



À L A C A R T E

We at Nero Nero believe in the **freshest available ingredients** imported directly from Italy.

The quality of our ingredients - along with their freshness - is paramount for us to share with you the regional tastes of traditional southern Italian dishes and their distinctly Mediterranean flavours.

It is of utmost importance to us that our guests enjoy a truly Italian sharing experience in a relaxed, casual setting. All of our dishes are crafted by our chefs to be a part of this quintessential Italian dining experience.

Overall, our goal at Nero Nero is to take our guests on a gastronomic journey through the signature tastes of Italy.

So do order up a variety of plates and pass them around the table. This is the true experience of traditional Italian dining, presented to you by our chef **Marco Petriacci** and his team.

*Welcome to
Nero Nero
- where Italian dining
is all about sharing!*






Le risate
sono più
luminose dove
il cibo
è migliore

LAUGHTER IS BRIGHTEST WHERE FOOD IS BEST

Starters / Antipasti

- Polpette di Melanzane**   **35**
Deep-fried eggplant ball stuffed with scamorza, served with arrabiata sauce & pecorino cheese
- Carpaccio di Manzo**  **55**
Thinly sliced raw beef in lemon mustard sauce, served with rocket, balsamic caviar, croutons & parmesan
- Fritto Mare** (Sharing suggestion) **58**
Fried calamari & prawns, served with garlic sauce
- Nero Nero Bruschetta** (Sharing suggestion)  **35**
2 slices of toasted Italian sourdough with tuna & onion and 2 slices pomodoro style
- Parmigiana di Zucchine** (Sharing suggestion)   **33**
Baked-in-oven zucchinis, layered with mozzarella, parmesan, tomato sauce
- Panzerotti Pugliesi** (Sharing suggestion)   **33**
Deep-fried mini calzone stuffed with buffalo mozzarella, tomato sauce, basil, served on a base of bell peppers & almond sauce
- Burrata** (Sharing suggestion)   **52**
Whole burrata cheese imported from Puglia served on a base of basil-marinated cherry tomatoes, crumbled bread, rocket leaves & extra virgin olive oil
- Gamberoni alla Griglia**  **75**
Grilled jumbo prawns served with chilli & garlic butter
- Capesante ai Piselli**   **78**
Roasted Hokkaido scallops served with green pea purée & parmesan sauce

Insalata / Saladas

- Polipo, Patate e Limone** (Sharing suggestion)   **65**
Imported Puglia octopus cooked sous vide & served on a bed of potatoes in lemon & basil pesto, topped with fennel & orange
- Insalata di Pollo**  **40**
Slow cooked free-range chicken, baby romaine lettuce, sun-dried tomatoes, olives, marinated bell peppers, dressed with honey mustard sauce
- Insalata di Salmone**   **55**
Smoked salmon salad served with goat cheese in black pepper & orange dressing

Zuppe / Soup

Soup of the Day
Try our freshly-made Italian soup of the day!

Do note that we adapt our menu to sustainable seasonal offerings. Please check with your server for exact details and pricing.

DIETARY GUIDE :  Vegetarian  Gluten-free  Dairy  Contain Nuts

All prices subjected to 10% service charge & 6% SST.

*La vita
è una
combinazione
di magia
e pasta*

LIFE IS A COMBINATION OF MAGIC AND PASTA

Primi

Most of our pasta is home-made and is cooked-to-order.

Please note that certain pastas or risotto will require additional cooking time.

Ravioli del Pastore 63

Home-made ravioli, stuffed with eggplant, sheep milk ricotta cheese & mint, sauced with arrabbiata (garlic, chilli, cherry tomato)

Plin Piemontesi 63

Home-made "candy-sized" Piedmont-style ravioli, stuffed with ricotta & spinach, sauced with butter, sage & truffle pecorino cheese

Tortellini all'Anatra 70

Home-made tortellini stuffed with duck, served with spinach purée & taleggio cream

Fettuccine al Nero di Seppia 75

Squid ink fettuccini cooked with chopped prawns & calamari, finished in marinara sauce & topped with tiger prawns

Spaghetti alle Vongole 67

Spaghetti in aglio olio, cooked with clams, topped with bottarga

Paccheri ai 3 Pomodori **VEGETARIAN** 68

Paccheri pasta served with roasted cherry tomato and San Marzano sauce, buffalo stracciatella, and basil oil

Spaghetti alla Catanese **VEGETARIAN** 65

Spaghetti with tomato and basil sauce, fried eggplant, topped with salted ricotta

Scialatielli Amalfitani 65

Traditional short and thick pasta in aglio olio, served with lamb sausage & friarielli broccoli

Cavatelli Marinara 67

Home-made cavatelli pasta shells cooked in fish stock and finished with calamari & chopped prawns

Gnocchi al Ragu 67

Home-made potato gnocchi with slow-cooked Australian lamb & pecorino cheese

Linguine al Pesto **VEGETARIAN** 55

Linguine cooked in traditional pesto sauce

Mezzelune al Salmone 70

Home-made ravioli stuffed with smoked salmon, ricotta and lime, served with saffron pistachio sauce

Risotto of the Day

Ask us about our special risotto of the day!

Our risotto is made-to-order and requires a 20-minute wait.

On Request Pasta

Bolognese • Aglio Olio • Arrabbiata

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Dallo,
pizza e pani
si mangiano,
con le mani

LITERAL TRANSLATION :

EAT CHICKEN, PIZZA & BREAD WITH YOUR HANDS

Secondi

Pollo alla Diavola		85
Whole spring chicken, roasted and marinated in a spicy sauce, served with baby potatoes, cherry tomatoes & black olives		
Stracotto di Agnello	(Cooked with wine)  	120
Australian lamb shank slow-cooked 24 hours in chianti wine served with creamy polenta, veggie caponata & rosemary jus		
Tagliata di Manzo	(Sharing suggestion)  	225
300gms of MB6 wagyu Australian ribeye, served with roast potatoes, sautéed mixed mushrooms, green salad & Nero Nero jus		
Filletto di Manzo		190
250gms of grass-fed Australian tenderloin, served with truffle mashed potatoes, broccolini, garlic confit & red wine sauce		
Coscia d'Anatra Arrosto		120
Slow-cooked duck leg served with mashed potatoes, baby carrots, orange & shallot sauce		
Filletto di Salmone	 	80
Atlantic salmon served with orange mashed potatoes, asparagus & grilled lemon confit		
Dentice alla Mediterranea	 	65
Pan-seared red snapper finished with gremolata oil (garlic oil, parsley), served with green peas purée, spinach, sun-dried tomatoes, caramelised walnuts		

Fish of the Day

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La pizza
non è
un primo.

La pizza
non è
un secondo.







La pizza
non è
un alimento.

La pizza
è l'essenza
della felicità.










PIZZA IS NOT A FIRST COURSE
THE PIZZA IS NOT A SECOND COURSE
PIZZA IS NOT A FOOD
PIZZA IS THE ESSENCE OF HAPPINESS

Traditional Pizza

At Nero Nero we make Napoli-style pizza dough using top Italian ingredients. Neapolitan-style pizza typically consists of a thin and soft crust — if it is cooked properly at a high temperature, the crust will bubble up and be charred in spots.

Focaccia al Rosmarino 	25
Focaccia with rosemary, sea salt, garlic & olive oil	
Margherita  	33
Tomato sauce, mozzarella, fresh basil	
For only buffalo mozzarella, add 10	
4 Formaggi (with top 4 Italian cheeses)  	44
Mozzarella, gorgonzola, latteria, smoked scamorza	
Diavola 	47
Tomato sauce, mozzarella, chilli, beef salami	
Tonno e Cipolla 	43
Tomato sauce, mozzarella, Italian tuna flakes in olive oil, red onion, green chilli	
Calzone 	55
Folded pizza filled with buffalo mozzarella, tomato sauce, button mushrooms & turkey ham	

Gourmet Pizza

Piccante 	55
Spicy tomato sauce, mozzarella, chicken, bell peppers	
Pizza Contadina   	60
Basil pesto, smoked scamorza cheese, fried eggplant, candy cherry tomato, black olives	
Salsiccia, Patate e Peperoni 	65
Scamorza cheese, mozzarella, roasted bell peppers, lamb sausages, potato, rosemary oil	
Frutti di Mare 	69
Mozzarella, calamari, prawns & basil	
Siciliana 	58
Tomato sauce, anchovies, grilled eggplant, buffalo mozzarella & sun-dried tomato	
Burrata  	87
Classic Italian pomodoro pizza, topped with fresh buffalo burrata	
Breasola Rucola e Grana 	69
Pomodoro pizza topped with beef breasola, rocket lettuce & shaved parmesan	

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Un dessert
senza,
formaggio
è come una,
bella a cui
manchi
un occhio

A DESSERT WITHOUT CHEESE IS LIKE
A BEAUTIFUL ONE THAT IS MISSING AN EYE

Dolci

Formaggi Italiani

A premium quality variety platter of Italian cheeses, served with jam, honey & paper bread from Sardinia

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Tiramisu (Contains alcohol)

Coffee-flavoured Italian dessert layered with ladyfingers (savoiardi) dipped in coffee, a whipped mixture of eggs, coffee liquor & mascarpone cheese, topped with cocoa

Cannoli Ricotta E Cioccolato

Cannoli shell stuffed with ricotta cheese mixed with chocolate chips, served with fresh berries

Tortino al Tartufo

Belgian dark lava cake stuffed with truffle, served with home-made Sicilian pistachio ice-cream

Panna Cotta al Frutto Della Passione

Classic Italian pannacotta served with fresh crème & passionfruit purée

Il Giardino delle Fragole (Upside Down Strawberry Tart)

Italian lemon custard cream, topped with cocoa crumble, dehydrated meringue & strawberry purée

Torta al Cioccolato Valrhona

Chocolate tart filled with valrhona chocolate, served with caramel popcorn and caramel sauce finished up with vanilla ice cream

Gelati Artigianali Your choice of home-made gelati.

Nocciola Piemontese (Piedmont ice cream)

Pistacchio di Bronte (Sicilian Pistachio)

Caffe' (Coffee)

Vanilla Francese (French Vanilla)

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