

Piccolos

Whats  
to Eat



# STARTERS

**Soup of the Day** \$70 是日餐湯

**Bruschetta** 意色蕃茄包

Charred Turkish bread topped with organic tomatoes, Spanish onions, fresh basil drizzled with extra virgin olive oil and aged balsamic \$115

**Crumbed Calamari Rings** 香炸魷魚圈  
lemon and tartar sauce \$ 140

**Thai Prawn Cakes** 泰式蝦餅

crumbed, fried & served with lemongrass sweet chilli \$155

**Pork Belly Lollipops** 豬腩肉串燒

crackling pork belly with smokey BBQ sauce \$135

**Crispy Chicken Wings** 香辣燒雞翼

6 wings fried & dunked in a succulent chilli sauce \$120

**Mussels Marinara** 蕃茄煮青口配蒜香多士

steamed and finished with garlic, white wine, herbs a handful of fresh tomatoes and garlic toast \$140

**Peking Duck Rolls** 北京鴨卷

spring onions, coriander and plum sauce \$130

**Burrata Mozzarella** 意式芝士拼蕃茄

with vine tomatoes, aged balsamic and extra virgin olive oil \$140

**Antipasto Misto** 雜錦凍盤

Mixed antipasto plate of salami, Parma ham, marinated ol-ives, pickled vegetables, buffalo mozzarella and cold seafood salad with lemon and herb dressing \$180

**Clams Al Vapore** 白酒煮蜆

Clams cooked in a sauce of white wine, chilli, garlic and fresh herbs \$150

**Sauté Garlic Shrimp** 香蒜蝦配烤包

fresh garlic / butter touch of chili & served with toasted turkish bread \$140

# SALADS

**Poached Salmon Salad** 熟三文魚沙律

poached salmon pieces topped with salsa on steamed asparagus and wilted spinach \$150

**Caesar Salad** 凱撒沙律(雞·牛·三文魚)

romaine lettuce, bacon, croutons, anchovies and parmesan \$125

• add chicken \$15, beef \$25 or salmon \$25

• **Thai Beef Salad** 泰式牛肉沙律

• fresh lettuce, cherry tomatoes, green papaya, bean sprouts, coriander, mint leaves and our own thai dressing sprinkled with toasted peanuts \$150

• **Cobb Salad** 招牌沙律

• choose either beef or chicken or smoked salmon with egg, bacon, avocado, croutons, onions and blue cheese over mixed salad greens and ranch dressing \$160

• **Chicken Couscous with Greek Salad**

• 雞肉古斯米配希臘沙律

• cucumber, olives, tomatoes, peppers, onions and mixed leafy greens with persian feta and balsamic dressing \$160

• **Roasted Pumpkin & Asparagus Salad**

• 烤南瓜蘆筍沙律

• with quinoa, baby spinach, fresh mozzarella and pesto sauce \$160

• **Salmon Sashimi Salad** 三文魚刺身沙律

• salmon sashimi, chunky ago pieces, baby cress, crispy rice pops and wasabi soy dressing \$155

• **Crab and Avocado Salad** 蟹肉牛油果沙律

• Fresh Jumbo crab meat layers of fresh avocado and tomato with mixed salad \$155



LA VITA È BELLA  
life is beautiful

# PIZZAS

**Margherita** \$135 意式芝士薄餅

fresh tomato, fresh basil, fresh mozzarella, delicious!

**Parma Ham** \$145 巴馬火腿薄餅

parma ham, rocket salad

**Ham & Pineapple** \$145 菠蘿火腿薄餅

slices of leg ham, tomato sauce and sweet pineapple

**Pepperoni** \$145 辣肉腸薄餅

pepperoni with tomato sauce

**Veggie** \$145 素菜薄餅

baby spinach, peppers, char grilled onions zucchini tomato sauce and basil oil

all prices subject to 10% service charge

# PASTAS

**Fettuccine Bolognese** 意大利肉醬闊麵  
rich beef and tomato sauce, shaved parmesan  
and garlic toast \$150

**Spaghetti Carbonara** 煙肉芝士意粉  
bacon, egg, parmesan and double cream \$150

**Blue Swimmer Crab Linguine** 蟹肉扁意粉  
fresh crab, garlic, chilli, white wine and virgin olive  
oil \$160

**Linguine Vongole** 香蒜蜆肉扁意粉  
sauteed clams tossed in extra virgin olive oil, fresh  
garlic and a shake of chilli \$160

**Spaghetti Marinara** 香辣海鮮意粉  
mixed seafood, tomato sauce, parmesan and  
basil on top \$165

**Prawn Primavera** 特色時蔬長通粉  
seasonal vegetable in pink sauce \$165

**Wild Mushroom Fettuccine**  
芝士蘑菇寬麵  
4 kinds of mushrooms sauteed in garlic to a rich  
creamy sauce and pecorino cheese \$160

**Penne Arrabiata** 香辣茄汁長通粉  
spicy tomato sauce, bell peppers and a hand  
full of fresh basil shaved parmesan to top it all of  
\$145

**Wild Mushroom Risotto** 蘑菇意大利飯  
a nice blend of wild mushrooms fresh herbs,  
garlic and double cream, everyone's favourite  
\$150

**Seafood Risotto** 海鮮意大利飯  
sauteed prawns, fish, clams, mussels and squid,  
a touch of garlic, herbs and white wine and  
marinara sauce \$165

**Chicken & Lemongrass Risotto**  
香茅雞肉意大利飯  
chunky chicken pieces sauteed with lemongrass,  
garlic, herbs and white wine, a touch of  
parmesan and cream to finish \$160

## Chefs SELECTIONS



**Chicken Fajitas** 烤雞薄餅卷  
sizzling fresh chicken strips, warm flour tortillas, served  
with sour cream, guacamole and salsa \$170  
(add Beef \$15)

**Crispy Skin Spring Chicken** 香脆燒春雞  
oven baked spring chicken with fresh roast vegetables  
\$175

**Pork Belly** 豬腩肉串  
snap crackling pork belly, apple confit, mashed potato,  
baby carrots, and rich pork gravy \$180

**Veal Schnitzel** 薄切牛肉配薯菜  
thin slices of tender veal pan fried in a blend of herb  
crumbs, served with french fries, milanese tomato sauce,  
rocket salad, capers and lemon wedges. \$210

**Grilled Chicken Breast** 香烤雞胸  
char grilled, served with sauteed potatoes and broccolini,  
lemon and thyme jus \$165

**Grilled Barramundi** 香烤鱸魚  
double cream mash, mussels, baby asparagus, lemon &  
capers sauce \$210

**Soy Glazed Salmon Steak** 烤三文魚扒  
with creamy wasabi mash, gai lan dressed in honey soy  
dressing \$210

**Huli Huli Pork Baby Ribs** 夏威夷豬仔骨  
Pork Baby ribs served with corn on cob, salsa, and fries  
\$188 half / \$330 full

**Fish & Chips** 炸魚薯條  
With homemade tartar sauce, chips and mushy peas  
\$215

**STEAK AND LAMB** on back page

## BURGERS & STEAK SANDWICH

**Wagyu Beef Burger** 和牛漢堡  
100 percent flame grilled wagyu beef pattie on toasted  
bun with lettuce, tomato and red onion.  
choose: swiss, cheddar or blue cheese. \$165  
additional toppings if you like: \$8 each. mushrooms, beetroot, egg

**The Veggie Burger** 素菜漢堡  
house made grilled veggies with haloumi cheese, basil pesto rocket salad and  
sauteed mushrooms \$150

**Moo Cha Cha Burger** 烤牛肉漢堡  
flame grilled beef pattie with monterey jack cheese, chilli con-carne, fried egg, jalapeno  
peppers, guacamole, lettuce and red onion \$160

**Aussie Steak Sandwich** 澳洲牛扒三明治  
Stacked up with saute onion, mushroom, spread garlic mayo, and sided with spicy  
wedges \$180



all prices subject to 10% service charge



# STEAK & LAMB



## Lamb Fillet 烤羊腿

tender roast lamb fillet with seasonal veg, herb roasted potatoes and rosemary garlic sauce \$265

## NZ Tenderloin 新西蘭牛柳

Grilled fillet of beef with your choice of sauce \$265

## Grilled NZ Sirloin 燒新西蘭西冷扒

with seasonal veg, herb roasted potatoes and rosemary garlic sauce \$268

## Black Angus Rib Eye 安格斯肉眼扒

Prime beef cut grilled to your liking.

Choose your sauce below \$320

### Side Dishes: Add \$35

Mashed Potato, French Fries, Sautéed Spinach, Cream Spinach, Sautéed Mushroom & Onion, Potato Wedges, Steamed Mix Garden Veggies, Roasted Rosemary Potato

Sauces select from

Mushroom, Green Peppercorn, Béarnaise,

Red Wine Jus, Garlic Cream and a selection of mustards

蘑菇汁/青胡椒汁/香草蛋黃醬/紅酒汁/香蒜忌廉汁/芥末醬

# Desserts

## Chocolate Chip cookie skillet

雪糕曲奇鍋

all that cookie goodness baked right in the skillet and served hot with chunky choc chips and lashings of caramel sauce topped with vanilla ice cream (simply to die for) \$78

## Rich Carrot Cake

served with vanilla ice cream \$78

紅蘿蔔蛋糕

## Cheesecake

芝士蛋糕

a favorite of so many we couldn't leave this one out. creamy cheese on a crunchy velvet base \$78

## Tiramisu

意大利芝士蛋糕

cheesy mascarpone lady fingers drenched in coffee, covered in dark chocolate powder and served chilled. Be a lover! \$78

## Ice-Cream Smash

特式雪糕

vanilla, chocolate or strawberry ice-cream with your choice of topping ( M&Ms, gummy bears, maltesers twice or crunchy) \$78



# DRINKS

## Soft Drinks

• coke, coke light, sprite, tonic, ginger ale, ginger beer, iced lemon tea, lime soda, lemon lime bitters, gunner \$40  
• fresh lime soda, fresh lemon soda, lemon squash, orange squash, pineapple squash \$40

## Water

• mineral water or still water (750ml) \$55

## Fruit Juices

• fresh orange, apple, grapefruit, pineapple, tomato, cranberry juice and seasonal selection \$40  
• tropical fruit punch & mixed juices \$45

## Smoothies

• mango, banana, strawberry, mixed fruit, blueberry, raspberry \$50

## Milkshakes

• chocolate, vanilla, banana, mango, coffee, strawberry, blueberry, raspberry \$50

## Fizzy Fruit Drinks

• mango, banana, strawberry \$40  
• blueberry, raspberry \$45  
• [fresh fruit blended with sprite & ice]

## Coffee

• black coffee, cappuccino, café latte, flat white, mochaccino,  
• macchiato, espresso, hot chocolate \$35

## DOUBLE ESPRESSO \$45

• iced coffee, iced cappuccino,  
• iced latte, iced chocolate \$50  
• skim milk & decaf available

## Tea

• lipton's, earl grey, english breakfast, jasmine, peppermint, chamomile, green tea,  
• hot lemon tea \$35

all prices subject to 10% service charge