LUNCH

RISTORANTE

ALLORA

BAR

1-for-1 HAPPY HOUR 12PM – 7PM

Antipasti (Appetisers)

Tradizionale (V) 16
Tomato Bruschetta (3 pieces)
Fresh Cherry Tomatoes, Oregano, Fresh Basil, Extra Virgin Olive Oil on Ciabatta Toast

Cotto (D)(P) 17
Ham and Truffle Bruschetta (3 pieces)
Cheese and Cooked Ham, Black Truffle Sauce on Ciabatta Toast

Rucola & Grana Padano (D)(G)(V) 17
Arugula and Grana Padano Salad
Arugula, Cherry Tomatoes, Shaved Grana Padano, Housemade Balsamic Dressing

Zuppa (Soups)

Minestrone (D)(N)(V) 12
Clear Vegetable Soup
Vegetables, Grains, Beans, Basil Pesto

Add on:
Mussels, Squid and Barramundi (S) 8

NEW **Funghi** (D)(V) 14
Creamy Mushroom Soup
Served with Bread Croutons and Extra Virgin Olive Oil

GLUTEN-FREE OPTIONS AVAILABLE
- Choice of Penne or Casarecce
- All Sauces are Gluten-free, except Lasagna

Risotto

Bosco e Tartufo (A)(D)(G)(V) 28
Mushroom and Truffle Risotto
Carnaroli Rice, Truffle-scented Mushrooms, Grana Padano, Parsley

NEW **Nero** (A)(D)(G)(S) 32
Squid Ink Risotto
Carnaroli Rice, Bisque, Squid Ink, Grilled Prawn, Grana Padano, Parsley

Contorni (Sides)

Seasonal Vegetables	(G)(V)	10
Baked Potatoes	(G)(V)	10
Smoked Potato Purée	(D)(G)(V)	10
French Fries	(D)(V)	11
Green Asparagus	(G)(V)	13

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Cesare (D)(E)(P)(S) 21
Caesar Salad
Romaine Lettuce, Caesar Dressing, Croutons, Pancetta, Grana Padano

Add on:
Charcoal-grilled Chicken 6
Smoked Salmon 8
Poached Prawns (4 pieces) 10

Sauté di Cozze (A)(S) 23
Sautéed Mussels
Mussels sautéed in White Wine, Garlic, Olive Oil, Parsley, served with Toasted Ciabatta Bread

Allora (G)(N)(S) 23
Tuna Quinoa Bowl
Seared Red Tuna, Mixed Organic Salad, Quinoa, Housemade Mustard Dressing, Pumpkin Seeds, Avocado

Pasta

★ **Pomodoro e Basilico** (D)(V) 30
Cherry Tomato Spaghettone
Spaghettone, Tomato Sauce, Olives, Fresh Basil, Stracciatella Cheese

Brasato 3 Pepi (A)(D)(E) 37
Beef Ravioli
Housemade Braised Beef Ravioli, Sage, Butter, Trio Pepper Beef Jus

Emilia (A)(D)(E) 30
Lasagna
Traditional Gratinated Lasagna, Housemade Ragù all'Emiliana, Béchamel Sauce, Grana Padano

NEW **Gnocchi Valle** (D)(E)(N)(P) 32
Taleggio & Sausage Creamy Gnocchi
Housemade Potato Gnocchi, Taleggio Cheese, Saffron, Fresh Spinach, Pinenuts, Sausage

Secondi (Mains)

NEW **Cotoletta di Pollo** (A)(D)(E)(N) 36
Chicken Cutlet
Crunchy Chicken Cutlet, Potato Purée, Arugula Salad, Cherry Tomato, Grana Padano, Mustard Jus

NEW **Pancetta** (A)(D)(P) 44
Pork Belly
Slow-cooked Pork Belly, Braised Fennel, Smoked Potato Purée, Mustard Jus

Panino Allora (200g) (D)(E)(P) 38
Allora Burger
Brioche Bun, Angus Beef Patty, Sunny-Side-Up Egg, Mustard Mayonnaise, Red Onion Marmalade, Bacon, Smoked Provola, Lettuce, served with Potato Wedges and Garden Salad

Burrata Caprese (D)(V) 23
Caprese Salad with Burrata
Fresh Tomatoes, Burrata, Oregano, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil

NEW **Fritto Misto** (D)(E)(S) 34
Crunchy Calamari
Deep-fried Calamari, Octopus, Prawns served with Tartare Sauce, Lemon Wedges

NEW **Spiedo** (D)(E)(S) 28
Prawn Skewer
Char-grilled Prawn Skewer, Lemon and Garlic Aioli

Antipasti Platter (D)(N)(P)(S) 40
Good for 2, additional pax for $18
A Mixed Platter of Italian Antipasti

NEW **Linguine Frutti di Mare** (A)(S) 40
Seafood Linguine
Prawn, Mussels, Octopus, Calamari, Cherry Tomatoes, White Wine, Basil

Carbonara (D)(E)(P) 34
Carbonara Spaghetti
Spaghetti with Guanciale, Egg Yolk, Pecorino Romano, Black Pepper

Rigatoni al Ragù d'Agnello (A)(D) 35
Lamb Ragout Rigatoni
Rigatoni, Slow-braised Lamb Shoulder Ragout, Pecorino Romano, Mint, Lemon

Granchio (A)(D)(E)(S) 40
Crab Ravioli
Housemade Crab and Mascarpone Ravioli, Creamy Herbal Bisque Butter, Fresh Dill, Lemon

Stinco d'Agnello Brasato (A)(D)(G) 48
Braised Lamb Shank
Slow-braised Whole Shank, Roasted Baby Carrots, Parsley Herb Cream, Smoked Potato Purée, Trio Pepper Jus

Lido Barramundi (A)(D)(G)(S) 47
Pan-seared Barramundi
Barramundi, White Wine, Black Olives, Fresh Tomatoes, Capers, Basil, Potato Purée

Salmone alla Griglia (G)(S) 55
Grilled Salmon
Salmon, Baked Potato, Asparagus, Lemon, Chives

Tagliata (250g) (A)(D)(G) 93
Grilled Beef Ribeye
Beechwood-grilled Australian Angus Ribeye, Trio Pepper Jus

★ Signature (A) Alcohol (D) Dairy (E) Eggs (G) Gluten Free (N) Nuts (P) Pork (S) Seafood (V) Vegetarian

All prices are subject to 10% service charge and prevailing government tax.

LUNCH

RISTORANTE

ALLORA

BAR

★ 1-for-1 ★
HAPPY HOUR
12PM – 7PM

Pizza

Tomato Base

	12-inch	10-inch
★ **Margherita** (D)(V) Mozzarella and Tomato *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil*	33	31
NEW **Mucca** (D) Beef Salami *Tomato Sauce, Fior di Latte, Beef Salami*	33	31
Calzone (D)(P) Stuffed Folded Pizza *Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil*	34	32
Capricciosa (D)(P) Mixed Veggies with Ham *Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Artichokes, Cooked Ham, Leccino Olives*	35	33



Tomato Base

	12-inch	10-inch
Regina (D)(P) Parma Ham *Tomato Sauce, Fior di Latte, Parma Ham, Shaved Grana Padano, Fresh Basil, Extra Virgin Olive Oil*	36	34
Diavola (D)(P) Spicy Salami *Tomato Sauce, Fior di Latte, Grana Padano, Spicy Spianata Salame, Extra Virgin Olive Oil*	36	34
NEW **Romana** (D)(S) Anchovy and Chilli *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Parsley Cream, Anchovies, Chilli Flakes, Garlic, Extra Virgin Olive Oil, Garlic Oil*	34	32
NEW **Norma** (D)(V) Eggplant and Ricotta *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Eggplant, Aged Ricotta Cheese, Garlic Oil*	34	32
NEW **Appennino** (D)(P)(N) Mozzarella, Tomato and Guanciale *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Guanciale, Stracciatella Cheese, Garlic, Extra Virgin Olive Oil*	36	34
Pizza of the Day *Please check with our team for today's special*	36	

UPGRADE YOUR PIZZA:
Burrata Cheese (125g) 12

Cheese Base

	12-inch	10-inch
★ **Bari** (D)(S) Burrata and Anchovies *Fior di Latte, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil*	40	37
Quattro Formaggi (D)(V) Four Cheese *Fior di Latte, Grana Padano, Provolone, Gorgonzola*	31	29
Vegetariana (D)(V) Grilled Veggies *Fior di Latte, Tomato Sauce, Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil*	33	31
Tartufata (D)(V) Burrata with Truffle *Fior di Latte, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil*	39	37
Brisket (D) Beef Brisket *Fior di Latte, Mashed Potatoes, Grana Padano, Shredded Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil*	39	37
Focaccia di Recco (D)(P) Foccaccia stuffed with Parma Ham *Stracchino, Parma Ham, Chives, Extra Virgin Olive Oil*	36	
NEW **Tonno & Cipolla** (D)(S) Tuna and Onion *Fior di Latte, Grana Padano, Cherry Tomato Confit, Housemade Tuna in Oil, Oregano, Lemon, Extra Virgin Olive Oil, Garlic Oil*	39	37
Mare (D)(S) Mixed Seafood *Lemon, Fior di Latte, Prawns, Calamari, Octopus, Garlic, Fresh Parsley,*	41	37

Dolci (Dessert)

★ Limone (D)(E)(N) 16
Citrus Lemon Confit, Creamy Lemon Curd, Almond Crumble, Crispy Meringue

★ Alloramisu (D)(E)(V) 17
Savoiardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder

Cannoli (D)(E)(N)(P) 4
$4 per piece | 2nd piece at $2 | 3rd piece onwards at $1
Ricotta Cheese, Candied Fruit, Chocolate Chips

Pistachio Crème Brûlée (D)(E)(G)(N)(V) 16
Pistachio Crème Brûlée, Pistachio Nuts

Rocher (D)(E)(N) 17
Chocolate Sponge, Crunchy Praline Wafer Flakes, Chocolate Cream, Hazelnut Chocolate Mousse

Burnt Honey Panna Cotta (D)(G) 15
Silky Soft Burnt Honey Cream, Crunchy Bittersweet Honeycomb

Coppa Kahlua (A)(D)(N)(V) 19
Vanilla Ice Cream, Kahlúa Liquor, Espresso Coffee, Whipped Cream, Strawberries, Almonds

Gelato (D)(N)(V) 11
Chocolate | Strawberry | Vanilla

Sorbet (G)(N)(V) 11
Lemon | Peach

Affogato (D)(V) 13
Vanilla Ice Cream, Espresso Coffee

Add on:
Kahlúa 6
Whisky 6
Grappa 10

TRIPLE THE TREAT, DOUBLE THE JOY –
Get 3 Desserts for the Price of 2!

Scan for menu and ongoing promotions!

(★) Signature (A) Alcohol (D) Dairy (E) Eggs (G) Gluten Free (N) Nuts (P) Pork (S) Seafood (V) Vegetarian

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DINNER

RISTORANTE

ALLORA

BAR

Antipasti (Appetisers)

Tradizionale (V) — 16
Tomato Bruschetta (3 pieces)
Fresh Cherry Tomatoes, Oregano, Fresh Basil, Extra Virgin Olive Oil on Ciabatta Toast

Cotto (D)(P) — 17
Ham and Truffle Bruschetta (3 pieces)
Cheese and Cooked Ham, Black Truffle Sauce on Ciabatta Toast

Rucola & Grana Padano (D)(G)(V) — 17
Arugula and Grana Padano Salad
Arugula, Cherry Tomatoes, Shaved Grana Padano, Housemade Balsamic Dressing

Cesare (D)(E)(P)(S) — 21
Caesar Salad
Romaine Lettuce, Caesar Dressing, Croutons, Pancetta, Grana Padano

Add on:
Charcoal-grilled Chicken 6
Smoked Salmon 8
Poached Prawns (4 pieces) 10

Sauté di Cozze (A)(S) — 23
Sautéed Mussels
Mussels sautéed in White Wine, Garlic, Olive Oil, Parsley, served with Toasted Ciabatta Bread

Allora (G)(N)(S) — 23
Tuna Quinoa Bowl
Seared Red Tuna, Mixed Organic Salad, Quinoa, Housemade Mustard Dressing, Pumpkin Seeds, Avocado

Burrata Caprese (D)(V) — 23
Caprese Salad with Burrata
Fresh Tomatoes, Burrata, Oregano, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil

NEW **Fritto Misto** (D)(E)(S) — 34
Crunchy Calamari
Deep-fried Calamari, Octopus, Prawns served with Tartare Sauce, Lemon Wedges

NEW **Spiedo** (D)(E)(S) — 28
Prawn Skewer
Char-grilled Prawn Skewer, Lemon and Garlic Aioli

Antipasti Platter (D)(N)(P)(S) — 40
Good for 2, additional pax for $18
A Mixed Platter of Italian Antipasti

Zuppa (Soups)

Minestrone (D)(N)(V) — 12
Clear Vegetable Soup
Vegetables, Grains, Beans, Basil Pesto

Add on:
Mussels, Squid and Barramundi (S) 8

NEW **Funghi** (D)(V) — 14
Creamy Mushroom Soup
Served with Bread Croutons and Extra Virgin Olive Oil

GLUTEN-FREE PASTA OPTIONS AVAILABLE
- Choice of Penne or Casarecce
- All Sauces are Gluten-free, except Lasagna

Contorni (Sides)

Seasonal Vegetables (G)(V) 10
Baked Potatoes (G)(V) 10
Smoked Potato Purée (D)(G)(V) 10
French Fries (D)(V) 11
Green Asparagus (G)(V) 13

Risotto

Bosco e Tartufo (A)(D)(G)(V) — 28
Mushroom and Truffle Risotto
Carnaroli Rice, Truffle-scented Mushrooms, Grana Padano, Parsley

NEW **Nero** (A)(D)(G)(S) — 32
Squid Ink Risotto
Carnaroli Rice, Bisque, Squid Ink, Grilled Prawn, Grana Padano, Parsley

Pasta

★ **Pomodoro e Basilico** (D)(V) — 30
Cherry Tomato Spaghettone
Spaghettone, Tomato Sauce, Olives, Fresh Basil, Stracciatella Cheese

★ **Brasato 3 Pepi** (A)(D)(E) — 37
Beef Ravioli
Housemade Braised Beef Ravioli, Sage, Butter, Trio Pepper Beef Jus

Emilia (A)(D)(E) — 30
Lasagna
Traditional Gratinated Lasagna, Housemade Ragù all'Emiliana, Béchamel Sauce, Grana Padano

NEW **Gnocchi Valle** (D)(E)(N)(P) — 32
Taleggio & Sausage Creamy Gnocchi
Housemade Potato Gnocchi, Taleggio Cheese, Saffron, Fresh Spinach, Pinenuts, Sausage

NEW **Linguine Frutti di Mare** (A)(S) — 40
Seafood Linguine
Prawn, Mussels, Octopus, Calamari, Cherry Tomatoes, White Wine, Basil

Carbonara (D)(E)(P) — 34
Carbonara Spaghetti
Spaghetti with Guanciale, Egg Yolk, Pecorino Romano, Black Pepper

Rigatoni al Ragù d'Agnello (A)(D) — 35
Lamb Ragout Rigatoni
Rigatoni, Slow-braised Lamb Shoulder Ragout, Pecorino Romano, Mint, Lemon

Granchio (A)(D)(E)(S) — 40
Crab Ravioli
Housemade Crab and Mascarpone Ravioli, Creamy Herbal Bisque Butter, Fresh Dill, Lemon

Secondi (Mains)

NEW **Cotoletta di Pollo** (A)(D)(E)(N) — 36
Chicken Cutlet
Crunchy Chicken Cutlet, Potato Purée, Arugula Salad, Cherry Tomato, Grana Padano, Mustard Jus

NEW **Pancetta** (A)(D)(P) — 44
Pork Belly
Slow-cooked Pork Belly, Braised Fennel, Smoked Potato Purée, Mustard Jus

Panino Allora (200g) (D)(E)(P) — 38
Allora Burger
Brioche Bun, Angus Beef Patty, Sunny-Side-Up Egg, Mustard Mayonnaise, Red Onion Marmalade, Bacon, Smoked Provola, Lettuce, served with Potato Wedges and Garden Salad

Stinco d'Agnello Brasato (A)(D)(G) — 48
Braised Lamb Shank
Slow-braised Whole Shank, Roasted Baby Carrots, Parsley Herb Cream, Smoked Potato Purée, Trio Pepper Jus

Lido Barramundi (A)(D)(G)(S) — 47
Pan-seared Barramundi
Barramundi, White Wine, Black Olives, Fresh Tomatoes, Capers, Basil, Potato Purée

Salmone alla Griglia (G)(S) — 55
Grilled Salmon
Salmon, Baked Potato, Asparagus, Lemon, Chives

Tagliata (250g) (A)(D)(G) — 93
Grilled Beef Ribeye
Beechwood-grilled Australian Angus Ribeye, Trio Pepper Jus

★ Signature (A) Alcohol (D) Dairy (E) Eggs (G) Gluten Free (N) Nuts (P) Pork (S) Seafood (V) Vegetarian

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DINNER

RISTORANTE

ALLORA

BAR

Grills

For 2 to 4 persons

Discount Subject to Company Discretion

T-Bone Steak (500g) (A)(D)(G) 139

Beechwood-grilled Angus T-Bone
Served with:
- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Condiments: Horseradish Cream
- Sauces: Trio Pepper Jus, Truffle Hollandaise

Tomahawk (1.2kg) (A)(D)(G) 229

**Estimated 45 minutes waiting time*
Beechwood-grilled Angus Tomahawk.
Served with:
- Allora Garden Salad topped with Housegrown Preserved Lemon from Allora Garden
- Roasted Potatoes
- Grilled Asparagus
- Confit Garlic
- Roasted Baby Carrots
- Creamy Spinach
- Condiments: Dijon Mustard, Pommery Mustard, Horseradish Cream
- Salts: Pink Salt, Smoked Salt, Sea Salt Flake
- Sauces: Chimichurri, Trio Pepper Jus, Mustard Jus, Truffle Hollandaise

UPGRADE YOUR PIZZA:
Burrata Cheese (125g) 12

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Pizza

Cheese Base

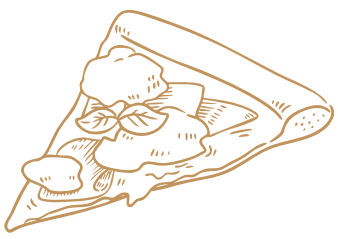
	12-inch	10-inch
★ **Bari** (D)(S) Burrata and Anchovies *Fior di Latte, Burrata, Caramelized Cherry Tomatoes, Cetara Anchovies, Capers, Fresh Basil, Extra Virgin Olive Oil*	40	37
Quattro Formaggi (D)(V) Four Cheese *Fior di Latte, Grana Padano, Provolone, Gorgonzola*	31	29
Vegetariana (D)(V) Grilled Veggies *Fior di Latte, Tomato sauce , Mushrooms, Roasted Bell Peppers, Onion, Fresh Basil, Extra Virgin Olive Oil*	33	31
Tartufata (D)(V) Burrata with Truffle *Fior di Latte, Truffled Burrata, Mushrooms, Microgreens, Truffle Oil*	39	37
Brisket (D) Beef Brisket *Fior di Latte, Mashed Potatoes, Grana Padano, Shredded Beef Brisket, Italian-Style Barbecue Sauce, Extra Virgin Olive Oil*	39	37
Focaccia di Recco (D)(P) Foccaccia stuffed with Parma Ham *Stracchino, Parma Ham, Chives, Extra Virgin Olive Oil*	36	
NEW **Tonno & Cipolla** (D)(S) Tuna and Onion *Fior di Latte, Grana Padano, Cherry Tomato Confit, Housemade Tuna in Oil, Oregano, Lemon, Extra Virgin Olive Oil*	39	37
Mare (D)(S) Mixed Seafood *Lemon, Fior di Latte, Prawns, Calamari, Octopus, Garlic, Fresh Parsley, Extra Virgin Olive Oil*	41	37

Tomato Base

	12-inch	10-inch
★ **Margherita** (D)(V) Mozzarella and Tomato *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Extra Virgin Olive Oil*	33	31
Mucca (D) Beef Salami *Tomato Sauce, Fior di Latte, Beef Salami*	33	31
Calzone (D)(P) Stuffed Folded Pizza *Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Cooked Ham, Fresh Basil, Extra Virgin Olive Oil*	34	32
Capricciosa (D)(P) Mixed Veggies with Ham *Tomato Sauce, Fior di Latte, Grana Padano, Mushrooms, Artichokes, Cooked Ham, Leccino Olives*	35	33
Regina (D)(P) Parma Ham *Tomato Sauce, Fior di Latte, Parma Ham, Shaved Grana Padano, Fresh Basil, Extra Virgin Olive Oil*	36	34
Diavola (D)(P) Spicy Salami *Tomato Sauce, Fior di Latte, Grana Padano, Spicy Spianata Salame, Extra Virgin Olive Oil*	36	34
NEW **Romana** (D)(S) Anchovy and Chilli *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Parsley Cream, Anchovies, Chilli Flakes, Garlic, Extra Virgin Olive Oil*	34	32
NEW **Norma** (D)(V) Eggplant and Ricotta *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Eggplant, Aged Ricotta Cheese, Garlic Oil*	34	32
NEW **Appennino** (D)(N)(P) Mozzarella, Tomato and Guanciale *Tomato Sauce, Fior di Latte, Grana Padano, Fresh Basil, Guanciale, Stracciatella Cheese, Garlic, Extra Virgin Olive Oil*	36	34

Pizza of the Day 36

Please check with our team for today's special



TRIPLE THE TREAT, DOUBLE THE JOY –
Get 3 Desserts for the Price of 2!

Dolci (Dessert)

★ **Limone** (D)(E)(N) 16
Citrus Lemon Confit, Creamy Lemon Curd, Almond Crumble, Crispy Meringue

★ **Alloramisu** (D)(E)(V) 17
Savoiardi, Espresso Coffee, Mascarpone Mousse, Cocoa Powder

Cannoli (D)(E)(N)(P) 4
$4 per piece | 2nd piece at $2 | 3rd piece onwards at $1
Ricotta Cheese, Candied Fruit, Chocolate Chips

Pistachio Crème Brûlée (D)(N)(V) 16
Pistachio Crème Brûlée, Pistachio Nuts

Rocher (D)(E)(N) 17
Chocolate Sponge, Crunchy Praline Wafer Flakes, Chocolate Cream, Hazelnut Chocolate Mousse

Burnt Honey Panna Cotta (D)(G) 15
Silky Soft Burnt Honey Cream, Crunchy Bittersweet Honeycomb

Coppa Kahlua (A)(D)(N)(V) 19
Vanilla Ice Cream, Kahlúa Liquor, Espresso Coffee, Whipped Cream, Strawberries, Almonds

Gelato (D)(N)(V) 11
Chocolate | Strawberry | Vanilla

Sorbet (G)(N)(V) 11
Lemon | Peach

Affogato (D)(V) 13
Vanilla Ice Cream, Espresso Coffee

Add on:
Kahlúa 6
Whisky 6
Grappa 10

★ Signature (A) Alcohol (D) Dairy (E) Eggs (G) Gluten Free (N) Nuts (P) Pork (S) Seafood (V) Vegetarian

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RISTORANTE

ALLORA

BAR

BAMBINI *Menu*

Only applicable to Children below 12 years old

Pomodoro (D)

Cherry Tomato Pasta

15

Penne or Spaghetti Pasta, Tomato Sauce, Grana Padano

Bolognese (A)(D)

Beef Meat Sauce Pasta

15

Penne or Spaghetti Pasta, Traditional Ragout, Grana Padano

Chicken Tenders (D)(E)

10

Fried Chicken Tenders, Crispy Fries

Stella Pizza (D)

Star-Shaped Pizza

20

Star-Shaped Pizza, Tomato Sauce, Mozzarella, Crispy Fries

Gelato (D)(N)(V)

11

Choice of flavour: Chocolate, Strawberry, Vanilla

(A) *Alcohol* (D) *Dairy* (E) *Eggs* (G) *Gluten Free* (N) *Nuts* (P) *Pork* (S) *Seafood* (V) *Vegetarian*

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