



GARLIC BREAD
7.90
Garlic butter bread, oven toasted with parsley

PLAIN BREAD 6.90

Oven toasted plain bread served with butter

BRUSCHETTA AL POMODORO FRESCO 12.90

Fresh tomato cubes seasoned with olive oil, garlic and oregano, topped on slices of oven toasted bread

BRUSCHETTA CON MOZZARELLA 13 90

Mozzarella cheese oven toasted on slices of garlic butter bread

GRISSINI CASALINGHI 13.90

Freshly baked breadsticks served with spicy tomato

PIADINA 14.90

Baked pizza dough bread flavoured with a light spread of tomato sauce, olive oil, chilli, & rosemary





ZUPPA DELLA CASA

12.90

Freshly made soup of the day (Our service staff shall assist you)

MINESTRONE 12.90

Traditional Italian mixed vegetable clear soup



VONGOLE ALLA PESCATORA

20.90

Clams sautéed in olive oil, garlic and fresh parsley and simmered with your choice of white wine or tomato sauce

Chef's Recommendation
GRISSINI PARMA HAM

22.90

Freshly baked breadsticks wrapped with slices of succulent Italian Parma Ham

Chef's Recommendation

ZUPPA DI MARE ALL' AMALFITANA

Prawns, mussels, clams, and squid stewed in rich tomato sauce, made into a delectable blend of seafood soup served with a side of oven toasted garlic bread







INSALATA MISTA DI STAGIONE

15.90

Seasonal mixed fresh salad with Italian dressing



MOZZARELLA E POMODORO ALLA CAPRESE 21.90

Fresh mozzarella cheese and tomato slices, drizzled with olive oil and basil

PROSCIUTTO CRUDO E MOZZARELLA 25.90

Italian Parma ham and fresh mozzarella cheese dressed with oregano, olive oil and olives

BURRATA E PROSCIUTTO DI PARMA 125g - 29.90

Burrata cheese with two slices of parma ham, rucola, cherry tomatoes and green olives drizzled with olive oil and Italian seasoning

INSALATA DI GIULIO CESARE

Romaine lettuce tossed with an emulsion of mayonnaise, anchovies and chopped garlic, topped with Parmesan cheese shavings, bacon bits and croutons

TAGLIERE DI SALUMI

29.90

19.90

250g - 36.90

Platter of assorted Italy-imported gourmet cold cuts

TAGLIERE DI FORMAGGI

29.90

Platter of assorted Italy-imported gourmet cheese

TAGLIERE MISTO

Mixed platter of imported Italian gourmet cold cuts, gourmet cheese and assorted vegetables preserved in extra virgin olive oil

Starters

New INSALATA DI POLLO

20.90

Fresh romaine and iceberg lettuce tossed with tender-grilled chicken breast, cherry tomatoes, broccoli, carrots, potatoes, cannellini beans and served with boiled egg wedges and balsamic vinegar dressing

INSALATA DI RUCOLA E PARMIGIANO

22.90

Fresh rocket salad tossed in balsamic vinegar dressing and topped with shaved Parmesan cheese and walnuts



GRIGLIATA MISTA DI VERDURE

19.90

Assorted vegetables grilled and seasoned with black pepper, oregano and parsley and drizzled with olive oil





HOT APPETISERS

CALAMARI FRITTI

19.90

Squid rings crispy fried in batter, served with spicy Italian tomato sauce

PATATE A SPICCHI

13.90

Hot potato wedges served with tomato sauce and mayonnaise

CROCCHETTE

13.90

Crispy first bite with smooth and creamy blend of real potatoes, egg, mint and parmesan cheese

BASTONCINI DI PESCE

18.90

Homemade Italian style dory fish fillet coated with breadcrumbs. Served with hot potato wedges and accompaniment of tomato sauce or spicy tomato sauce

BASTONCINI DI POLLO

18.90

Homemade Italian style chicken fillet coated with breadcrumbs. Served with hot potato wedges and accompaniment of tomato sauce or spicy tomato sauce





Chef's Recommendation

LASAGNE GRATINATE ALL' EMILIANA

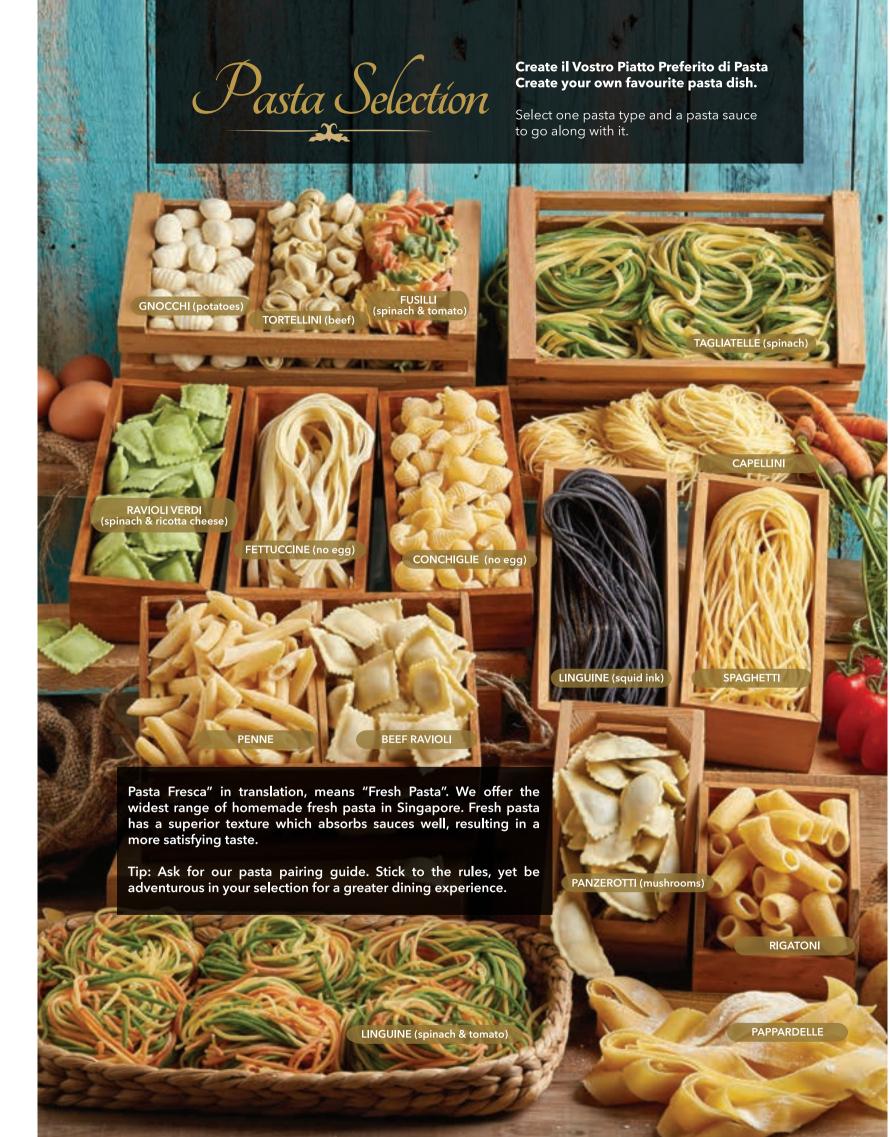
27.90

Mama's lovely dish, made of pasta sheets layered with Bolognese sauce, béchamel, mozzarella and parmesan cheese













AGLIO OLIO E PEPERONCINO

21.00

24.90

Simple yet delightful sauce of olive oil sautéed with garlic and chilli

ALLA PASTORA

Shepherd inspired sauce of bacon and mushrooms sautéed in olive oil, garlic and chilli

SAN GIOVANNESE

23.90

Classic sauce of cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese







MARE E MONTI

25.90

Delicate and sweet crabmeat and button mushrooms sautéed with white wine in contemporary pink sauce

ALLE VONGOLE

25.90

Clams sautéed with olive oil and garlic, in your choice of white wine or tomato sauce

ZUCCHINI E GAMBERETTI

25.90

Mildly sweet prawns tossed with zucchini, cherry tomatoes and olive oil

Chef's Recommendation

POLPA DI GRANCHIO

26.90

Pasta Fresca's signature sauce of soft crabmeat sautéed with garlic, crushed black pepper, cherry tomatoes and white wine in tomato sauce



ALLA MARINARA

27.90

An irresistible choice for seafood lovers - prawns, squids and mussels sautéed in olive oil and garlic, with your choice of white wine or tomato sauce

AL SALMONE

26.90

Smoked salmon tossed with chopped onions, white wine and crushed black pepper in contemporary pink sauce







Chef's Recommendation **BISQUE DI ARAGOSTA**

Whole lobster pasta. Succulent deshelled meat from half a lobster is simmered in a tomato sauce blend of chopped carrot, onion, celery and fresh basil then sautéed with your choice of pasta and served with the other glorious half in shell.



TOMATO BASE

ALLA VEGETARIANA

25.00

Assorted seasonal vegetables tossed in zesty tomato sauce



AL POMODORO E BASILICO

22.90

Traditional Italian sauce made from Pasta Fresca's secret blend of San Marzano tomatoes, garlic, vegetables and basil

ALL' ARRABBIATA

23.90

Spicy and tangy Italian tomato sauce with chilli and

ALL' AMATRICIANA

25.90

A popular sauce of bacon and onion, sautéed and simmered in zesty tomato sauce



ALLA BOLOGNESE 26.90

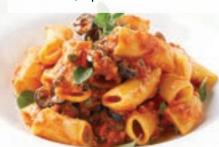
An all-time Italian favourite - Minced beef slow cooked with tomato sauce



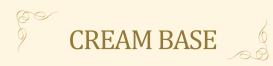
ALLA PUTTANESCA

25.90

A slightly spicy tomato sauce sauteed with black olives, capers and anchovies







ALFREDO 25.90

Diced chicken, ham and garden peas tossed in cream sauce

AI QUATTRO FORMAGGI 25.90

An exquisite meld of four cheese

AL PESTO GENOVESE 27.90

Classic aromatic sauce blended with fresh basil, pine nuts or walnuts, garlic, olive oil, parmesan cheese and cream

AL PROSCIUTTO DI PARMA 27.90

Succulent Italian Parma ham, mushrooms, diced tomatoes and onions tossed in contemporary pink sauce

AI FUNGHI E SALSICCIA 25.90

Homemade Italian pork sausage and mushrooms sautéed in light cream

Additional Toppings For Your Pasta Creation:

Capsicum, Egg (Fried / Mixed-In), Garlic, Olives, Onions, Eggplant, Pineapple, Artichokes, Mixed Vegetables, 4.90 each Asparagus, Mushrooms, Rocket Salad, Spinach

Cooked Ham, Bacon, Capers, Salami (Pork / Beef), Marinated Chicken Cubes, Anchovies

5.90 each

Crab Meat, Prawns, Squid, Clams, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese

6.90 each

Request for additional sauce Pesto

Pesto - 10.90 Tomato or Cream - 6.90



RISOTTO ALLA CATALANA

28.90

Rich combination of mixed seafood, chicken, artichokes, black olives and garden peas in saffron sauce

RISOTTO AI FUNGHI PORCINI

28.90

Delicious porcini mushrooms risotto with chopped onions, white wine, parmesan cheese & truffle oil

RISOTTO ASPARAGI E SALMONE

28.90

Cream base salmon and asparagus risotto with chopped onions and white wine



RISOTTO AI FRUTTI DI MARE

28.90

A popular Italian mixed seafood risotto with garden peas and white wine in tomato sauce







FILETTO DI SALMONE

36.90

Grilled juicy salmon fillet served with broccoli, potatoes and served with a touch of lemon butter sauce

(For a healthier option, request with no lemon butter sauce)



GRIGLIATA MISTA DI PESCE

38.90

Assorted seafood marinated and grilled, served with seasonal mixed grilled vegetables



TRANCIO DI PESCE SPADA

33.90

Tender-grilled swordfish marinated in olive oil and oregano served with seasonal mixed grilled vegetables







FILETTO DI BUE

Beef tenderloin served with a side of seasonal vegetables and crispy potato wedges

- Sauce Selection:
 A. AL PEPE VERDE Green peppercorn in traditional cream sauce
- B. ALL' AGLIO Garlic with white wine in light cream sauce
- C. Al FUNGHI Porcini Mushroom cream sauce



Chefs Recommendation

TAGLIATA DI MANZO CON RUCOLA AL ROSMARINO

39.90

Sliced beef tenderloin in rosemary oil served with mixed grilled vegetables and rucola



Pizza Selection

Regular 21.90 Large 25.90

QUATTRO STAGIONI

Four seasons pizza loaded with ham, mushrooms, artichokes and black olives

DIAVOLA

Regular 21.90 Large 25.90

Top with your choice of spicy pork or beef salami slices

Must Try
MARINARA

Regular 22.90 Large 26.90

Scrumptious Mediterranean assorted seafood pizza

Chefs Recommendation **PARMA HAM**

Regular 22.90 Large 26.90

Gourmet pizza with the king of Italian ham

RUCOLA, MOZZARELLA FRESCA E POMODORINI

Regular 21.90 Large 25.90

Signature pizza with cherry tomatoes, fresh mozzarella cheese and fresh rucola

Additional Toppings For Your Own Creation!

Capsicum, Egg, Garlic, Olives, Onions, Eggplant, Pineapple, Artichokes, Mixed Vegetables, Asparagus, Mushrooms, Rocket Salad, Spinach

4.90 each

Cooked Ham, Bacon, Capers, Salami (Pork / Beef), Marinated Chicken Cubes, Anchovies

Crab Meat, Prawns, Squid, Clams, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese

6.90 each

PROSCIUTTO E FUNGHI

Regular 21.90

Large 25.90

Mouth watering combination of ham and button mushrooms





For the little ones.. 10 years and below

Kids A La Carte



BASTONCINI DI PESCE

Homemade Italian style dory fish fillet coated with breadcrumbs. Served with potato wedges and accompaniment of tomato sauce or spicy tomato sauce 4 to 5 pcs

BASTONCINI DI POLLO

Homemade Italian style chicken fillet coated with breadcrumbs. Served with potato wedges and accompaniment of tomato sauce or spicy tomato sauce 17.90 4 to 5 pcs

PASTA

Choice of pasta (100g):

- Spagnetti
- fettuccine
- · Linguine
- · Pappardelle
- Rigatoni
- usilli
- lagliatelle
- Capellini
- Tenne
- · Conchialie

Choice of sauce:

- · Tomodoro
- · Bolognese
- · Aglio Olio · Arrabbiata
- · Altredo
- · Amatriciana
- · San Giovannese
- Vegetariana · Carbonara
- · Funghi E Asparagi
- · Quattro Formaggi

17.90

PLAIN PASTA OR PASTA WITH BUTTER

Kids Combo Set

CHOICE OF BREAD

Plain or Garlic Bread

CHOICE OF SOFT DRINKS

Pepsi, 7-UP or home-made Iced Lemon Tea

CHOICE OF DESSERT

Gelato (one scoop) or Chocolate Mousse

CHOICE OF MAIN COURSE

A. Kegular Pizza

Margherita / Pollo E Funghi (Chicken & Mushroom) / Haiwaiian

(Ham & Pineapple) B. Kids Pasta

(Select a pasta & sauce from kid's ala carte)

C. Fish or Chicken Fingers served with potato wedges and accompaniment of tomato sauce





AFFOGATO AL CAFFE

13.90

Vanilla gelato drenched in Italian cold coffee, topped with whipped cream and coffee powder



FLAVOURS

6.90 per scoop

MOUSSE AL CIOCCOLATO

13.90

Light and creamy infusion of dark chocolate mousse with orange peel

VANIGLIA - Vanilla
PISTACCHIO - Pistachio
CIOCCOLATO - Chocolate

Bestseller

TIRAMISU AL MASCARPONE E CAFFE

15.90

Signature traditional Italian mascarpone cheese and coffee cake



PANNA COTTA

13.90

Classic Italian cream pudding aromatised with flavours vanilla

No Alcohol. No Gelatine.



TORTINO AL CIOCCOLATO CON CUORE FONDENTE 16.90

Luscious Italian lava cake served with a scoop of vanilla gelato









Hot Tea	4.90
Hot/Cold Milk	4.90
Hot Chocolate	5.90
Caffe Latte*	5.90
Single Espresso*	4.90
Double Espresso*	5.90
Cappuccino*	5.90
Hot/Cold Freshly Brewed Italian Coffee*	5.90

*Available decaffeinated







Sparkling Water (750ml)	10.90
Sparkling Water (250ml)	5.90
Bottled Still Water	3.90
Coke Light	4.90

SOFT DRINKS



Chinotto/Red Orange	5.90
Soda Water/Tonic Water	4.90
Homemade Ice Lemon Tea	5.90
Pepsi	4.90
7-UP	4.90







UICES	
6.90 each	

Apple Mango Cranberry Orange Fruit Punch Pineapple

Lime



Tiger Jug	36.90
Tiger Mug	11.90
Tiger Pint	15.90
Erdinger/Dunkel (500ml bot.)	16.90
Heineken (330ml bot.)	11.90
Corona (355ml bot.)	12.90
Peroni Nastro Azzurro (330ml bot.)	12.90
Birra Morena	10.90
Birra Morena (bucket of 5 bottles)	37.00

Do request for our fully comprehensive menu of wines and liquor from our staff. Thank you.