

Antipasti



Pane all' Aglio <i>Garlic Bread (4 pieces)</i>	6
Bruschetta *Vegetarian - Chef Recommendation <i>Toasted Bread with diced tomato, basil and olive oil (4 pieces)</i>	8
Focaccia al Rosmarino *Vegetarian <i>Freshly baked focaccia with Rosemary</i>	10
Zuppa del Giorno <i>Homemade soup of the day</i>	9
Caprese con Mozzarella di Bufala *Vegetarian <i>Buffalo mozzarella, sliced fresh tomato and Basil</i>	18
Insalata Cesare <i>Lettuce, slices of chicken with Worchester anchovies sauce</i>	17
Carpaccio <i>Thin slice beef, basil pesto ricotta mousse, arugula, red reddish.</i>	18
Burratina *Chef Recommendation <i>Fresh Burrata cheese (125gm) with Parma ham, mortadella, arugula.</i>	26
Antipasto Mondomio (Good for 4 Persons) *Chef Recommendation <i>Mixed cold cuts with Burrata cheese, Artichoke, selection of Italian cheeses and Chef Delicacies</i>	46

All prices are subjected to 10% service charge and 7% GST



Antipasti – Hot selections

Melanzane alla Parmigiana *Vegetarian	17
<i>Oven baked eggplant – tomato sauce, mozzarella and parmesan</i>	
Calamari Fritti	18
<i>Deep fried squid ring with homemade slightly spicy tomato sauce</i>	
Soute di cozze e vongole	18
<i>Sauteed clams and mussels with white wine sauce</i>	
Capesante *Chef Recommendation	19
<i>Pan seared scallops, salmon roe, truffle butter cream sauce</i>	
Gamberoni *Chef Recommendation	22
<i>Grilled tiger prawns, chick pea puree, zucchini, lemon vinaigrette</i>	

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PIZZA 12"



Margherita *Vegetarian	16
<i>Tomato, mozzarella, basils</i>	
Hawaiana	19
<i>Tomato, mozzarella, cooked ham and pineapples</i>	
Quattro formaggi (White Pizza) *Vegetarian	22
<i>Mozzarella, gorgonzola, provolone and ricotta</i>	
Diavola	21
<i>Tomato, mozzarella, pork salami</i>	
Capricciosa	23
<i>Tomato, mozzarella, ham, artichoke, mushroom and black olives</i>	
Calzone	22
<i>Folded pizza – tomato, mozzarella, cooked ham, mushroom, ricotta</i>	
Pollo	21
<i>Tomato, mozzarella, chicken, capsicum and onion</i>	
Al Tonno	21
<i>Tomato, mozzarella, tuna and onion</i>	
Romana (White Pizza)	23
<i>Mozzarella, mushroom, rocket salad, parma ham & shaved parmesan</i>	
Mondomio *Our Signature	24
<i>Tomato, mozzarella, mushroom, parma ham and sunny side up egg</i>	
Primavera *Vegetarian	20
<i>Tomato, mozzarella, mushroom, capsicum, onions, black olives And sundried tomato</i>	

*** Additional topping**

<i>Cooked Ham – 4</i>	<i>Prosciutto Ham - 5</i>	<i>Salami – 5</i>	<i>minced beef – 5</i>	
<i>Anchovies - 5</i>	<i>Gorgonzola - 5</i>	<i>Bufala mozzarella - 8</i>		
<i>Artichoke - 3</i>	<i>Capsicum - 3</i>	<i>Black olives – 3</i>	<i>Arugula – 5</i>	<i>Miushroom – 3</i>

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Pasta



Linguine al granchio	20
<i>Linguine with crab meat and light tomato sauce</i>	
Gnocchi ai quattro formaggi e pinoli *vegetarian	23
<i>Potato dumpling with Four kind of cheese sauce and pine nuts</i>	
Gnocchi alla Sorrentina *vegetarian	19
<i>Homemade potato dumpling with tomato sauce, mozzarella, basil</i>	
Ravioli ai funghi porcini *chef recommendation	24
<i>White Truffle ravioli with spinach and ricotta cheese, porcini cream sauce</i>	
Ravioli all'aragosta	23
<i>Lobster & Crab meat ravioli, tomato sauce, prawn bisque and Pistachio</i>	
Farfelle al salmone e pesto	20
<i>Bow tie shaped pasta with Smoked Salmon, cream and Basil Pesto</i>	
Linguine al cartoccio *chef recommendation for 2 persons	40
<i>Linguine with mixed seafood in a light tomato sauce, in baking paper</i>	
Risotto ai funghi porcini *chef recommendation	23
<i>Arborio rice with porcini mushroom sauce</i>	
Fettuccine ai gamberi e' capesante	24
<i>Homemade pasta with Tiger prawns, scallops, San Marzano tomato</i>	
Casarecce Mondomio *Our Signature Dish	24
<i>Short Ribbon egg pasta with minced beef, porcini, cream & Truffle oil</i>	
Orecchiette con pancetta, patate e pesto * New Pasta Dish	23
<i>Orecchiette with bacon, potatoes and basil pesto</i>	

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Pasta – All time Favourite's

Bucatini all Amatriciana	19
<i>Bucatini pasta with tomato sauce, onion and bacons</i>	
Fettuccine alla Bolognese	20
<i>Homemade fresh pasta with beef ragout</i>	
Lasagne alla bolognese	20
<i>Homemade lasagne with bechamel, beef ragout, mozzarella</i>	
Scialatielli alle Vongole *Chef Recommendation	23
<i>Homemade fresh ribbon pasta with clams in white wine sauce</i>	
Penne Pomodoro	19
<i>Penne pasta with tomato sauce and fresh Basil</i>	
Penne al pollo in salsa cremosa	22
<i>Penne pasta with chicken in a cream sauce</i>	
Spaghetti Puttanesca	20
<i>Anchovies, black olives, capers & Tomato sauce</i>	
Spaghetti Aglio e olio	19
<i>Garlic, olive oil and parsley</i>	
Spaghetti Carbonara	21
<i>Bacon, egg yolk and a touch of cream</i>	

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Main Course



Ossobuco alla milanese

*Braised veal shank with rosemary, thymes and saffron risotto
sundried tomato*

32

Branzino

Grilled seabass with virgin sauce - tomato, capers, onions, vegetables

30

Cotoletta di pollo

Pan fried breaded chicken breast with rocket salad and cherry tomato

23

From Our Charcoal Grill

Grigliata di pesce

Fillet of seabass, prawns, squid and scallop served with mixed salad

36

Costata Di Manzo

Rib Eye (250gm), seasonal vegetables, black pepper sauce

38

Agnello

Lamb rack, seasonal vegetables, balsamic sauce

40

Filetto Di Manzo

Beef tenderloin (200gm), seasonal vegetables, truffle sauce

40

*Side order

French Fries - \$7

Mushroom Trifolati - \$7

Broccoli - \$7

Mashed Potato - \$6

Butter carrots - \$6

Roasted Potato - \$7

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