



ANTIPASTI

FOCACCIA (V) \$13

House Made Focaccia, Olive Oil, Basil Pesto and Red Pepper dips

INSALATA (V) \$18

Endive, Broccolini, Parmigiano Reggiano, Crumbs, Vincotto

BURRATINA (V) \$30

Burratina, Datterino Gazpacho, Basil, Capers

FRITTATINA AGLIO E OLIO (V) \$15

Spaghetti, Garlic, Chilli, Parsley

CANNELLONI DI MELANZANE (V) \$24

Eggplant, Ricotta, Mozzarella, San Marzano DOP, Parmigiano Reggiano DOP

GNOCCO FRITTO \$38

Gnocco Fritto, Mortadella DOP, House made Lardo and Salame

CACIOCAVALLO (V) \$22

Caciocavallo Piccante, Chilli, Honey

PORCHETTA ARROSTO \$28

Slow cooked Spanish Pork Belly with Wild Fennel

SARDINE E BURRATA \$24

Burrata, Salted Spanish Sardines, Chives

CALAMARI FRITTI \$20

Fried Calamari, Grey Mullet Bottarga, Red Pepper

CALAMARETTI ALLA GRIGLIA \$25

Grilled baby Calamari, Pea, Mint, Zest

NEWPOLITAN®

Our flaky and chewy signature pizza, fermented for 48 hours and cooked at 460C. Due to the intensive work on each handcrafted pizza, the wait for it takes up to 40mins.
We seek your patience in this.

Half / Full

BURRATA (V) \$26 / \$45

San Marzano Nocerino DOP, Burrata, Organic Olive Oil "Le 4 Contrade"

BROCCOLINI (V) \$28 / \$48

With Broccolini Chips +\$3 /+\$6

San Marzano DOP, Broccolini, Taleggio, Lemon Breadcrumbs, Oregano, Chilli

SARDE \$30 / \$52

S. Marzano DOP, Ricotta, Spanish Sardines

PACHINO (V) \$26 / \$45

With Tomato Chips +\$3 /+\$6

Parmigiano Reggiano DOP 24 months, Tomato from Pachino, Basil

CARPACCIO \$30 / \$52

Provola Affumicata, Beef Carpaccio, Rocket, Smoky Mayo

SALSICCIA E FRIARIELLI \$28 / \$48

Pork Sausage, Pickled Turnip Tops, Fiordilatte, Parmigiano Reggiano DOP

GRAN BISCOTTO E CIPOLLA \$36 / \$62

With Onion Chips +\$3 /+\$6

Gran Biscotto cooked Ham, Fiordilatte, Onion, Spice

GRANCHIO \$40 / \$72

Fiordilatte, Crab, Our Nduja, Zest

All prices are subject to GST and service charge.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

As such, we are unable to cater to food allergies.

Sparkling/Still filtered water is chargeable at \$2-pax.



LA FOCACCIA DI RECCO

CLASSICA (V)	\$52
ALLE ERBE (V) <i>(Italian Herbs)</i>	\$54
PICCANTE (V) <i>(Spicy)</i>	\$54
GORGONZOLA (V)	\$58

DOUBLE CRUNCH®

Our crunchy, chewy pizza,
fermented for 48 hours.

Half / Full

MORTADELLA «SANDWICH» \$24 / \$43
*Mortadella, Robiola, Roasted Datterino, Parmigiano
Reggiano DOP, Basil*

NDUJA \$28 / \$49
Nduja, Pesto, Salted Ricotta, Peperone Crusco

I SECONDI

PLUMA ALLA GRIGLIA \$58
*Grilled Spanish Pluma Iberica, Sicilian Capers, Red
Capsicum, Sangiovese reduction*

IL PEPOSO DELL'IMPRUNETA \$38
*Wagyu Beef Cheek braised Tuscan style, Black
Pepper.*

GAMBERI ALLA GRIGLIA \$48
Grilled Prawns, Sicilian Caponata, Lime

MERLUZZO E FREGOLA \$48
Cod, Lobster broth, San Marzano, Sardinian Fregola

HOMEMADE PASTA

All our pastas are artisanally made in-house using
100% Italian Semolina flour.

TONNARELLI DELLA MAMMA (V) \$25
Sicilian Tomato, Basil, Organic EVO

TORTELLI RICOTTA E CIME DI RAPA (V) \$30
Ricotta, Broccoli Rabe, Butter, Herbs, Hazelnut

TONNARELLI ALL'AMATRICIANA \$30
Sicilian Tomato, Guanciale, Parmigiano

TAGLIATELLE AL RAGÚ ROSSO \$28
Pork, Speck, San Marzano

ORECCHIETTE SALSICCIA E FUNGHI \$30
Sausage, Mushrooms, Parmigiano Reggiano

CAVATELLI NDUJA E STRACCIATELLA \$32
Homemade Nduja, Tomato, Stracciatella, Basil

FETTUCCINE AI FRUTTI DI MARE \$36
Mixed Seafood, San Marzano Tomato

I DOLCI

PIZZAMISÚ FOR 1 \$15
Fried Newpolitan®, Mascarpone, Espresso, Cocoa

PANNA COTTA AL PISTACCHIO \$14
Cream, Pistachio Sauce, Pistachio Crunch

SPAGHETTI DI GELATO \$15
Custard Gelato, Cream, Strawberry, Coconut, Basil

GELATO AI PINOLI E CROSTOLI \$13
Pine Nuts, Sea salt, Organic EVO, Crostoli

SORBETTO AL LIMONE E CANDITI \$12
Lemon Sorbet with Candied Amalfi Lemons

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*Explore our selection of wines
from across Italy.*

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🍷 No 1 for 1 * Natural ☞ Biodynamic 🌿 Organic 🌱 Vegan

AL GALICE

BOLLICINE

(Veneto) CASA GHELLER - PROSECCO DOC TREVISO BRUT

Gl. / Bottl.
\$19 / \$85

BIANCHI

(Friuli) MANDI PINOT GRIGIO DELLE VENEZIE 2021

Gl. / Bottl.
\$19 / \$89

(Veneto) TARDO SAUVIGNON BLANC 2022

\$22 / \$98

(Sicily) *✕☾ ARIANNA OCCHIPINTI SP68 BIANCO 2022

\$27 / \$129

(Friuli) BORGO CONVENTI COLLIO DOC FRIULANO 2022

\$30 / \$145

ROSSI

(Sicily) CARLO PELLEGRINO TARENI NERO D'AVOLA SICILIA 2022

Gl. / Bottl.

\$19 / \$89

(Toscana) ✕ LE COSTE CHIANTI RUFINA DOCG 2020

\$21 / \$98

(Puglia) PRODUTTORI DI MANDURIA PRIMITOVO IGT 2022

\$23 / \$108

(Piemonte) ELIO ALTARE BARBERA D'ALBA 2021

\$28 / \$129

(Toscana) MASTROJANNI ROSSO DI MONTALCINO DOC

\$29 / \$138

(Veneto) GIACOMO MONTRESOR AMARONE DELLA VALP. 2019

\$29 / \$138

DOLCI

(Sicily) CARLO PELLEGRINO PASSITO DI PANTELLERIA DOP

Gl. / Bottl.
\$21 / \$98

ANALCOLICI

NON 1 - SALTED RASPBERRY & CHAMOMILE

Gl. / Bottl.
\$16 / \$68

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BOLLICINE

(Veneto) CASA GHELLER - PROSECCO DOC TREVISO BRUT	\$85
(Veneto) CASA GHELLER - VINO SPUMANTE AROMATICO DOLCE	\$68
(Lombardia) BERLUCCHI 61 FRANCIACORTA SATEN NV	\$128

CHAMPAGNE

HENRI GIRAUD ESPRIT NATURE	\$149
HENRI GIRAUD HOMMAGE AU PINOT NOIR	\$218
HENRI GIRAUD MV AY GRAND CRU MV16	\$428

BIANCHI

(Friuli) MANDI PINOT GRIGIO DELLE VENEZIE 2021	\$89
(Veneto) TARDO SAUVIGNON BLANC 2022	\$98
(Veneto) CANOSO FONTE SOAVE CLASSICO 2021	\$108
(Toscana) *BUCCIA NERA PA'RO ORANGE 2019	\$108
(Sicilia) BENANTI ETNA BIANCO 2021	\$112
(Alto Adige) ADLER SCHNABEL PINOT GRIGIO TRENT. DOC 2022	\$118
(Campania) ✕ PIETRACUPA FIANO DI AVELLINO 2020	\$128
(Sicilia) *✕ ARIANNA OCCHIPINTI SP68 BIANCO 2022	\$129
(Friuli) BORGO CONVENTI ISONZO DOC CHARDONNAY 2022	\$135
(Friuli) BORGO CONVENTI COLLIO DOC FRIULANO 2022	\$145
(Friuli) BORGO CONVENTI COLLIO DOC PINOT GRIGIO 2021	\$158

ROSE'

(Puglia) PRODUTTORI DI MANDURIA, AKA, IGT 2022	\$98
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ROSSI

PIEMONTE

RENATO RATTI NEBBIOLO D'ALBA DOC OCHETTI 2021	\$105
CHIONETTI "BRICCOLERO" DOGLIANI DOLCETTO 2019	\$118
ELIO ALTARE BARBERA D'ALBA 2021	\$129
PRODUTTORI DEL BARBARESCO – BARBARESCO DOCG 2018	\$168
FIORENZO NADA "MANZOLA" BARBARESCO 2019	\$178
GIACOSA FRATELLI BAROLO DOCG 2018	\$148
MARIO GAGLIASSO BAROLO ROCHE ANNUNZ. DOCG 2014	\$179
RENATO RATTI BAROLO MARCENASCO DOCG 2018	\$189
ELIO ALTARE BAROLO DOCG ARBORINA 2018	\$298

ALTO ADIGE

NALS MAGREID "SAND" LAGREIN 2021	\$98 
FRANZ HAAS PINOT NERO 2021	\$128

FRIULI

ISONZO FRIULI DOC CABERNET FRANC 2022	\$98 
COLLIO DOC MERLOT 2020	\$128

VENETO

BEGALI VALPOLICELLA CLASSICO RIPASSO SUP. DOC 2020	\$118
GIACOMO MONTRESOR AMARONE DELLA VALP. 2019	\$138
VAONA AMARONE DELLA VALPOLICELLA DOCG 2018	\$158
KYRENIA AMARONE DELLA VAPOLICELLA DOCG 2018	\$198
ZYME KAIROS 2019	\$228
QUINTARELLI AMARONE CLASSICO VALPOLICELLA 2012	\$788

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Biodynamic



Organic



Vegan

TOSCANA

LE COSTE CHIANTI RUFINA DOCG 2020	\$98
IL PONTE BALTO SUPER TUSCAN 2020	\$118
BUCCIA NERA PA'RO TOSCANA ROSSO	\$118
VIGNAMAGGIO CHIANTI CLASSICO RIS. GHERARDINO 2017	\$128
FATTORIA LE PUPILLE MORELLINO DOCG RISERVA 2019	\$128
MASTROJANNI ROSSO DI MONTALCINO DOC 2020	\$138
TOLAINI CHIANTI CLASSICO GRAN SELEZIONE 2020	\$138
TENUTA SAN GUIDO LE DIFESE 2016	\$148
MARCHESI GONDI MAZZAFERRATA TOSCANA IGT 2016	\$158
PIEVE DI CAMPOLI DON VINICIO CHIANTI RISERVA DOCG 2010	\$158
CORDELLA BRUNELLO DI MONTALCINO DOCG 2018	\$158
CONT'UGO BOLGHERI DOC TENUTA GUADO AL TASSO 2016	\$198
IL MARRONETO BRUNELLO DI MONTALCINO 2018	\$245
FATTORIA LE PUPILLE SAFFREDI TOSCANA ROSSO 2019	\$298
BISERNO ANTINORI 2017	\$328
TENUTA SAN GUIDO BOLGHERI SASSICAIA DOC 2018	\$538

CENTRO

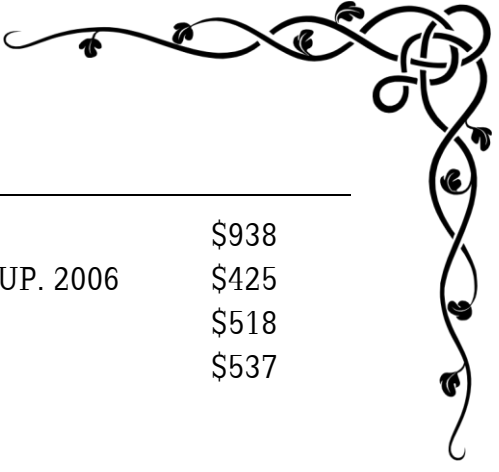
(Umbria) PAOLO E NOEMIA D'AMICO CABERNET FRANC 2013	\$108
(Abruzzo) ILLUMINATI MONTEPUL. D'ABRUZZO RISERVA 2017	\$128

SUD

(Sicilia) CARLO PELLEGRINO TARENI NERO D'AVOLA 2022	\$89
(Puglia) NEAMA NEGROAMARO 2021	\$99
(Puglia) PRODUTTORI DI MANDURIA PRIMITIVO IGT 2022	\$108
(Sicilia) CARLO PELLEGRINO TRIPUDIUM 2020	\$108
(Sicilia) ARIANNA OCCHIPINTI SP68 ROSSO 2022	\$129
(Sicilia) BENANTI CONTR. CAVALIERE ETNA DOC ROSSO 2018	\$149

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SPECIAL VINTAGES

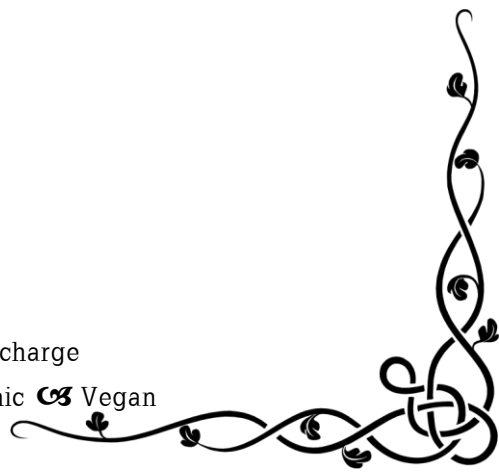
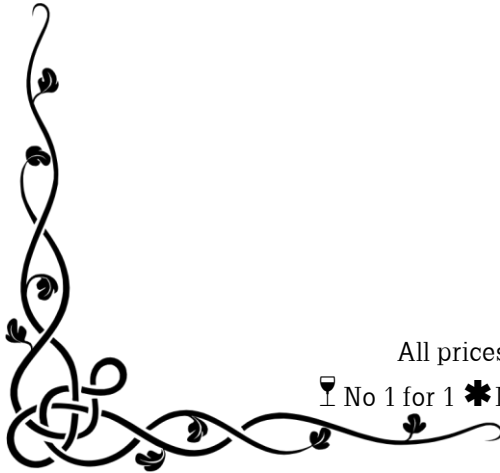
(Piemonte) GAJA BARBARESCO 1967	\$938
(Toscana) ANTINORI GUADO AL TASSO BOLGHERI SUP. 2006	\$425
(Toscana) CASTELLO DI AMA IGT TOSCANA 1993	\$518
(Toscana) TIGNANELLO 2018	\$537

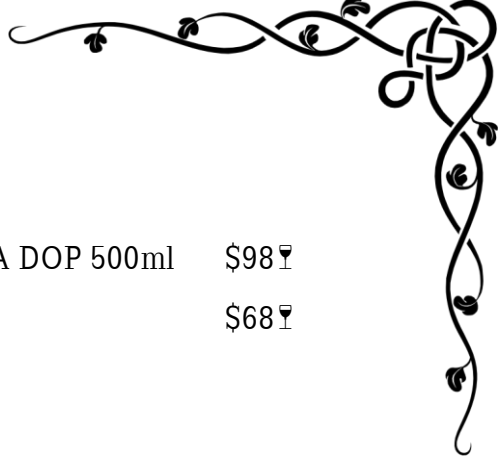
BURGUNDY

CHICOLOT, NUITS ST. GEORGES 1ER CRU LES ST. GEORGES	\$285
MARK HAISMA POMMARD CLOS DES ARVELETS 1 CRU 2018	\$298
MARK HAISMA MOREY SAINT DENIS LES CHAFFOTS 1 CR	\$308

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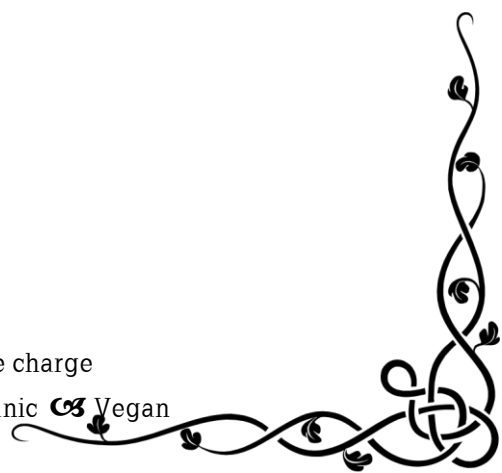
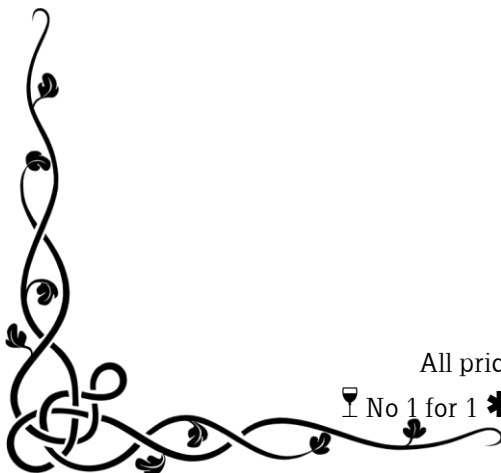


I VINI DOLCI

(Sicily) CARLO PELLEGR. PASSITO DI PANTELLERIA DOP 500ml	\$98 
(Veneto) VINO SPUMANTE AROMATICO DOLCE	\$68 

I LIQUORI

	45ml
LIMONCELLO PALLINI	\$13
AMARO MONTENEGRO	\$12
AMARO BRAULIO	\$15
AMARO AVERNA	\$15
GENZIANA CHIARINO	\$15
TANQUERAY GIN	\$15
CAPTAIN MORGAN	\$15
JOHNNIE WALKER BLACK LABEL	\$15
ABSOLUT VODKA	\$15
SILVIO CARTA GRAPPA INVECCHIATA	\$18
TEQUILA CODIGO ROSA	\$32



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COCKTAILS

LA BOTTEGA SPECIALS

ROSSO ESTIVO

\$23

Red Wine Sangria with Cognac VSOP, Mandi Pinot Grigio, Vanilla Syrup & Prosecco DOP

GRAPPUCCINO

\$22

Espresso, Silvio Carta Grappa Bianca, Amaretto di Saronno, Double Cream & Nutmeg

CLASSICS

BARREL AGED NEGRONI

\$21

Campari, Tanqueray London Gin, Rosso Antico

OLD FASHION

\$20

Maker's Mark whiskey, Angostura bitter, Brown sugar

BLACKBERRY MOJITO

\$22

Blackberry, Bacardi Carta Blanca, Mint, Lime, Vino Aromatico Dolce

SPRITZ

APEROL SPRITZ

\$19

Aperol, Prosecco DOC

CAMPARI SPRITZ

\$21

Campari, Prosecco DOC

LIMONCELLO SPRITZ

\$21

Limoncello, Prosecco DOC

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Vegan

LE BIRRE

MENABREA AMBER PREMIUM ITALIAN BEER – 330ml \$14
A 5.0% ABV Amber Beer, full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones, this lager is another example of the brewery's exceptional capabilities.

MENABREA ARTE IN BOTTIGLIA (UNFILTERED) – 330ml \$13
Low fermentation unfiltered blonde beer with a typically hazy appearance due to the presence of suspended yeasts. Born from creativity and passion, it surprises with its full-bodied, full-bodied flavor and soft aftertaste.

BALADIN NAZIONALE (ITALIAN CRAFT BEER) – 330ml \$18
A hay-yellow blanche, with a slightly hazy and cloudy appearance and a moderate, fine head. The scents are pleasantly citrusy and subtle aromas of spices gradually intensify as the beer becomes warmer..

BALADIN ISAAC (ITALIAN CRAFT BEER) – 330ml \$18
This beer has a deep yellow color, a very subtle hazy appearance and a white, fine, persistent head. Its delicate scents are a perfect example of balance between the fruity, herbaceous and malty components, and give it a light aroma that invites you to drink.

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GLI ANALCOLICI

THE SPECIALS

NON 1 – SALTED RASPBERRY & CHAMOMILE (750ml Bottle) \$68

Carbonated lightly, similar to that of a Pet Nat. Dry and lengthy fruit tannins. The raspberries are imported from New Zealand.

NON 8 – TORCHED APPLE & OOLONG (750ml Bottle) \$68

This extraordinary elixir combines the essence of torched apples with the subtleties of Oolong tea, resulting in a taste sensation like no other.

MURI – PASSING CLOUDS (750ml Bottle) \$88

Sparkling and refreshing with bright acidity and a heady nose of flowers, honey and ripe fruits. Passing Clouds is dry but with multiple dimensions of flavours and a vinous funkiness.

MURI – FADE TO BLACK (750ml Bottle) \$88

A dark red with a fun-yet-grown-up flavor profile and a delightful effervescence. Fade To Black is our sparkling cuvée of fermented red currants, chamomile kefir, fig leaf and pine needle kvass.

“NAKED LIFE” MOCKTAILS

Zero alcohol and virtually zero calories all natural mocktails, with no artificial additives or flavours, naturally sweetened with Stevia! (only 5Kcal / bottle)

ITALIAN SPRITZ \$14

G&T \$14

LE BEVANDE

ESPRESSO \$6

ESPRESSO LUNGO \$6

COKE / COKE ZERO \$8

COLD PRESSED ORANGE JUICE \$12

COLD PRESSED APPLE JUICE \$12

COLD PRESSED PEAR JUICE \$12

COLD PRESSED CRANBERRY JUICE \$12

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