



**THROWING A PARTY?
PLANNING A FUNCTION?
WHY NOT LET US DO IT.**

For reservation, kindly visit
WWW.ITALIANNIES.COM.MY
for more information.

Italiannies
PASTA PIZZA & VINO

*Crispy Spiced
Calamari Salad*



*Italian
3 Dips*

LITTLE TREATS

Bite-sized pieces of deliciousness!

SMOKED CHEDDAR-PLANK WEDGES

Idaho potato wedges that are seasoned with herbs and spices then drizzled with smoked Cheddar-plank sauce. Served with our signature marinara sauce. 19.50

PARMESAN & TRUFFLE FRIES

Crispy sweet potato fries tossed with truffle oil, Parmesan cheese that goes perfectly with our chipotle aioli. 21.50

SOUP & SALADS

Keeping it light, fresh and healthy!

CREAMY MUSHROOM SOUP

Rich & creamy with fresh roasted button mushrooms. 12.50

ITALIANNIES CAESAR SALAD

Fresh romaine lettuce tossed in Caesar dressing and topped with hard-boiled eggs, crispy smoked beef streaky, dried cranberries, garlic chips, fresh sweet cherry tomatoes, focaccia croutons & grated Parmesan cheese. 23.50
Add-on: • Romano Chicken **NEW** 6.50 • Smoked Salmon **NEW** 9.50

☛ SICILIAN CHICKEN & FRUITS SALAD

Marinated chicken breast, dried cranberries, mandarin orange, mango, red grapes, grated Parmesan cheese, fresh sweet cherry tomatoes, focaccia croutons, and walnuts tossed in Lemon-Dijon dressing on crispy romaine lettuce. 28.50

CRISPY SPICED CALAMARI SALAD

Caesar salad with roasted button mushroom caps, fresh sweet cherry tomatoes, mandarin orange, artichoke hearts, black olives, roasted bell peppers, cranberries, focaccia croutons and topped with spiced fried calamari. 31.50

Mussels Pots

FRA DIAVOLO

LOMBARDI

BIANCO

POTS & PANS

Because that's where all good things start!

GARLIC & MUSHROOM ALFREDO

Assorted mushrooms sautéed in truffle oil and garlic butter until tender juicy tossed in creamy garlic Parmesan sauce. 20.50

BAKED MACARONI FORMAGGIO

Macaroni in creamy Cheddar cheese sauce mixed with melted Mozzarella cheese, breadcrumbs and topped with crispy smoked beef streaky and fresh scallions. 21.50

CRISPY SPICED CALAMARI

Lightly coated with seasoned flour and fried until golden tender. Sprinkled with Parmesan cheese and crispy fried spinach. Served with our signature marinara sauce. 26.50

GARLIC, BUTTER & CHILLI PRAWNS

Sautéed prawns infused with garlic butter oil and chili flakes. Finished with a squeeze of lemon juice and sprinkled with smoked Spanish sweet paprika. Served with toasted Tuscan garlic bread. 26.50

MUSSELS POTS

New Zealand whole shell mussels. 33.50

• FRA DIAVOLO Tomato-chili broth

• LOMBARDI Butter & herb broth **NEW**

• BIANCO Creamy white broth **NEW**



*Spinach, Artichoke
& Tomato Dip*

PIZZAS *Freshly handcrafted from the oven!*

NAPOLÉON MARGHERITA

Pomodoro sauce, Mozzarella & Gorgonzola cheeses, roasted sweet cherry tomatoes, fresh Burrata cream cheese and fresh basil. 29.50

LOTS OF CHEESE

Alfredo sauce, Mozzarella & Gorgonzola cheeses, fresh English parsley & Parmesan with chunks of cream cheese. 31.50

SMOKIN' BAR-B-QUE CHICKEN

Pomodoro sauce, pepperoncini peppers, Mozzarella cheese, fire-grilled BBQ chicken, onion jam, roasted peaches and tortilla chips. Drizzled with Cheddar cheese sauce with fresh cilantro sprig. 32.50

LORDS OF SHROOMS

Alfredo sauce, Mozzarella & Gorgonzola cheeses, mixed mushrooms, fresh wild arugula & truffle oil. 33.50

PEPPERONI CLASSICO

Pomodoro sauce, Mozzarella cheese, sliced beef pepperoni, Burrata cream cheese & fresh basil. 34.50

TROPICALE SUPREMA

Sweet honey mustard sauce, Mozzarella cheese, smoked turkey slices, freshly cut pineapple bits, caramelized onions, chipotle aioli & fresh wild arugula. 34.50

SALMON CARPACCIO

Alfredo sauce, Mozzarella & Gorgonzola cheeses, smoked salmon, roasted sweet cherry tomatoes and dried cranberries. Drizzled with Sicilian garlic aioli with fresh Australian spinach. 38.50

ITALIAN BUTCHER

Pomodoro sauce, Mozzarella & Parmesan cheeses, onion jam, smoked turkey slices, grilled marinated chicken, beef pepperoni, smoked beef streaky and fresh wild arugula. Drizzled with balsamic glaze. 39.50



Napoléon Margherita

Three Cheese
Lasagna Bolognese

PASTAS *Freshly cooked to order!*

SPAGHETTI AGLIO È OLIO

Dried pepperoncini peppers, fresh herbs & Grana Padano cheese tossed in extra virgin olive oil. 19.50

Add-on: · Sautéed Vegetables 6.50 · Marinated Chicken 8.50 · Smoked Beef Streaky 10.50

BOLOGNESE ROMAGNA

A traditional northern Italian recipe of spaghetti in our flavorful tomato and meat sauce. 26.50

SPAGHETTI & MEATBALL

Our famous huge beef meatball served with spaghetti in our signature marinara sauce. 34.50

SPICY SEAFOOD AGLIO È OLIO

King prawns, blue mussels, calamari strips & shrimps sautéed in our spice mix with extra virgin olive oil, garlic, fresh cilantro herb and pepperoncini peppers. Topped with garlic chips, fried spinach & drizzled with chili oil. 38.50

THREE-CHEESE LASAGNA BOLOGNESE

A harmony of savory meat ragout with layers of lasagna pasta, béchamel and marinara sauce. Baked with Mozzarella, Ricotta & Parmesan cheeses. Served with crispy focaccia croutons, garlic chips, crispy spinach & drizzled with cranberry pesto sauce. 37.50

BEEF STREAKY & MUSHROOMS CARBONARA

Fettuccine tossed in Parmesan cream sauce with smoked beef streaky and silver creek button mushrooms. Garnished with streaky bits, crispy spinach & sprinkle of grated Parmesan cheese. 36.50

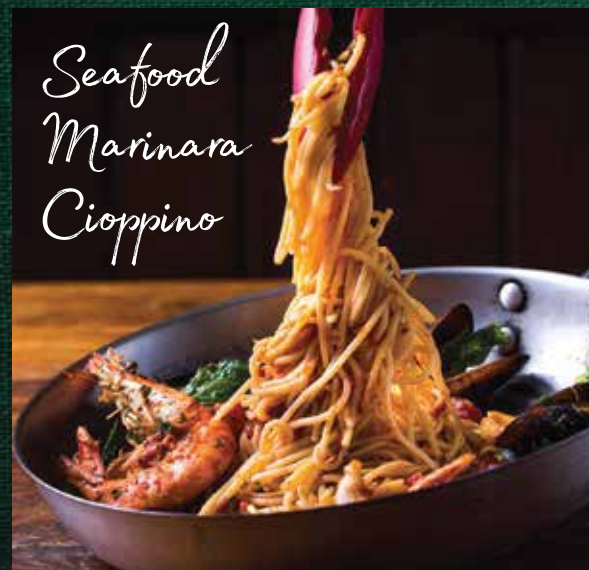
SEAFOOD MARINARA CIOPPINO

A medley of king prawns, blue mussels, calamari strips & shrimps sautéed in hearty thick broth, chopped garlic, mixed spices, marinara sauce and tossed in spaghetti. Topped with fried spinach & drizzled with chili oil. 38.50

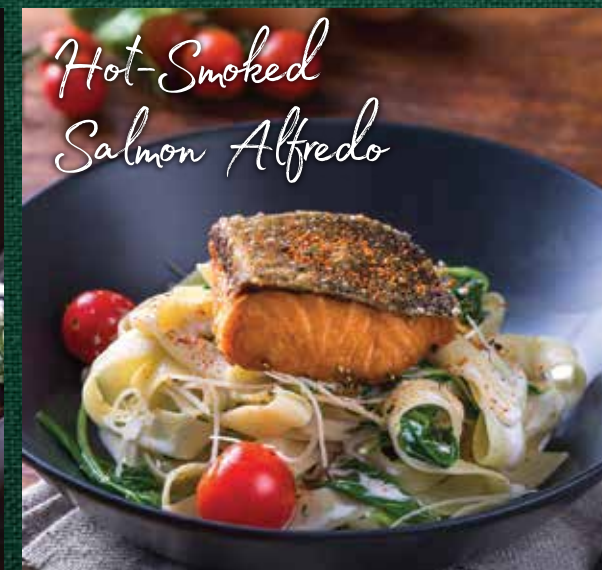
HOT-SMOKED SALMON ALFREDO

Oven-baked salmon fillet tossed with smoked Pecorino cream sauce, blistered sweet cherry tomatoes and wilted spinach. Garnished with fried spinach and a pinch of Togarashi spice. 39.50

Seafood
Marinara
Cioppino



Hot-Smoked
Salmon Alfredo





*Fishermen's
Platter*



HOUSE SPECIALTIES

Our signature creations!

FISHERMEN'S PLATTER

A delicious golden fried fish finger, calamari and shrimps accompanied with sautéed vegetables and seasoned fries. Enjoy it all with a selection of dips - Honey Mustard, Marinara Sauce & Tartar Sauce. 42.50

GRILLED LAMB BLADE SHOULDER

Marinated fire-grilled Australian lamb shoulder. Served with sweet potato fries, buttered broccoli, sautéed citrus carrot, fresh pineapple & tomato bruschetta, Black pepper & Honey-chipotle sauce. 45.50

ITALIANNIES ROASTED CHICKEN

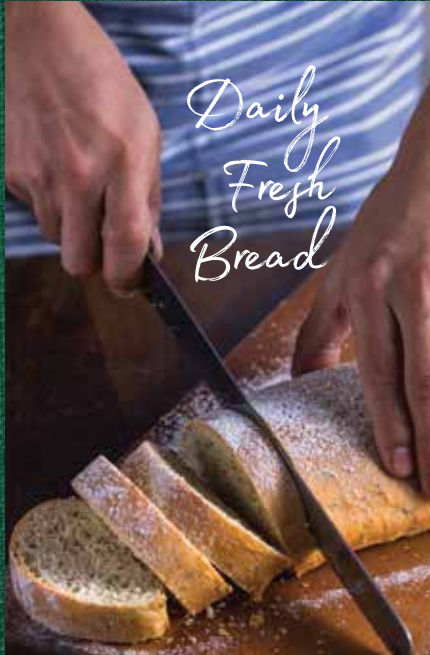
Seared marinated chicken sautéed with roasted red capsicum, pepperoncini peppers, onions, roasted rosemary potatoes in a tangy herbed gravy sauce garnished with freshly chopped English parsley. 40.50

SIDES

Garlic Bread 8.50

Spiced Rice 8.50

Chef's Sautéed Vegetables 8.50



*Daily
Fresh
Bread*

FOCACCIA BREAD

Comes with herb oil & balsamic vinegar! 10.50



*Italiannies
Roasted Chicken*



Tiramisu

DESSERTS

A sweet ending to a new beginning!

TIRAMISU

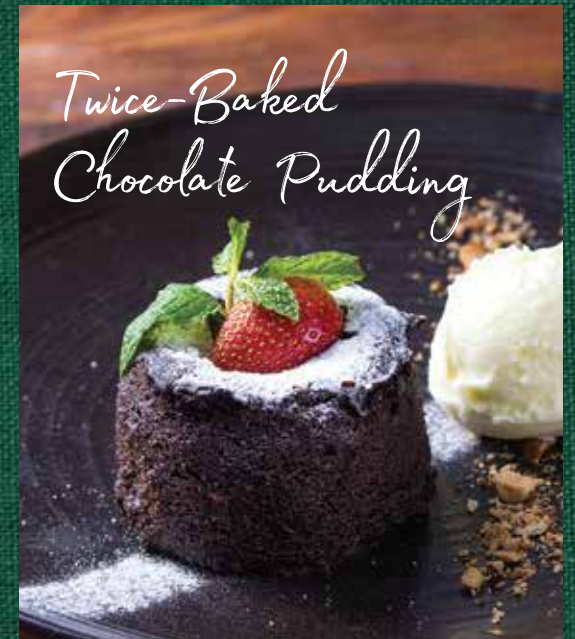
Savoiardi biscuit dipped in espresso mix with layers of creamy mascarpone cheese and topped with dark cocoa powder. 20.50

SIZZLING BROWNIES

Warm delicious brownie, topped with smooth vanilla ice cream and drizzled with sizzling chocolate sauce. A rich sensation in every bite! 21.50

☪ CRÈME BRULÉE

Rich vanilla custard with crumbled caramelized sugar & hazelnuts. Served with biscotti. 21.50



Twice-Baked
Chocolate Pudding



Crème Brulée



Banana
Strawberry
Smoothie

Pineapple
Mango
Smoothie

BEVERAGES

FRESH FRUIT JUICE 11.50

Watermelon
Orange
Pineapple
Honey Dew

FRESH FRUIT SMOOTHIES 14.50

Banana Strawberry
Pineapple Mango
Watermelon Honeydew

FRUIT SHAKES 14.50

Grape
Mango
Strawberry

MILKSHAKES 14.50

Chocolate
Strawberry
Vanilla

VIRGIN-ADE 11.50

Lime
Lemon
Orange

COOLERS 12.50

Strawberry
Passion Fruit
Peach

BOTTOMLESS SODA 11.50



BOTTLED WATER 5.50

Bleu Mineral Water

COFFEE & COCOA 9.50

Affogato **NEW**
Brewed Coffee
Espresso
Cappuccino
Mocha
Latte
Chocolate

TEA 9.50

English Breakfast
Peppermint
Earl Grey



Affogato



Lemon-Ade



Grape
Fruit
Shake