

EVERY TWIRL DRIPPING WITH PASSION

*Bar* Cicheti

EVERY SWIRL A STORY WORTH TELLING

EVERY MOMENT DEEPLY SAVOURED



# FOOD

## to start

**Polpette di Manzo** \_\_\_\_\_ \$22

Minced brisket, pork sausage, panade, parmigiano, onions, pomodoro,  
garlic toast

**Salumi** \_\_\_\_\_ \$28

Prosciutto, mortadella, culatello, marinated olives, philibon melon,  
gnoccho fritto

**Burratina** \_\_\_\_\_ \$28

Watercress, marinated cherries, raspberry vinaigrette, raspberry reduction,  
sourdough

**Insalata della Casa** \_\_\_\_\_ \$20

Endive, raspberry vinaigrette, candied pecans, raspberry reduction,  
pistachio oil

**Grilled Baby Gem** \_\_\_\_\_ \$22

Burnt butter vinaigrette, walnuts, prosciutto, veal reduction,  
aged balsamic, chives

**Zuppa di Cozze e Vongole** \_\_\_\_\_ \$28

Manila clams, blue mussels, chilli, scallions, butter, lemon, basil

**Saltimbocca** \_\_\_\_\_ \$28

Veal, prosciutto, sage, marsala wine, veal jus, watercress

**Olives** \_\_\_\_\_ \$8

Castelvetrano, black cerignola, citrus, chilli

**Fried Sage** \_\_\_\_\_ \$12

Tempura batter, maldon sea salt, lemon zest





## to slurp

- Smoked Rigatoni Cacio e Pepe** \_\_\_\_\_ \$28  
Charred rigatoni, butter, sarawak black pepper, lemon, DOP pecorino, 24 months parmigiano
- Spaghettoni al Nero di Seppia** \_\_\_\_\_ \$32  
Squid ink aglio olio, char-grilled baby squid, garlic, parsley, evoo
- Bucatini con Gamberi** \_\_\_\_\_ \$32  
Roasted piquillo pepper, Argentinean red prawns, lobster bisque, crusco pepper
- Tagliatelle al Ragù** \_\_\_\_\_ \$30  
Spinach tagliatelle, beef cheek, red wine, caramelised onions, chives
- Calamarata Arrabbiata** \_\_\_\_\_ \$30  
Arrabbiata sauce, stracciatella, basil
- Linguine alla Vongole** \_\_\_\_\_ \$31  
Manila clams, cinzano, garlic, garlic crumbs, lemon, chilli, evoo
- Agnolotti** \_\_\_\_\_ \$31  
Duck ragù, brown butter, sultana raisins, parmigiano, aged balsamic
- Gnocchetti con Salsiccia** \_\_\_\_\_ \$31  
Pork sausage, jalapeño, fennel, saffron, white wine, DOP pecorino

## to savour

- Tiramisu** \_\_\_\_\_ \$18  
Saviordi biscuit, espresso, amaretto, eggnog mascarpone
- Crostata** \_\_\_\_\_ \$20  
Sicilian pistachio cream, pistachio praline, chantilly, sea salt
- Affogato** \_\_\_\_\_ \$18  
Salted vanilla gelato, espresso, tulakalum chocolate
- Cheese Platter (2 pax/ 4 pax)** \_\_\_\_\_ \$20/ \$39  
Taleggio, comte, gorgonzola, toasted walnut, apricot jam, medjool dates, crackers

Our pasta are all freshly made in-house daily.  
Feel free to ask us about our daily specials,  
or the perfect wine to pair with your meal.

**OUR WINE LIST IS A  
HEARTFELT LOVE LETTER  
TO THE VINEYARDS OF ITALY  
AND BEYOND. EACH CHAPTER  
STARTS WITH AN ICONIC QUOTE  
FROM THE LEXICON OF BELOVED  
CINEMATIC CLASSICS,  
LEADING YOU THROUGH THE  
WORLD'S MOST CHERISHED  
WINEMAKING TRADITIONS,  
BRINGING TO LIGHT THE ONES  
THAT DELIGHT AND DARE TO DEFY.**

From the hands of passionate family vintners and the fields of forgotten grapes, to the cellars holding the globe's most revered collection, we've brought together our favourite bottles we're proud to pour — with a match in mind for every palate and purse.

Because we believe the magic of wine lies in its power to unite us around the table, amidst hearty bowls of pasta and warm laughter.

As you dive into our collection, may you find that memorable bottle that calls you back, sparks your curiosity, and etches a moment in time.

Here's to discovery, to joy, and to sips that spin into stories you can regale, time and again.

*Ronald*

# by the pour

		GLASS	QUARTINO	BOTTLE
2018	<b>Cantina Levii</b> <b>Pas Dose, Trento DOC, IT.</b> Chardonnay (bubbly)	\$22	-	\$105
2022	<b>Pietro Zardini</b> <b>Lugana, IT.</b> Turbianav (light white)	\$21	\$35	\$100
	<b>Sommelier Selection White</b> (trust us)	\$22	\$38	\$105
MV	<b>Orsi San Vito</b> <b>Posca Bianca, Emilia, IT.</b> Pignoletto blend (skin contact)	\$21	\$35	\$100
2020	<b>Ronchi di Cialla</b> <b>Rosé Di Cialla, Friuli, IT.</b> Refosco (rosé)	\$20	\$32	\$90
2022	<b>Ponce</b> <b>Clos Lojen, Manchuela, ESP.</b> Bobal (light red)	\$20	\$32	\$90
2019	<b>Lungarotti</b> <b>Rubesco, Rosso di Torgiano, IT.</b> Sangiovese (full red)	\$21	\$35	\$100
	<b>Sommelier Selection Red</b> (trust us)	\$24	\$40	\$115



by the bottle

# “THERE’S NO PLACE LIKE HOME.”

WIZARD OF OZ (1939)



## Native grapes of Italy

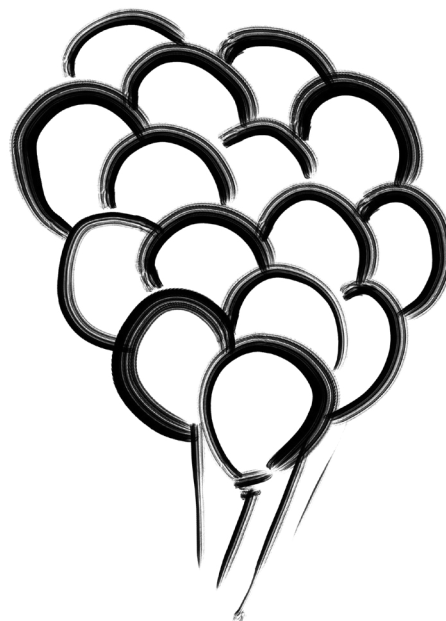
2022	Graci, Etna Bianco, Carricante _____ \$95 White		
2019	Tiberio, Fonte Canale _____ \$200 Trebiano d’Abruzzo White	2021	La Kiuva, Rouge de Valle d’Aosta _____ \$90 Picotender Blend Light Red
2022	Pietro Zardini, Lugana _____ \$100 Turbiana White	2018	Giovanni Rosso, Etna Rosso _____ \$120 Sicily, Nerello Mascalesse Light Red
2021	Alois Lageder, Forra _____ \$125 Alto Adige, Manzoni White	2022	G. B. Burlotto _____ \$125 Verduno, Pelaverga Light Red
MV	Orsi San Vito, Posca Bianca _____ \$100 Emilia, Pignoletto blend Orange	2018	Scacciadiavoli _____ \$130 Montefalco Sagrantino Full Red
2014	Gravner, Amfora _____ \$220 Venezia Giulia, Ribolla Giala Amber	2019	Tiberio, Archivio _____ \$165 Montepulciano d’Abruzzo Full Red
2020	Ronchi di Cialla _____ \$135 Rose di Cialla, Friuli, Refosco Light Rosé	2018	Pranzegg, Laurenc _____ \$135 Trentino Alto Adige, Lagrein Full Red
2021	Abbia Nova, Berlame _____ \$109 Lazio, Cesanese Deep Rosé	2015	Garbole, Heletto, Corvina blend _____ \$139 Full Red

**“THAT MIGHT  
SOUND BORING,  
BUT I THINK THE  
BORING STUFF  
IS THE STUFF  
I REMEMBER  
THE MOST.”**

*UP (2009)*

***Tried-and-true grapes  
and wine regions you  
know and love***

2022	Gerard Boulay _____ \$110 Sancerre, Sauvignon Blanc White	2016	Gondi _____ \$125 Chianti Ruffina, Sangiovese blend Medium Red
2020	Jessica Litaud _____ \$140 Burgundy, Chardonnay White	2006	Chateau Cantemerle _____ \$250 Haut Medoc, Cabernet blend Medium Red
2021	E. et E. Vocoret, Chablis _____ \$135 Bas de Chapelot, Chardonnay White	2013	Marchesi Gondi _____ \$140 Super Tuscan, Merlot blend Full Red
2021	Cristia _____ \$90 Cote de Provence, Grenache blend Rosé	2020	Domaine de Cristia _____ \$140 Chateauneuf-du-Pape, Grenache blend Full Red
2019	Giacomo Fenocchio _____ \$155 Barolo, Nebbiolo Light Red	2018	Tour de Guiet _____ \$130 Bordeaux, Cabernet blend Full Red
2021	Marcel Lapierre, Camille _____ \$135 Morgon, Beaujolais, Gamay Light Red	2018	CVNE, Imperial Reserva _____ \$130 Rioja, Tempranillo Full Red
2020	David Duband _____ \$120 Burgundy, Pinot Noir Light Red	2016	Ca la Bionda _____ \$165 Amarone, Corvina blend Full Red





# “TO THINE OWN, SELF BE TRUE.”

## HAMLET (1939)

*Wines with  
typicity that  
taste as all  
that came  
before them  
intended*

1990	Wollschied, Mosel, Riesling _____	\$140
	White	
2020	Jean B. Hardy, Muscadet, Melon de Bourgogne _____	\$110
	White	
2021	Raul Perez, Ultreia, Bierzo, Godello _____	\$95
	White	
2016	Jerome Arnoux, Ouille Autrement, Jura, Savagnin _____	\$120
	White	
2016	Michel Autran, Ciel Rouge, Vouvray, Chenin Blanc _____	\$145
	White	
2021	Romain Le Bars, Le Clau, Carignan _____	\$89
	Deep Rosé	
2019	Nanclares y Prieto, Vermella, Galicia, Mencia _____	\$90
	Light Red	
2021	Berthaut Gerbet, Fixin, Burgundy, Pinot Noir _____	\$135
	Light Red	
2019	Montesecondo, TIN, Tuscany, Sangiovese _____	\$120
	Light Red	
2020	Comte Abbatucci, Faustine, Corsica, Sciaccarellu blend _____	\$120
	Medium Red	
2020	Bruno Rochard, Anjou, Cabernet Franc _____	\$95
	Medium Red	
2021	Franck Balthazar, Juliette, Cornas, Syrah _____	\$198
	Full Red	
2020	Ridge, Sonoma, Zinfandel _____	\$135
	Full Red	
2020	Traslapedra, Mendoza, Malbecv _____	\$100
	Full Red	





*Unique  
and rare wines  
from around  
the world*

2021  
Domaine La Grapp'a,  
Alba, Jura, Chardonnay  
White  
\$120

2021  
Sextant, MaMa Mia,  
Burgundy, Pinot Gris  
Orange  
\$110

2021  
Butul, Primorska,  
Slovenia, Malvazija  
Orange  
\$125

2020  
Movia, Ambra, Brda,  
Slovenia, Pinot Grigio  
Orange  
\$125

2014  
Gravner, Amfora,  
Venezia Giulia,  
Ribolla Gialla  
Amber  
\$220

NV  
J. Zillinger, Revolution,  
Pink Solera, Austria,  
St. Laurent blend  
Rosé  
\$95

2015  
Lucien Aviet, Arbois,  
Sous Voile, Jura,  
Savagnin  
Oxidative  
\$210

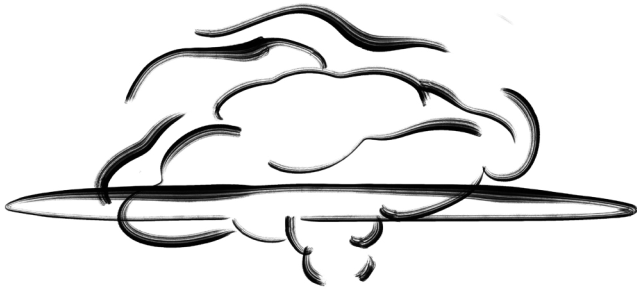
2021  
Jean Francois Ganevat,  
Madelon, Jura, Gamay  
Light Red  
\$110

2018  
Fundo El Quintanar,  
Lhuanco, Peru,  
Quebranta  
Light Red  
\$125

2021  
Maloof, Oregon, Rouge  
de Gris  
Light Red  
\$115

**“YOU WILL BE DIFFERENT.  
SOMETIMES YOU’LL FEEL  
LIKE AN OUTCAST,  
BUT YOU’LL NEVER  
BE ALONE.”**

**SUPERMAN RETURNS (2006)**



*Wines that shatter perceptions  
and defy expectations*

2021  
Col Tamarie, Veneto,  
Glera blend  
Col Fondo  
\$95

2020  
Ca' dei Zago, Dossagio  
Zero, Prosecco, Glera  
Prosecco  
\$108

NV  
Drappier, Blanc  
de Noirs, Coteaux  
Champenois Blanc  
White  
\$135

2021  
O2Y, Jura,  
Gewurtztraminer blend  
White  
\$130

2021  
Fujimaru, Glou Glou,  
Osaka, Delaware blend  
White  
\$120

2021  
Paco Garcia, Rioja,  
Tempranillo Blanco  
White  
\$95

2019  
Alexandre Bain,  
L d'Ange, Loire,  
Sauvignon Blanc  
White  
\$140

2019  
Laculle Freres,  
Coteaux Champenois,  
Chardonnay  
White  
\$145

2022  
Tinus, Luberon,  
Viognier  
White  
\$120

2018  
Strohmeier,  
Karmin n9, Styria,  
Blauer Wildbacher  
Deep Rosé  
\$129

2020  
Testalonga, Dark Side,  
Swartland, Syrah  
Light Red  
\$115

2022  
Bodegas Mitarte,  
Maceracion Carbonica,  
Tempranillo blend  
Medium Red  
\$95

**“NOW I AM BECOME DEATH,  
THE DESTROYER  
OF WORLDS.”** *OPPENHEIMER (2023)*

# “MAY THE FORCE BE WITH YOU.”

STAR WARS (2009)



*Energetic wines with high  
acid and a long finish*

NV	Remi Couvreau _____ \$120 Brut, Pinot Meunier blend Champagne	2020	Cristom, Eola Amity Hills _____ \$165 Oregon, Chardonnay White
2018	Colette Bonnet _____ \$185 Blanc de Blanc, Pinot Blanc Champagne	2020	Ballot Millot, Meursault _____ \$168 Burgundy, Chardonnay White
NV	Alexandre Filaine _____ \$198 Cuvee Speciale, Pinot Noir Champagne	2019	Adriano, Basarin _____ \$135 Barbaresco, Nebbiolo Light Red
NV	Laherte, Ultradition _____ \$165 Chardonnay blend Champagne	2018	Giacomo Conterno _____ \$199 Nervi, Gattinara, Nebbiolo Light Red
2018	Pere Ventura Tresor _____ \$95 Brut Grand Reserva, Xarel-lo blend Cava	2019	M.C. Noellat _____ \$350 Morey Saint Denis, 1er Cru Burgundy, Pinot Light Red
2020	Domaine du Gringet _____ \$155 Savoie, Gringet White	2018	Baricci _____ \$225 Brunello di Montalcino, Sangiovese Medium Red
		2014	Gagliasso _____ \$170 Rocche dell' Annunziata, Barolo, Nebbiolo Medium Red

**“WE’RE ALL PRETTY BIZARRE.  
SOME OF US ARE JUST  
BETTER AT HIDING IT,  
THE BREAKFAST CLUB (1985) THAT’S ALL.”**

*Unfiltered,  
expressive wines that  
pack a light buzz*

2020	Couvent rouge, Gold _____ \$95 Deir El Amhma, Sauvignon blend Pet Nat	2020	J.P. Robinot, Lumiere des Sens _____ \$149 Jasnieres, Pinot d’Aunis Light Red
2022	Domaine Nakajima _____ \$128 Pettillant Blanc, Nagano, Delaware Pet Nat	2021	Commune of Buttons _____ \$110 Adelaide Hills, Pinot Noir Light Red
2021	Meinklang, Neusiedlersee _____ \$95 Burgenland, Traminer blend Orange	2016	Dirty and Rowdy, Familiar _____ \$115 California, Mourvedre Medium Red
2021	Matassa, Olla Blanc _____ \$110 Languedoc Roussillon, Macabeu blend Orange	2020	Gut Oggau, Josephine _____ \$149 Burgenland, Blaufrankisch Full Red
2022	Iago, Kartli _____ \$120 Georgia, Chinuri Amber	2020	Pranzegg, Laurenc _____ \$135 Trentino Alto Adige, Lagrein Full Red
2021	Gut Oggau, Winifred _____ \$120 Burgenland, Zweigelt blend Deep Rosé		





*Extraordinary wines  
to treat yourself to  
before you die*

2020	Bernaudeau, Les Terres Blanches, Loire, Chenin Blanc _____	\$300
	White	
2018	Roagna, Montemarzino, Timorasso _____	\$288
	White	
2020	Jessica Litaud, 1er Cru, Les Crays, Chardonnay _____	\$268
	White	
2015	Gut Oggau, Mechthild Weiss, Gruner Veltliner _____	\$350
	White	
2017	Jean Francois Ganevat, Chardonnay, Jura _____	\$350
	White	
2019	G.B Burlotto, Acclivi, Barolo _____	\$450
	Red	
2021	Domaine Nakajima, Nagano, Cabernet Franc _____	\$350
	Red	
2019	Beau Paysage, La Montagne, Yamanashi, Merlot _____	\$350
	Red	
2016	Pierre Gonon, Saint Joseph, Syrah _____	\$350
	Red	
2015	Gut Oggau, Bertholdi Rot, Blaufrankisch _____	\$350
	Red	
2004	Lungarotti, Vigna Monticchio, Sangiovese _____	\$250
	Red	

**“EVERY MAN DIES,  
NOT EVERY MAN  
REALLY LIVES.”**

*BRAVEHEART (1995)*

# COCKTAILS

**Turiddu Spritz** \_\_\_\_\_ \$22  
Sicilian limoncello, sparkling wine, soda

**Sbagliato** \_\_\_\_\_ \$22  
Sparkling wine, campari, housemade vermouth

**Ling's Highball** \_\_\_\_\_ \$22  
Tequila, lime juice, soda, tabasco, honey,  
himalayan sea salt, peppercorn

**95' Martini** \_\_\_\_\_ \$24  
Saffron infused gin, capers brine, vermouth bianco,  
simple syrup

**Rumba Rumba** \_\_\_\_\_ \$24  
Prosciutto infused rum, bitters, caramel, water

**Coco Butter Kisses** \_\_\_\_\_ \$24  
Quinoa vodka, coconut rum, hazelnut liqueur, egg white

**Cacio e Pepe** \_\_\_\_\_ \$24  
Mezcal, egg white, simple syrup, lemon juice,  
sarawak black pepper, parmigiano reggiano

**'Pick Me Up'** \_\_\_\_\_ \$24  
Coffee infused vodka, frangelico, amaretto,  
tulakalum chocolate biscuit

All other classic cocktails can be made upon request



**A RELATIONSHIP, I THINK,  
IS LIKE A SHARK. YOU KNOW?  
IT HAS TO CONSTANTLY MOVE  
FORWARD OR IT DIES.** *ANNIE HALL, 1977*

## **ZERO PROOF**

<b>Botivo</b> _____	<b>\$18</b>
Botanicals (neat, on the rocks, or soda)	
<b>Seedlip</b> _____	<b>\$16</b>
Garden 108 - herbal   Spiced 94 - aromatic	
<b>Purus</b> _____	<b>\$16</b>
Blanc de Blancs	
<b>Muri</b> _____	<b>\$16</b>
"Passing Cloud" quince kefir, gooseberry, jasmine tea	
<b>Purezza Water</b> _____	<b>\$3</b>
Help us plant trees for the future	



## SOMMAKASE

Wine Flight \_\_\_\_\_ \$45  
3 different wines throughout your meal

## NIHONSHU (90ML)

Kamemann Shuzo \_\_\_\_\_ \$19  
Kumamoto  
Genmaishu / Junmai gemai-zake. Brown rice called reihō / polished 100% / combination of umami and richness / great with bucatini

Akishika Shuzo \_\_\_\_\_ \$19  
Osaka  
Motoshibori / Junmai Muroka nama genshu yamahai / yamada nishiki rice / polished 70% / perfect with cacio e pepe

Mukai Shuzo \_\_\_\_\_ \$19  
Kyoto  
Masura takeo / Junmai Genshu / Iwai Rice / polished 65%

Our sake selection features family-owned breweries following traditional techniques since the Edo Period.

## BEER

Birra Baladin \_\_\_\_\_ \$16  
Pale Ale, IT.

Garage Project \_\_\_\_\_ \$16  
Lager, NZ.

## DIGESTIVES

Amaro \_\_\_\_\_ \$18  
Alpino

Limoncello \_\_\_\_\_ \$24  
Siciliani

Grappa \_\_\_\_\_ \$18  
di Brunello di Montalcino

Marco de Bartolio \_\_\_\_\_ \$22  
Vecchio Samperi

Grappa \_\_\_\_\_ \$28  
di Romano Levi

Amaro \_\_\_\_\_ \$21  
Foro

Amaro \_\_\_\_\_ \$19  
Montenegro

## SWEET

Tokaj \_\_\_\_\_ \$17  
Furmint, Pajzos, HU.

Moscato d'Asti \_\_\_\_\_ \$17  
Piemonte, IT.

Frangelico \_\_\_\_\_ \$16  
Piemonte, IT.

Disaronno \_\_\_\_\_ \$16  
Lombardia, IT.

**BLINDER** \_\_\_\_\_ \$109

Guess the different facets of a mystery wine and get rewarded as such

Country \_\_\_\_\_ 10% off

Region \_\_\_\_\_ 20% off

Grape \_\_\_\_\_ 15% off

Producer \_\_\_\_\_ 50% off

# LIQUOR

## GIN

Monkey 47 _____	\$20
Colombo _____	\$20
Hendricks _____	\$21

## MEZCAL / TEQUILA

Del Maguey, Vida _____	\$21
Muestra Nu. Ocho Blanco _____	\$20
2017 Las Aguilas Anejo _____	\$23
Patron Anejo _____	\$25

## WHISKY

Balvenie Double Wood 12yr. _____	\$25
Macallan 12yr. _____	\$23
Nikka from the barrel _____	\$24
Monkey Shoulder _____	\$20
Kilchoman "Sanaig" _____	\$25

## BOURBON / RYE

Maker's Mark _____	\$20
Bulleit Bourbon _____	\$20
Bulleit Rye _____	\$20

## VODKA

Grey Goose _____	\$20
Belvedere _____	\$20
Fair Quinoa _____	\$20
Reyka _____	\$21

## RUM

Mount Gay Black barrel _____	\$20
Diplomatico Reserva _____	\$23

## BRANDY

Five XP _____	\$19
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A PASTA BAR BY



THE CICHETI GROUP