

a'Roma dinings

Italian Cuisine | Wine & Lounge | Artisan Coffee

LUNCH MENU

LUNCH
HOURS

11 AM - 3:00 PM

APPETIZERS

CAESAR SALAD 26

Romaine, Bacon chips, Kampung egg, Croutons, Black olives, Housemade Caesar dressing

GRILLED VEGETABLE SALAD 26

Zucchini, Eggplant, Onions, Capsicum, Tomato, Balsamic dressing

BAGNA CAUDA (DIP) 26

Garlic Anchovy, Olive oil, Medley of vegetables

POTATO SALAD W PARMA HAM 32

Arugula, Potato, Poached Kampung egg, Gnocco fritto

10-INCH PIZZA (TOMATO / GENOA)

MARGHERITA 33

Tomato, Basil, Mozzarella

CAPRICCIOSA 38

Italian sausage, Tomato, Homecured pancetta, Mushrooms

ORTOLANA 36

Caponata (Mixed grilled vegetables), Mozzarella

QUATTRO FORMAGGI 38

Mozzarella, Gorgonzola, Grana padano, Taleggio

PROSCIUTTO DI PARMA 40

Parma ham (Aged 20 mths), Arugula, Mozzarella

PANINI (SERVED W FRIES & PICKLES)

PANINI PARMA 32

Arugula, Prosciutto di parma aged 20 mths, Housemade Focaccia, Honey mustard, Balsamic syrup

KATSU SANDO 38

Pork shoulder katsu, Tonkatsu sauce, Fresh Japanese panko, Homemade Japanese rich toast

HAM & CHEESE 32

Housemade pork ham, Arugula, Tomato, Grilled vegetable, Pecorino, Housemade Ciabatta

ITALIAN SAUSAGE 32

Housemade Salciccia, Tomato, Eggplant, Housemade Ciabatta, Whole grain mustard

JAPANESE TUNA & EGG 30

Housemade Japanese rich toast, Tuna salad, Kampung egg, Housemade mayonnaise

HOMEMADE PASTAS

SPAGHETTINI AL NERO DI SEPPIA 36

Spaghettoni, Squid ink, Housemade pomodoro, Calamari, Anchovies

PENNE ALL' ARRABIATTA 28

Vegetarian, Spicy pomodoro, Garlic, Grana padano

SPAGHETTINI AL PESCATORE 38

Tiger prawn, Calamari, Mussel, Tomato

GNOCCHI DI ZUCCA AL GORGONZOLA 32

Pumpkin, Semolina, Gorgonzola dolce

SPAGHETTINI ALLA VONGOLE 32

Spaghettoni, Fresh local clams, Parsley, Chilli flakes

SPAGHETTINI AMATRICIANA 32

Homecured Pancetta, Onion, Spicy pomodoro

RISOTTO CON FUNGHI 34

Arborio rice, Medley of mushrooms, EVOO

SPAGHETTINI AGLIO OLIO GAMBERONI 36

Tiger prawn, Garlic, Parsley, EVOO

MAINS

POLLO ALLA CACCIATORA 28

Chicken thigh, Zucchini, Onion, Capsicum, Homecured pancetta, Tomato sauce

SALTIMBOCCA DI MAIALE 32

Pork shoulder, Prosciutto di Parma, Pecorino, Grana Padano, Risotto, White wine herb sauce

SNAPPER AL LIMONE 34

Local red snapper fillet 120g, Pumpkin gnocchi

FILETTO DI PESCE ALLA GRIGLIA 38

Local pearl grouper fillet 120g, Caponata, Shrimp sauce

BISTECCA DI MANZO 62

120 days Chilled Australian grain-fed ribeye 150g, Roast potato, Red wine sauce

ADD-ON (FOR APPETIZER & PASTA)

CHICKEN THIGH 12

RED SNAPPER FILLET 15

CHILLED AUSTRALIAN GRAINFED RIBEYE 20

All prices are subject to a 10% service charge and prevalent Government taxes

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ABOUT US

a'Roma dinings first opened its doors in December 2015.

Being a premier Italian cuisine restaurant at heart, a'Roma dinings focuses its effort on a "Bringing Italy to You" dining experience to the patrons. Expect a rustic, old Italy vibe upon being seated and relaxed dining throughout, accompanied by a hand-painted Colosseum mural, and slow music.

From the food menu, the chefs bring about a make-from-scratch approach, with a large part of the menu items made in-house to curate a defining food experience. Highlights include fresh pasta, cured meats & roasts using quality produce as well as seasonal ingredients from time to time.

Pairing the food, the restaurant also boasts a selection of carefully selected wines to further accentuate the play on the palate. Complementing the homemade desserts, the coffee bar offers gourmet artisan coffee from the Gayo Highlands of Aceh and a series of premier handpicked teas by Harney & Sons.

DESSERTS

PANNA COTTA 20

Orange, Double cream, Cheese

TIRAMISU 20

DeGayo Espresso, Savoiardi, Mascarpone, Guanaja ganache, Nut crumble

CHOCOLATE TART 20

Puff pastry, Chocolate, Butter, Vanilla ice cream

HOKKAIDO CHEESE CAKE 20

Cream cheese, Lemon, Kampung egg

OPERA 20

DeGayo coffee, Dark chocolate, Almond sponge

DEGAYO COFFEE

ESPRESSO 9

AMERICANO 10

CAPPUCINO 11

LATTE 11

EXTRA SHOT +3

FOR ICE COFFEE +1

WINE (BY THE GLASS)

HOUSE RED (Veneto) 27

Sartori L'appasione Oak Rosso IGT

HOUSE RED (Tuscany) 33

Carpineto Dogajolo Toscana Rosso IGT

HOUSE WHITE (Veneto) 27

Sartori Soave Classico DOC

HOUSE WHITE (Trentino) 33

Cembra Pinot Grigio Trentino DOC

HARNEY & SONS

EARL GREY SUPREME 10

JAPANESE SENCHA 10

CHAMOMILE 10

ORGANIC ENGLISH BREAKFAST 10

PARIS 10

POMEGRANATE OOLONG 10

WHITE VANILLA GRAPEFRUIT 10

ORGANIC GREEN TEA W PEPPERMINT 10

For special requests, please do not hesitate to talk to our team

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