Salads ◆

Caprese Calzone  350 /-
Basil pesto, buffalo mozzarella, confit cherry tomatoes, olive oil & san marzano sauce.

Calzone Verdure  360 /-
Assorted roasted vegetables, buffalo mozzarella, san marzano sauce & extra virgin olive oil.



Calzone Fritto  360 /-
Assorted mushrooms, basil pesto, buffalo mozzarella, green chillies, sundried tomatoes & san marzano sauce.

Mushroom Calzone  370 /-
Assorted mushrooms, basil pesto, buffalo mozzarella, green chillies, sundried tomatoes & san marzano sauce

Pesto Polo  370 /-
Grilled chicken, basil pesto, sundried tomatoes, green chillies, buffalo mozzarella, olives & san marzano sauce.

Roasted Vegetable Foccacia 270 /-

Chicken Foccacia 280 /-

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◆ Calzone & Foccacia ◆



Caprese Salad

Freshly sliced tomatoes paired with creamy buffalo mozzarella and drizzle of extra virgin olive oil and tangy balsamic vinegar adds a verdant note, while a hint of our house-special pesto oil lends a unique, flavorful twist. A classic Italian delight, reimagined for your palate.



Aioli Indulgence

Roasted assorted mushrooms, caramelized onion, sundried tomato, spinach, and arugula come together on our housemade sourdough. Creamy provolone cheese paired with in-house garlic aioli creates an irresistible combination of grilled goodness.



Ratatouille Reverie 240 /-

Roasted zucchini, tomatoes, bell peppers, onion, olives, basil leaves, cheese & garlic aioli in housemade sourdough.

Mozzarella Bliss 240 /-

Tomatoes, buffalo mozzarella, basil leaves, basil pesto aioli, olive oil, balsamic vinegar & parmigiano in housemade sourdough.

Aioli Indulgence 260 /-

Roasted assorted mushrooms, caramelized onion, sundried tomato, spinach, arugula, provolone cheese, garlic aioli in housemade sourdough.

Mexican Summer 370 /-

Guacamole, tomatoes, avocados, refried Mexican style beans, cilantro springs & pineapple salsa in housemade sourdough.

Classic Cheddar 280 /-

Roasted chicken, romaine lettuce, roasted bell peppers, onions, cheddar cheese, fried egg & pesto mayo in housemade sourdough.

Spiced Vindaloo 300 /-

Goan style lamb vindaloo, onion slaw, cheese, cilantro spring & saffron aioli in housemade sourdough.



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◆ Sandwiches ◆



Funky Fungi

Enjoy layers of fresh tomato, creamy mozzarella, and aromatic basil leaves, drizzled by our unique basil pesto aioli. A sprinkle of parmigiano within our in-house sourdough bread this sandwich offers a symphony of Italian flavours .

MUST TRY



Green Apple Artistry

An unconventional bed of white bechamel sauce topped with a medley of mushrooms - oyster, button, and shitake, sliced tangy red onions, fresh arugula, dollops of mozzarella and a drizzle of truffle oil to indulge in the earthy flavours.

MUST TRY

12" / 8"

Queen's Choice

Marinara sauce, parmigiano, basil leaves, buffalo mozzarella, olive oil & basil pesto.

390/290 /-

Classic Red

Marinara Sauce, garlic, olive oil, basil leaves & arugula.

370/280 /-

Earthy Shroom

Sautéed spinach, garlic, onions, roasted mushrooms, green chillies, mozzarella, olives, red paprika, feta cheese & walnuts.

450/330 /-

Purple Power

Roasted eggplant, green chillies, onions, sundried tomatoes, olives, jalapenos, feta Cheese, mozzarella & arugula.

470/350 /-

Devil's Delight

Red onions, green chillies, jalapenos, roasted bell pepper, red paprika, sundried tomatoes, mozzarella & olive oil.

470/350 /-

Funky Fungi

Bechamel sauce, oyster mushrooms, button mushrooms, shitake mushrooms, red onions, mozzarella, arugula, truffle oil cream & caramelized onion.

500/380 /-

Pesto Verdure

Basil pesto, roasted zucchini, broccoli, bell pepper, black olives, onions, mozzarella & olive oil

460/340 /-

Primavera

Marinara, broccoli, onion, roasted bell pepper, olives, spinach, mozzarella & olive oil.

400/310 /-

Verdure Pepperoncino

Onions, roasted bell pepper, broccoli, olives, green chillies, jalapenos, spinach, mozzarella, olive oil & kimchi sauce.

450/330 /-

Romana

Olives, arugula, roasted zucchini, roasted bell pepper, cherry tomatoes, pesto drizzle, mozzarella & olive oil.

470/350 /-

 Vegetarian  Chef's special

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◆ PIZZAS ◆



Seafood Galore

Succulent prawns, tender squid, flavourful onions, and aromatic garlic in a luscious marinara sauce is topped with briny capers, spring onions and dill leaves for added freshness. Finished with generous layers of parmesan and mozzarella to complete the circle.



Queen's Choice

The perfect trio of - basil leaves, buffalo mozzarella and olive oil sprinkled with parmigiano in a rich marinara base for a timeless artisanal experience. A true Italian delight.



12" / 8"

Roasted Rhapsody

Marinara sauce, roasted chicken, red onions, bell peppers, olives, cilantro springs & kimchi sauce.

480/360 /-

Basilico Pesto

Basil pesto, grilled chicken, roasted bell pepper, confit cherry tomatoes, olives, onions, sundried tomatoes, olives, green chillies, eggs & mozzarella.

510/370 /-

Tropical Pollo

Marinara sauce, roasted chicken, spring onions, red onions, green chillies & pineapple compote.

490/370 /-

Popeye's Florentine

Grilled chicken, roasted spinach, confit garlic, olives, red onions, mozzarella & olive oil.

480/360 /-

Garden Party

Grilled chicken, olive oil, mozzarella, romaine lettuce, onions, parmesan, mustard aioli & basil.

490/ 370 /-

Grilled Lamb

Grilled lamb, onions, green chillies, mozzarella, & olive oil.

580/390 /-

Bolognese Bliss

Bechamel sauce, caramelized onion, lamb bolognese, basil leaves, pesto drops, parmesan cheese & mozzarella.

590/390 /-

Seafood Galore

Prawns, squid, onions, garlic, capers, spring onions, dill leaves, mozzarella, parmesan cheese, cherry tomatoes & olive oil.

580/390 /-

Prawn Inferno

Butter garlic prawns, green chilli, onions, confit cherry tomato, mozzarella & chilli garlic oil.

570/380 /-




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◆ PIZZAS ◆

Tiramisu  Mascarpone cheese, eggs, arabica coffee espresso, dark rum, savoiardi cookies & cocoa powder.	280 /-
Tres Leches Three types of milk and soaked sponge cake.	280 /-
Baked Cheesecake Crème cheese, strawberry compote & contains eggs.	270 /-
Choco Banana Brownie Chocolate brownie with caramelised bananas, salted caramel sauce & toasted walnuts.	150 /-

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◆ Desserts ◆

HOT

Espresso	90 /-
Americano	90 /-
Cappuccino	120 /-
Latte	120 /-
Flat White	120 /-
Cortado	100 /-
Spanish Late	140 /-
Vietnamese Coffee	140 /-

ICED

Frappe	170 /-
Iced Americano	170 /-
Cold Brew	180 /-
Vietnames Iced Cofee	150 /-
Casacara Cooler	160 /-
Lemondae	160 /-
Melon Madness	170 /-
Pineapple Bliss	170 /-
Green Goddess	170 /-
Tepache	170 /-

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◆ Beverages ◆