BREAD & Soup

ZUPPA DI MARE - 27.90 IMPROVED RECIPE
Prawns, mussels, clams, squid & dory fish stewed in rich tomato sauce into a delectable blend of seafood soup served with a side of oven toasted garlic bread

BRUSCHETTA AL GRANCHIO (6 pc) - 16.90 NEW!
Crabmeat in mayonnaise & mustard with cucumber & tomato cubes

BRUSCHETTA AL POMODORO (6 pc) - 13.90
Fresh tomato cubes seasoned with olive oil, garlic & oregano

BRUSCHETTA ALLA MOZZARELLA (6 pc) - 14.90
Mozzarella cheese oven toasted on slices of garlic butter bread

GRISSINI PARMA HAM - 24.90
Freshly baked breadsticks wrapped with slices of parma ham

Bread

All breads are made fresh in our kitchen.

GARLIC BREAD - 8.50
Garlic butter bread, oven toasted with parsley

PLAIN BREAD - 7.50
Oven toasted plain bread served with butter

FOCACCIA BREAD - 8.50
Oven toasted focaccia served with butter

GRISSINI CASALINGHI - 14.90
Freshly baked breadsticks served with spicy tomato sauce

PIADINA - 15.90
Baked pizza dough bread flavoured with light spread of tomato sauce, olive oil, chilli, & rosemary

Soup

ZUPPA DELLA CASA - 13.90
Freshly made soup of the day

MINESTRONE - 13.90
Traditional Italian mixed vegetable clear soup

Lower in calories

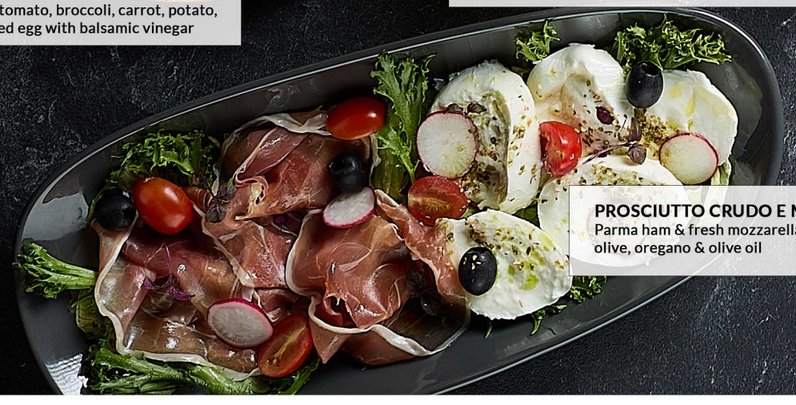
VONGOLE ALLA PESCATORA - 21.90
Clams sautéed in olive oil, garlic & fresh parsley, simmered with your choice of:
White Wine or Tomato Sauce

COLD & HOT Appetiser

TAGLIERE MISTO - 33.00
Platter of imported Italian gourmet cold cuts, gourmet cheese with sundried tomato, artichoke & olive

BURRATA CONTADINA
125g - 25.90
250g - 34.90
Burrata cheese with slices of eggplant, zucchini, tomato, mushroom, olive & asparagus drizzled with basil oil & red wine reduction

INSALATA DI POLLO - 21.90
Romaine & iceberg lettuce tossed with tender-grilled chicken breast, cherry tomato, broccoli, carrot, potato, cannellini beans & boiled egg with balsamic vinegar



PROSCIUTTO CRUDO E MOZZARELLA - 26.90
Parma ham & fresh mozzarella cheese dressed with olive, oregano & olive oil

Cold Appetiser

Lower in calories

INSALATA DI STAGIONE - 16.50
Seasonal mixed salad with Italian dressing

INSALATA DI RUCOLA - 23.90
Fresh rocket salad tossed in balsamic vinegar with sundried tomato, red radish, parmesan & walnut

INSALATA DI CESARE - 20.50
Romaine lettuce tossed with emulsion of mayonnaise, caper, garlic & lemon juice, dressed with parmesan, bacon bits & croutons

MOZZARELLA ALLA CAPRESE - 22.90
Fresh mozzarella cheese & tomato slices, drizzled with olive oil & basil

BURRATA E PROSCIUTTO PARMA
125g - 30.90
250g - 37.90
Burrata cheese with slices of parma ham, rucola, cherry tomato & green olive drizzled with olive oil & Italian seasoning

TAGLIERE DI SALUMI - 31.50
Platter of assorted Italy-imported gourmet cold cuts

TAGLIERE DI FORMAGGI - 31.50
Platter of assorted Italy-imported gourmet cheese

TOMINO CON CAPONATA - 20.90 NEW!
Breaded tomino cheese deep-fried & served on a bed of eggplant caponata

PARMIGIANA DI MELANZANE - 20.90
Juicy layers of baked eggplant with mozzarella cheese & tomato sauce

ARANCINI (3 pc) - 19.90
Arborio rice parmesan balls stuffed with mozzarella, served with arrabbiata sauce
Additional pc: 6.80 each

Hot Appetiser

PATATE SPICCHI - 14.50
Hot potato wedges served with tomato sauce & mayo

CROCCHETTE - 14.90
Smooth & creamy blend of potato, egg, mint & parmesan coated with crispy breadcrumbs

BASTONCINI DI PESCE - 19.90
Homemade dory fish fingers, served with hot potato wedges & your choice of tomato sauce & mayo or arrabbiata sauce

BASTONCINI DI POLLO - 19.90
Homemade chicken fingers, served with hot potato wedges & your choice of tomato sauce & mayo or arrabbiata sauce

GRIGLIATA DI VERDURE - 20.90
Assorted vegetables grilled & seasoned with black pepper, oregano, parsley, drizzled with olive oil

Lower in calories

CALAMARI FRITTI - 20.90
Squid rings crispy fried in batter, served with spicy tomato sauce

SAUCE Selection

Olive Oil Base

AGLIO OLIO E PEPERONCINO - 22.00 IMPROVED RECIPE
Simple yet delightful sauce of olive oil sautéed with garlic, cherry tomato & chilli

ALLA PASTORA - 25.90
Shepherd inspired sauce of bacon & mushroom sautéed in olive oil, garlic & chilli

SAN GIOVANNESE - 24.90
Classic sauce of cherry tomato, olive, caper, garlic, chilli & parmesan cheese

Cream Base

ALFREDO - 26.90
Diced chicken, ham & garden pea tossed in cream sauce

ALLA CARBONARA - 26.90
Sautéed bacon in a velvety blend of cream, egg yolk & parmesan cheese (**Option:** ask for classic carbonara – without cream)

AI FUNGHI E ASPARAGI - 26.90
Mushroom & asparagus sautéed in cream sauce

AI QUATTRO FORMAGGI - 26.90
An exquisite meld of four-cheese sauce

AL PESTO GENOVESE - 28.90
Classic aromatic sauce of blended fresh basil, pine nut & walnut, garlic, olive oil, parmesan cheese & cream

AL PROSCIUTTO DI PARMA - 28.90
Succulent parma ham, mushroom, diced tomato & onion tossed in contemporary pink sauce

AI FUNGHI E SALSICCIA - 26.90
Homemade Italian pork sausage & mushroom sautéed in light cream

Seafood Base

BISQUE DI ARAGOSTA - 53.00
Whole lobster pasta. Succulent deshelled meat from half a lobster simmered in tomato sauce served with the other half in shell

AL SALMONE - 27.90
Salmon chunks tossed with chopped onion, white wine & crushed black pepper in contemporary pink sauce

MARE E MONTI - 26.90
Delicate & sweet crabmeat & button mushroom sautéed with white wine in contemporary pink sauce

ALLE VONGOLE - 26.90
Clams sautéed with olive oil & garlic, in your choice of white wine or tomato sauce

POLPA DI GRANCHIO - 26.90
Pasta Fresca's signature sauce of soft crabmeat sautéed with tomato sauce, garlic, crushed black pepper, cherry tomato & white wine

ALLA MARINARA - 28.90
An irresistible choice for seafood lovers – prawn, squid & mussel sautéed in olive oil & garlic with your choice of white wine or tomato sauce

ZUCCHINI E GAMBERETTI - 26.90
Prawns tossed with zucchini, cherry tomato & olive oil

Tomato Base

AL POMODORO E BASILICO - 23.90
Traditional tomato sauce with basil & parmesan cheese

ALLA VEGETARIANA - 26.00
Assorted seasonal vegetables tossed in zesty tomato sauce

ALL' AMATRICIANA - 26.90
A popular sauce of bacon & onion sautéed & simmered in zesty tomato sauce

ALLA BOLOGNESE - 27.90
An all-time Italian favourite of minced beef slow cooked with tomato sauce

ALLA PUTTANESCA - 26.90
Spicy tomato sauce simmered with olive, caper & anchovy

ALL' ARRABBIATA - 24.90
Spicy & tangy Italian tomato sauce with chilli & garlic

RAGU D' AGNELLO - 27.90 NEW!
Chunks of tender lamb meat, sauteed with tomato sauce, cherry tomato & bell pepper

ADDITIONAL TOPPINGS FOR YOUR PASTA CREATION

Capsicum, Egg, Olive, Onion, Eggplant, Pineapple, Artichoke, Mixed Vegetable, Asparagus, Mushroom - **5.90 each**

Bacon, Cooked Ham, Caper, Pork Salami, Beef Salami, Chicken, Rucola - **6.90 each**

Crabmeat, Prawn, Squid, Clam, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese, Anchovy - **7.90 each**

REQUEST FOR ADDITIONAL SAUCE

Pesto Sauce - **11.90** Tomato Sauce / Cream Sauce - **7.90** Add Cream (for pink sauce) - **2.90**

CHEF'S Gourmet Pick

RAVIOLI DI BURRATA E TARTUFO - 34.50
Homemade ravioli with stuffing of burrata cheese & black truffle, tossed in light & creamy porcini mushroom sauce, topped with crispy parma ham & truffle caviar

CHEF'S Curation

COMBINATION FAVOURITES
Tried & tested, always a winner!

Black Sea

LINGUINE CHARCOAL AOP - 29.90

LINGUINE CHARCOAL + AGLIO OLIO E PEPERONCINO
+ Add Prawns

Pink Spice

PANZEROTTI ARRABBIATA PINK - 34.80

PANZEROTTI MUSHROOM + ALL' ARRABBIATA
+ Add Cream + Add Fresh Mozzarella Cheese

Pesto Paradiso

ROTONDI PARMA PESTO - 36.80

ROTONDI PARMA HAM + AL PESTO GENOVESE
+ Add Ricotta Cheese

Stellar Unions

CAPELLINI ZUCCHINI GAMBERI - 26.90
CAPELLINI + ZUCCHINI E GAMBERETTI

TORTELLINI BOLOGNESE PARMESAN - 35.80
TORTELLINI BEEF + ALLA BOLOGNESE
+ Add Parmesan Cheese

RIGATONI FUNGHI SALSICCIA AOP - 26.90
RIGATONI + AI FUNGHI E SALSICCIA
(in AGLIO OLIO PEPERONCINO Style)

TAGLIATELLE LAMB RAGU - 27.90
TAGLIATELLE (spinach) + RAGU D' AGNELLO

FETTUCCINE VEGETARIANA - 26.00
FETTUCCINE (no egg) + ALLA VEGETARIANA

LINGUINE VONGOLE BIANCO - 26.90
LINGUINE (spinach, tomato) + ALLE VONGOLE (white wine)

PENNE FUNGHI ASPARAGI - 26.90
PENNE (wholegrain) + AI FUNGHI E ASPARAGI

PAPPARDELLE SALMONE - 27.90
PAPPARDELLE + AL SALMONE

CONCHIGLIE MARE MONTI - 26.90
CONCHIGLIE (no egg) + MARE E MONTI

GNOCCHI PROSCIUTTO - 28.90
GNOCCHI (potato) + AL PROSCIUTTO DI PARMA

FUSILLI GIOVANNESE- 24.90
FUSILLI (spinach, tomato) + SAN GIOVANNESE

RAVIOLI VERDI AMATRICIANA - 26.90
RAVIOLI VERDI (spinach, ricotta) + ALL' AMATRICIANA
+ Add Spicy

BAKED *Dishes*

CRESPELLE AI FUNGHI - 25.90
Sautéed mushroom, onion & parmesan, rolled in thin crepe, oven-baked with tomato sauce drizzled with cream

LASAGNE GRATINATE ALL' EMILIANA - 28.90
Mama's lovely dish of pasta sheets layered with bolognese, béchamel, mozzarella & parmesan cheese

CANNELLONI RICOTTA E SPINACHI - 26.90
Rolled pasta sheets with fillings of spinach & ricotta cheese, oven-baked with creamy béchamel

Risotto

SALSICCIA E ZAFFERANO - 28.90 NEW!
Italian sausage, sliced zucchini & sundried tomato simmered with saffron

FUNGHI PORCINI - 29.90
Porcini mushroom risotto with chopped onion, white wine, parmesan cheese & truffle oil

FRUTTI DI MARE - 29.90
A popular Italian mixed seafood risotto with white wine in tomato sauce

ASPARAGI E SALMONE - 29.90
Salmon & asparagus risotto with chopped onion, tomato & white wine

MAINS Seafood

Lower in calories

FILETTO DI SALMONE - 37.90
Pan seared salmon fillet served with broccoli & potato with a side of lemon butter sauce
(For a healthier option, request with no lemon butter)

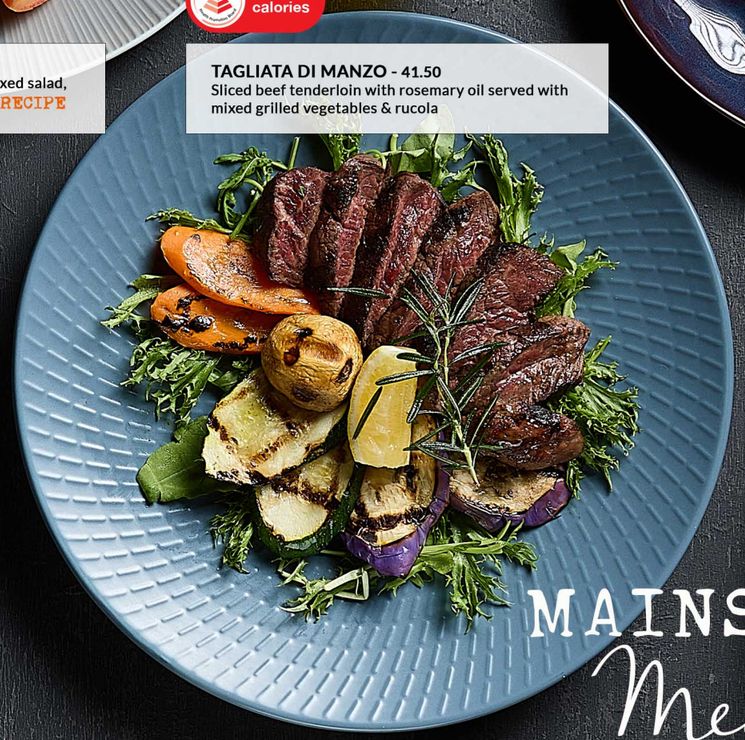
SALSICCIA ALLA GRIGLIA - 31.90
Grilled Italian pork sausage served with mixed salad, crispy potato wedge IMPROVED RECIPE
**select sauce*

Lower in calories

GRIGLIATA MISTA - 39.90
Grilled seafood of salmon, prawn, squid & swordfish, served with seasonal mixed grilled vegetables

TRANCIO SPADA - 37.90
Tender-grilled swordfish marinated in olive oil & oregano, served with seasonal mixed grilled vegetables
**select sauce*

MAINS Meat



Lower in calories

TAGLIATA DI MANZO - 41.50
Sliced beef tenderloin with rosemary oil served with mixed grilled vegetables & rucola

FILETTO DI BUE - 41.50
Beef tenderloin served with a side of seasonal vegetables & crispy potato wedges
**select sauce*

COSTOLETTE D'AGNELLO - 40.50
Grilled rack of lamb served with sautéed potatoes & cannellini beans
**select sauce*

PICCATA ALLA MILANESE - 34.50
Chicken breast panfried with egg & parmesan, served with spaghetti pomodoro

*** SAUCE SELECTION:**

1) Green Peppercorn Cream
2) Garlic & White Wine Cream
3) Porcini Mushroom Cream
4) Mint
5) Lemon Butter
6) Creamy Gorgonzola NEW!

Pizza

9 inch or 12 inch

STAGIONI - 22.90 (9") 26.90 (12")
Four seasons pizza loaded with ham, mushroom, artichoke & olive

DIAVOLA - 22.90 (9") 26.90 (12")
With your choice of pork or beef salami slices

NAPOLETANA - 22.90 (9") 26.90 (12")
A specialty of Napoli made with anchovy & caper

FRUTTI DI MARE - 23.90 (9") 27.90 (12")
Scrumptious Mediterranean assorted seafood pizza

QUATTRO FORMAGGI - 22.90 (9") 26.90 (12")
A luscious meld of four-cheese

PARMA HAM - 23.90 (9") 27.90 (12")
Gourmet pizza with the king of Italian ham

RUCOLA MOZZARELLA - 22.90 (9") 26.90 (12")
Signature pizza of cherry tomato, fresh mozzarella cheese & rucola

ZINGARA - 22.90 (9") 26.90 (12")
Mozzarella cheese, mushroom, salami & capsicum *(White pizza, no tomato sauce)*

PROSCIUTTO E FUNGHI - 22.90 (9") 26.90 (12")
Ham & button mushroom

VEGETARIANA - 22.90 (9") 26.90 (12")
Assorted grilled vegetables

CAPRICCIOSA - 23.90 (9") 27.90 (12")
Heavenly loaded with pork salami, ham, artichoke, mushroom, anchovy & olive

Classic Favourites

MARGHERITA - 19.90 (9") 23.90 (12")
A simple classic pizza with zesty tomato sauce & mozzarella cheese

HAWAIIAN - 22.90 (9") 26.90 (12")
A tropical inspired pizza of ham & juicy pineapple bits

POLLO E FUNGHI - 22.90 (9") 26.90 (12")
Marinated chicken chunks & button mushroom

White Base

WHITE BASE (NO TOMATO SAUCE)

ITALIA - 23.90 (9") 27.90 (12")
Mozzarella cheese, parma ham & button mushroom

MASCARPONE - 23.90 (9") 27.90 (12")
Mascarpone cheese & parma ham with rucola & tomato

Charcoal Base

BLACK CHARCOAL PIZZA BASE NEW!
Ask for any 12" pizza to be made on a charcoal base at no extra charge

ADDITIONAL TOPPINGS FOR YOUR PIZZA

5.90 each - Capsicum, Egg, Olive, Onion, Eggplant, Pineapple, Artichoke, Mixed Vegetable, Asparagus, Mushroom

6.90 each - Bacon, Cooked Ham, Caper, Pork Salami, Beef Salami, Chicken, Rucola

7.90 each - Crabmeat, Prawn, Squid, Clam, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese, Anchovy

Calzone

FOLDED PIZZA
Any 12" pizza can be made into calzone at the same price

GOURMET *Pizza*

PIZZA LECCE - 29.90 (12" only)
Margherita pizza embellished with bacon, sundried tomato, oozing egg, topped with dollops of ricotta cheese

Dessert

LAVA CAKE - 17.90
Luscious lava cake served with a scoop of vanilla gelato

TIRAMISU - 16.90
Signature traditional Italian mascarpone cheese & coffee cake

CRÈME BRULEE PASSION FRUIT - 17.90 NEW!
Passion fruit infused velvety custard cream encased in hardened caramalised sugar

TARTUFO - 15.90 NEW!
A decadent Italian frozen confection of rich gelato flavours encased in a chocolate shell

Gelato

BY THE SCOOP - 6.90 per scoop
Served with whipped cream

FLAVOUR SELECTION:
Vanilla Bean
Sicilian Pistachio
Rich Chocolate
Hazelnut Dream NEW!

AFFOGATO AL CAFFE - 14.50
Vanilla gelato drenched in Italian cold coffee, topped with whipped cream & cocoa powder

BEVERAGE Selection

Hot / Cold

Hot Tea - 5.50
Hot/Cold Milk - 5.50
Hot Chocolate - 6.50
Caffe Latte* - 6.50
Single Espresso* - 5.50
Double Espresso* - 6.50
Cappuccino* - 6.50
Hot/Cold Freshly Brewed Italian Coffee* - 6.50

**Available in decaffeinated*

Soft Drinks

San Pellegrino Red Orange - 6.50
Homemade Iced Tea - 6.50
Pepsi - 5.50
7-UP - 5.50
Soda Water / Tonic Water - 5.50

Juice

Apple - 7.90
Cranberry - 7.90
Tropical Punch - 7.90
Lime - 7.90
Mango - 7.90
Orange - 7.90
Pineapple - 7.90

Healthier Refreshments

Sparkling Water (750ml) - 11.50
Sparkling Water (250ml) - 6.50
Bottled Still Water - 4.50
Coke Light - 5.50

Ask for **lower-sugar beverages**
Eat all foods in moderation.

Beer / Spritz / Punch

Tiger Jug - 37.90
Tiger Mug - 12.90
Tiger Pint (473ml) - 16.90
Erdinger / Dunkel (500ml bot.) - 17.90
Heineken (330ml bot.) - 12.90
Corona (355ml bot.) - 13.90
Peroni Nastro Azzurro (330ml bot.) - 13.90

Aperol Spritz - 15.90
Campari Spritz- 15.90
Sangria - 12.90

Wine / Liquor

A comprehensive list of wine & liquor is available on a separate menu. Do request from our staff.
Thank you.

Catering Events

Pasta Fresca Da Salvatore can cater to your special events in our private function room.

For more information, please email us at:
events@pastafresca.com

www.pastafresca.com

All images are for illustrative purpose only & may differ from actual food presentation.

All displayed prices are before the addition of 10% service charge & prevailing government taxes.