



# M E N U

## S T A R T E R

**RISOTTO BALLS**  
mozzarella & peperonata  
14

**OYSTERS**  
fresh or baked  
1/2 dozen.....28  
1 dozen.....48

**COLD PASTA IKURA**   
salmon roe, onsen egg,  
truffle oil & seaweed flakes  
26  
(+ hokkaido scallops add 10)

**CICHETTI**  
tuna tartare with caviar, smoked  
salmon with ricotta cheese,  
olives with fresh mozzarella  
32

**SEAFOOD SOUP**  
prawns, clams & calamari  
28

**PROSCIUTTO DI PARMA SALAD**  
fresh mixed salad with  
parma ham  
19

**COLD PASTA UNI & CAVIAR**  
fresh uni, caviar & truffle oil  
48

**TUNA TARTARE**   
advocado, fresh lemon and toast  
26

**BURRATA CHEESE**  
burrata cheese, sliced  
tomatoes & olive oil  
28

**CALAMARI FRITTI**  
fresh squid, lemon &  
garlic mayonnaise  
15

**ITALIAN SALUMI**  
cured meats of mortadella,  
salami, prosciutto di parma  
cooked ham & toast  
28

### CHEF'S RECOMMENDATION

#### ANTIPASTI

*sharing platter for 2*

salumi cured meats, risotto balls,  
mozzarella, calamari & wings  
39

## P A S T A & R I S O T T O

**MUSHROOM RISOTTO**  
truffle oil & walnuts  
26

**SEAFOOD SPAGHETTI**   
calamari, prawns, clams &  
chilli  
28

**CRAB MEAT TAGLIOLINI**   
fresh pasta tagliolini,  
tomatoes & basil  
29

**TRUFFLE MUSHROOM  
RAVIOLLI**  
creamy truffle mushroom  
& ravioli  
28

**BOSCAIOLA**  
fresh pasta tagliolini, pork  
sausage, bacon & porcini  
mushroom in pink sauce,  
28

**PRAWNS AGLIO E OLIO**   
spaghetti, chilli & garlic  
28

**GNOCCHI PESTO PRAWN**  
fresh dumplings, pesto &  
prawns  
28

**BEEF LASAGNA**  
mozzarella & parmesan  
cheese  
27

## P I Z Z A

**MARGHERITA**  
tomatoes & mozzarella  
24

**FOUR CHEESE**  
mozzarella, taleggio,  
cheddar & gorgonzola  
28

**BURRATA & PROSCIUTTO DI PARMA**   
arugula & fresh tomatoes  
34

**MAZZO**   
ricotta cheese, pepperoni,  
truffle paste & spinach  
28

**SEAFOOD**  
prawns, scallops & calamari  
29

**PEPPERONI**  
pork salami, tomatoes &  
mozzarella  
26

54/56 CLUB STREET

Prices in Singapore dollars & subject to 10% service charge & prevailing Government tax



S E A F O O D   &   C H A R G R I L L E D

BLACK MUSSELS  
cooked in white wine

28

PAN SEARED COD FISH   
grilled market vegetables

38

SEAFOOD PLATTER   
lobster, prawns, calamari  
& seabass fillet

small - 54  
medium - 98

BOSTON LOBSTER  
green salad & lemon

58

JUMBO HOKKAIDO SCALLOPS  
crispy pancetta & mashed potatoes

38

M E A T   &   C H A R G R I L L E D

OXTAIL STEW   
carrots, potatoes & toasts

38

PETTO DI POLLO  
chicken breast, marsala wine,  
roasted potatoes & salad

28

SAKURA RACK OF  
PORK (350G)  
sautéed vegetables

44

WAGYU PRIME  
RIBEYE (280G)

mash potatoes, salad &  
shaved parmesan cheese

58

WAGYU BEEF TOMAHAWK   
*sharing platter*  
from 1.6kg, 4/5mb  
cooking time 30 - 45 mins  
choose 3 sides

218

BEEF TENDERLOIN (220G)  
mash potatoes & arugula

42

RACK OF LAMB   
cream spinach &  
roasted potatoes

52

WAGYU BEEF BURGER  
wagyu patty with parma  
ham & fries

30

S I D E S

MASHED POTATOES  
9

CREAM SPINACH  
10

ROASTED POTATOES  
10

SAUTÉED MUSHROOMS  
12

GRILLED MARKET VEGETABLES  
12

MIXED GREEN SALAD  
12

D E S S E R T

GELATO SELECTION  
chocolate & vanilla  
10

TIRAMISU   
coffee, kahlua & cream  
12

AFFOGATO  
vanilla gelato & espresso coffee  
11

CHEESECAKE   
mascarpone, nutella &  
gelato  
14

MAZZO DESSERT  
PLATTER  
assorted dessert of the day  
38

CHOCOLATE BROWNIES  
home-made & gelato  
12



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