

Italiannies  
PASTA PIZZA & VINO

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Crafted with  
Italian  
family tradition.

Heritage and family are two of the most important ingredients in Italian cooking. At Italiannies, we use recipes and preparation methods that Italians have mastered over centuries of making great food. We let our fresh ingredients shine. We cook our pastas the same way traditionally loved by Italians - al dente. Our breads and sauces are made fresh in the kitchen every day. Discover it for yourself at Italiannies where families and friends gather to share delectable dishes and stories of the day - in a simple celebration of life and living!

**FRESH FRUIT SHAKES**

Ripe Mango • Watermelon • Grape  
Apple • Lychee

15.75

**FRESH SMOOTHIES**

Banana Strawberry • Pineapple Mango  
Watermelon Honeydew

16.20

**FLAVORED FRUIT SODAS**

Strawberry Splash • Yellow Birdie  
Shirley Temple • Italian Soda

12.25

**TEA**

Gold Blend Tea • Peppermint Tea  
Earl Grey Tea

8.75

**VIRGIN-ADE**

Lemon • Lime • Orange • Strawberry • Mango

12.25

**BOTTOMLESS DRINKS**

**FRUIT JUICES**

Apple • Orange • Cranberry  
Mango • Pineapple

12.70

**SOFT DRINKS**

Pepsi • Pepsi Light • 7-Up  
Lipton Ice Lemon Tea • Mountain Dew

11.10

**COCOA / COFFEE**

Brewed Coffee	Hot 8.75	Cold 9.90
Espresso	Hot 8.75	
Cappuccino	Hot 8.75	Cold 9.90
Caffé Mocha	Hot 8.75	Cold 9.90
Caffé Latte	Hot 8.75	Cold 9.90
Chocolate	Hot 8.75	Cold 9.90

**BOTTLED WATER**

Acqua Panna (500ml)	12.70
San Pellegrino (500ml)	12.70
Bleu Mineral Water (500ml)	5.70



FRESH SMOOTHIES

# le insalate

## CLASSIC CAESAR

Italian-style with toasted focaccia bread.

PICCOLO 18.55 // REGULAR 26.70 //  
ABBONDANZA 38.35

## CALAMARI CAESAR

Classic salad with roasted button mushroom caps, artichoke hearts, black olives, roasted capsicum topped with fried calamari.

REGULAR 39.55

## SICILIAN CHICKEN

Marinated diced chicken breast, mango, red grapes and walnuts, tossed in a Sicilian dressing on crisp romaine lettuce.

REGULAR 34.85 // ABBONDANZA 45.35

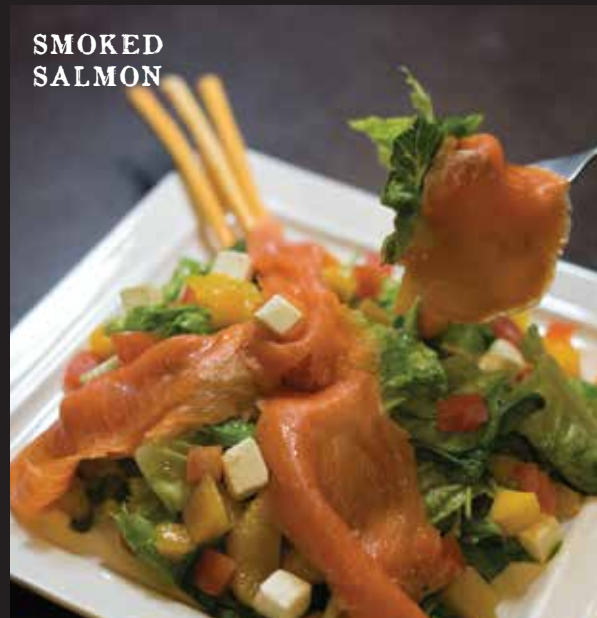
## SMOKED SALMON

Smoked salmon, mango, mandarin orange, tomatoes and cream cheese with baby spinach, romaine lettuce and lollo rosso lettuce tossed with orange vinaigrette dressing.

REGULAR 42.00



SICILIAN  
CHICKEN



SMOKED  
SALMON

# la minstre

## MUSHROOM SOUP

*Zuppa Di Funghi*

Creamy soup with fresh button mushrooms.

20.85

*New*

## FARMER'S SOUP

*Zuppa Del Contadino*

Italian vegetable soup.

22.00

# l'antipasti

## SPINACH & ARTICHOKE FORMAGGIO

*Spinaci, Carciofi e Formaggio*

Spinach, artichoke and mushrooms in a creamy blend of fresh cheeses, topped with sun-dried tomatoes. Served with toasted garlic bread.

33.70

*New*

## BRUSCHETTA

*La Bruschetta*

Homemade Tuscan bread topped with truffle, chickpea puree and sautéed mushrooms.

REGULAR 25.00 // ABBONDANZA 48.00

# cozze & vongole

## MUSSELS FRA DIAVOLO

*Cozze Fra Diavolo*

Air flown Chilean whole shell mussels simmered in spicy tomato chili broth. May substitute mussels with fresh clams.

MUSSELS 36.00 // CLAMS 33.70

## CLAMS IN FRESH HERB BROTH

*Vongole Erbe Aromatiche*

Fresh clams from our local farms in fresh herb broth. May substitute clams with air-flown Chilean whole shell mussels.

CLAMS 33.70 // MUSSELS 36.00



MUSSELS  
FRA DIAVOLO



# pizza

## TURKEY HAM & MUSHROOMS

*Formaggio e Funghi*

Pomodoro sauce, turkey ham, fresh button mushrooms and Mozzarella cheese.

46.50

## MARGHERITA

*Margherita*

Pomodoro sauce, tomatoes, basil and Mozzarella cheese.

40.70

## BARBECUED SMOKED DUCK

*All'anatra Affumicata*

Barbecue sauce, smoked duck breast, peaches, red onions, chili flakes and Mozzarella cheese.

41.85

## NAPOLI BIANCO

*Napoli Bianco*

Alfredo sauce, beef meatballs, beef pepperoni, diced chicken and Mozzarella cheese.

51.20

## ENORME

*Enorme*

Our huge 16" pomodoro sauce family pizza with four flavors:

- Pepperoni
- Turkey Ham & Pineapple
- Shrimp & Mushrooms
- Roasted Garlic

65.20



# pizza



*New*

## CARBONARA

*Carbonara*

White sauce, smoked duck bacon with Pecorino and Mozzarella cheese and topped with egg.

42.00

## SEAFOOD PIZZA

*Con Crostacei*

Pomodoro sauce, clams, mussels, shrimps, smoked salmon, Mozzarella cheese and rocket salad.

53.00

## FIORENTINA PEPPERONI

*Florenzia Pepperoni*

Pomodoro sauce, pepperoni, baby spinach, quail eggs and Mozzarella cheese.

48.35

“Our pizza dough is handmade by our baker everyday. We take pride in ensuring our dough always keeps a consistent texture and flavour. Each pizza is prepared to order and baked in our high-temperature ovens to a perfect golden brown. All our regular pizzas are 12", except for our extravagant 16" family pizza; pizza enorme.”





# la pasta

## ITALIANNIES FETTUCCINE CARBONARA

*Italiannies Carbonara*

Smoked beef bacon, fresh button mushrooms tossed with fettuccine pasta in Parmesan cream sauce.

PICCOLO 31.35 // REGULAR 44.20 // ABBONDANZA 64.00

## SPAGHETTI AGLIO OLIO

*Spaghetti Aglio Olio*

A classic dish that all Italian men know how to make. Spaghetti tossed in olive oil, garlic and chilli.

REGULAR 23.20

## SEAFOOD CIOPPINO

*Crostacei*

Mussels, calamari, clams and prawns sautéed in white wine and tossed in linguine with marinara sauce.

REGULAR 60.00

## SPAGHETTI & MEATBALLS

*Spaghetti Con Polpette*

Italiannies' famous homemade beef meatballs served with spaghetti in marinara sauce.

PICCOLO 23.20 // REGULAR 29.05 // ABBONDANZA 45.35

“All our pastas are cooked al dente, just the way Italians like it!”



SPAGHETTI & MEATBALLS

Contains alcohol. Pictures are for illustration purposes only. All prices are inclusive of 10% Service Charge and 6% Goods & Services Tax.

# la pasta

New

## CLASSIC ROMAN SEAFOOD CARBONARA

*Carbonara di Pesce*

A classic Roman-style carbonara with egg, prawns, mussels, clams and spaghetti.

REGULAR 52.00

## CLASSIC ROMAN TRUFFLE SPAGHETTI CARBONARA

*Carbonara di Tartufo*

Authentic Roman-style carbonara with truffle, smoked duck bacon, fresh button mushrooms tossed with spaghetti pasta.

REGULAR 50.00

## ANGEL HAIR ARRABBIATA

*Fili D'angelo All'arrabbiata*

Angel hair pasta tossed with fiery tomato garlic sauce, black olives and parsley.

PICCOLO 23.20 // REGULAR 28.00 // ABBONDANZA 50.00

## FETTUCCINE WITH SMOKED DUCK BACON

*Fettuccine Con Crema di Zuca e Petto D'anatra Affumicato*

Fettuccine pasta tossed with pumpkin puree and smoked duck bacon.

REGULAR 35.00

## LASAGNA BOLOGNESE

*Lasagna Bolognese*

Slow-cooked minced meat ragout layered with lasagna pasta, bolognese sauce, bechamel and Mozzarella cheese. Served with marinara sauce.

REGULAR 45.00



ANGEL HAIR ARRABBIATA



LASAGNA BOLOGNESE

Contains alcohol. Pictures are for illustration purposes only. All prices are inclusive of 10% Service Charge and 6% Goods & Services Tax.



## i secondi

### CHICKEN MILANESE

*Pollo Al Milanese*

Grilled chicken breast seved over cream spinach, topped with chilled-tomato caper relish.

30.20

### 🍷 SIZZLING ROASTED CHICKEN

*Pollo Al Tegame*

Roasted chicken with red capsicum, pepperoncini, onion, parsley and rosemary potatoes in tangy pan gravy wine sauce.

30.20

### BARRAMUNDI WITH PARSLEY PESTO

*Filetti di Pesce al Pesto*

Pan-fried barramundi filet with potatoes, served with parsley pesto and chef's vegetables.

53.50

### CLASSIC ROMAN MARINATED RACK OF LAMB



*New*

### CLASSIC ROMAN MARINATED RACK OF LAMB

*Costine D'agnello Con Crema di Spinaci*

Grilled marinated rack of lamb in classic Roman-style with spinach cream and mashed potatoes with parmigiana sauce.

78.00

### GRILLED STRIPLOIN TAGLIATA

*Tagliata Di Manzo Con Crème di Ceci, Tartufo e Funghi*

Chargrilled to your liking, served with chickpea cream, truffles and saute mushrooms.

76.00

### DEEP FRIED SEAFOOD

*Frittura Di Crostacei*

Baby calamari, tiger prawn and soft shell crab deep-fried with pesto dipping on the side. Served with mixed salad. Great for sharing.

75.00

### PAN-FRIED SALMON FILET

*Filetto Di Salmone Con Crema di Zucchine e Puree Di Patate*

Salmon filet with zucchini cream and mashed potatoes.

65.00



SIZZLING ROASTED CHICKEN

## dolci



TIRAMISU

CRÉME BRULEE

PANNACOTTA

CHEESECAKE

### CHEESECAKE

*Torta Al Formaggio*

Creamy cheesecake served on strawberry sauce.

23.20

### CRÉME BRULEE

*Crème Brulee*

Rich vanilla custard with crisp caramelized sugar.

20.85

### 🍷 TIRAMISU

*Tiramisu*

Lady finger cookies dipped in our secret liqueur and espresso mix with layes of creamy mascarpone topped with dark cocoa powder.

23.00

*New*

### PANNACOTTA

*Pannacotta Alle Fragole*

Italian vanilla custard with strawberry sauce.

19.00