



OSTERIA NIGHTS

GET-TOGETHER,
THE ITALIAN WAY

POPPING UP EVERY WED-SUN
NIGHTS FROM 6PM TO 11PM

Ciao! Welcome to Osteria Nights, our Italian-inspired pop-up evening, where we celebrate the timeless spirit of the traditional Osteria eateries.

Originating from Italy, an Osteria is more than just a restaurant - it's a gathering place where communities come together to enjoy honest, homemade food in a warm and welcoming atmosphere.

In this spirit, we embrace this time-honored tradition by offering a selection of soulful Italian dishes, alongside some cherished favorites from our cafe menu - to pair with some fantastic wines, cocktails & more. Buon appetito!

SMALL PLATES & SHARES

HOMEMADE SOURDOUGH RM 17

Served toasted with burnt butter & truffle herb butter.

CHEESE GARLIC BREAD RM 22

8" pizza bread with fresh herb garlic butter and mozzarella cheese.

COLD CUTS BOARD (PORK)

FOR 2 PEOPLE RM 38

FOR 4 PEOPLE RM 70

4 types of premium Italian cold cuts served with homemade sourdough bread, grapes, dry apricot, nuts & mixed berry coulis.

CHEESE BOARD

FOR 2 PEOPLE RM 36

FOR 4 PEOPLE RM 68

5 types of gourmet cheese served with homemade sourdough bread, grapes, dry apricot, nuts and mix berry coulis.

TRUFFLE

ARANCINI RM 25

Three big deep-fried Arborio rice balls stuffed with mozzarella cheese & truffle mushroom paste.

CHICKEN WINGS RM 20

Six crispy chicken wings with your choice of sauce: [Spicy](#), [Sweet Soy](#) or [Original](#).

SOUP OF THE DAY RM 20

Traditional homemade Italian soup - [just ask for today's special](#).

FRESH PASTA HAND MADE FRESH PASTA SERVED WITH GRATED GRANA PADANO

RAVIOLI BOLOGNESE RM 30

Fresh ravioli parcels filled with our slow-cooked beef ragu, tossed in a rich tomato & basil sauce.

RAVIOLI SALMON DILL RM 30

Fresh ravioli parcels stuffed with Norwegian salmon, lemon & dill, dressed in a creamy pink tomato sauce

RAVIOLI TRUFFLE MUSHROOM RM 30

Fresh ravioli parcels stuffed with our fresh house-made ricotta cheese with truffle paste, served with a sage butter sauce.

CLASSIC CARBONARA FETTUCCINE RM 38

Guanciale pork cheek with our traditional Italian-style carbonara sauce - with egg yolk instead of cream - tossed with fresh fettuccine.

PESTO GENOVESE FETTUCCINE RM 30

Traditional pesto featuring toasted pine nuts, fresh basil, Parmesan, garlic and Italian olive oil, tossed with fresh fettuccine.

SALMON ROSA FETTUCCINE RM 35

Flaked Norwegian salmon in a creamy pink tomato & dill sauce, served with fresh black squid ink fettuccine.

TRUFFLE MUSHROOM FETTUCCINE RM 38

Sliced mushrooms with truffles, garlic, cream, Italian parsley & truffle oil, served with fresh fettuccine.

PIZZA THIN CRUST ROMA-STYLE PIZZA MADE WITH OUR 24HR FERMENTED DOUGH

CLASSIC MARGHERITA RM 35

Buffalo mozzarella DOP, homemade tomato sauce, fresh basil and extra virgin olive oil.

TONNO E CIPOLLA RM 42

Flaked tuna, red onions, roasted tomatoes, spring onion, buffalo mozzarella DOP & dried chilli flakes on a creamy white sauce base.

PROSCIUTTO & RUCOLA RM 55

24 month aged Prosciutto di Parma with fresh rocket, buffalo mozzarella DOP, homemade tomato sauce & Italian extra virgin olive oil.

CINQUE FORMAGGI & NOCI RM 48

Five cheeses including Grana Padano, house-made ricotta, Gorgonzola DOP, Edam & buffalo mozzarella DOP, with walnuts & black pepper. [Add a drizzle of honey for a sweet & salty twist!](#)

SALAMINO RM 48

Your choice of pork or beef salami, with house-made ricotta cheese, buffalo mozzarella DOP, homemade tomato sauce & sliced chilli.

GRILLED VEGGIE RM 38

Grilled zucchini, grilled eggplant and roasted red bell peppers, buffalo mozzarella DOP & homemade tomato sauce.

GRILLS

ROASTED PORCHETTA RM 47

Italian-style roasted pork with herb butter potatoes and homemade spiced apple sauce

WAGYU BEEF TAGLIATA RM 135

Prime Wagyu beef steak cooked medium-rare and sliced, served with Chimichurri sauce, roasted garlic cloves & Himalayan pink salt.

TUSCAN SALMON FILLET RM 62

Pan-seared Norwegian salmon fillet served in a creamy garlic spinach sauce, with Italian extra virgin olive oil and dried chilli flakes.

HERB MUSTARD CHICKEN RM 35

Whole chicken leg marinated with mustard, garlic and herbs, served with mashed potato and roasted vegetables.

BURGERS

SERVED IN A HOMEMADE SESAME SEED BUN WITH ONIONS & PICKLED CUCUMBER, WITH FRENCH FRIES ON THE SIDE.

ADD EDAM CHEESE SLICE RM 5

ADD PORK BACON RM 8

ADD FRIED EGG RM 3

RA-FT SPICY PORK BURGER RM 35

Our gourmet pork burger patty with grilled sweet pineapple and spicy mayo.

BLACK ANGUS BEEF BURGER RM 35

Prime Australian Black Angus beef burger patty, caramelized onions, lettuce, tomato and mayo.

GRILLED CHICKEN BURGER RM 33

Grilled chicken breast, caramelized onions, lettuce, tomato & mayo.

VEGGIE BURGER (V) RM 33

Black beans, zucchini & jalapeno burger, with smashed avocado, lettuce, tomato & Sriracha sauce.

SALADS

GRILLED ROMAINE CAESAR (V) RM 25

Grilled Romaine lettuce wedges with Caesar dressing, garlic croutons & shaved Grana Padano.

MEDITERRANEAN HUMMUS SALAD (V) RM 25

Homemade chickpea hummus with Romaine lettuce, black olives, feta cheese & extra virgin olive oil.

SIDES

CLASSIC FRENCH FRIES (V) RM 12

TRUFFLE FRENCH FRIES (V) RM 16

GARLIC MASHED POTATO (V) RM 13

ROASTED VEGETABLES (V) RM 13

GRILLED BROCCOLI WITH GARLIC (V) RM 13

DESSERTS

CLASSIC TIRAMISU (V) RM 20

Our famous tiramisu made with layers of Italian Savoiardi biscuits soaked in Ra-Ft blend coffee, with homemade mascarpone & cocoa powder.

PANNACOTTA RM 15

Italian-style set cream dessert with lemon curd or mixed berry compote.

SICILIAN CANNOLI (V) RM 20

Two delicate crispy pastry cigars filled with our house-made ricotta, chocolate chips and dried orange.

GELATO WAFFLE CUP (V)

1 SCOOP RM 14

2 SCOOPS RM 25

Traditional Italian gelato served in a crispy waffle cup - [just ask for today's available flavors](#).

(v) = Vegetarian | Non-Halal / Serve Pork | Prices shown are inclusive of 6% SST Tax (8% for alcoholic beverages) and subject to 10% service charge where applicable.