



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 della Nonna**  **38**
Home-made lamb meatball served in arrabiatta sauce, basil and Parmigiano Reggiano cheese
- Carpaccio di Manzo**  **58**
Thinly sliced raw beef in lemon mustard sauce, served with rocket, balsamic caviar, croutons & parmesan
- Fritto Mare** (Sharing suggestion)  **65**
Fried calamari & prawns, served with garlic sauce
- Nero Nero Bruschetta** (Sharing suggestion)   **40**
2 slices of toasted Italian sourdough with buffalo straciatella and marinated cherry tomatoes, 2 slices of truffle mushroom style
- Parmigiana di Zucchine** (Sharing suggestion)   **42**
Baked-in-oven zucchini, layered with mozzarella, parmesan, tomato sauce
- Panzerotti Pugliesi** (Sharing suggestion)    **42**
Deep-fried mini calzone stuffed with buffalo mozzarella, tomato sauce, basil, served on a base of bell peppers & almond sauce
- Gamberoni alla Puttanesca**  **42**
Pan-seared tiger prawns served with Puttanesca sauce, served with toasted sourdough

Insalata / Saladas

- Insalata di Cesare**   **40**
Marinated romaine lettuce with home-made Caesar dressing topped with seasoned grilled chicken, beef bacon and hard-boiled eggs
- Insalata Mediterranea**   **45**
Marinated mixed greens in homemade lemon dressing, capsicum, cherry tomatoes, black olives, cucumber and feta cheese crumble
- Burrata** (Sharing suggestion)   **55**
Whole burrata cheese imported from Puglia served on a base of basil-marinated cherry tomatoes, crumbled bread, rocket leaves & extra virgin olive oil
- 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

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 arrabiata (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 Alla Guancia 72

Home-made Tortellini stuffed with slow cooked wagyu beef cheeks, served with spicy tomato sauce and taleggio cream

Fettuccine Bolognese 65

Home-made fettuccine pasta served with classic bolognese sauce

Fettuccine al Nero di Seppia 75

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

Pappardelle Funghi e Tartufo 75

Home-made pappardelle pasta cooked in a rich truffle and mushroom sauce and Pecorino Romano cheese

Spaghetti alle Vongole 67

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

Cavatelli Marinara 75

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

Orecchiette all'Ortolana **VEGETARIAN** 62

Home-made oriechiette pasta cooked in broccoli sauce, seasonal vegetables topped with buffalo stracciatella and garlic crumble

Rigatoni Salsiccia e Zafferano 65

Rigatoni pasta cooked in saffron sauce, with lamb sausages and Pecorino Romano

Capellini al Piccante 68

Angel hair pasta cooked with chopped prawns, mint leaves, parsley, coriander, chilli and finished with egg yolk

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














Aglio Olio • Arrabiata

DIETARY GUIDE:  Vegetarian  Gluten-free  Dairy  Contain Nuts

Dallo,
pizza e pani
si mangiano
con le mani

LITERAL TRANSLATION :
EAT CHICKEN, PIZZA & BREAD WITH YOUR HANDS

Secondi

Pollo in Umido 	85
Slow cooked whole spring chicken in capsicum and tomato sauce served with baby potatoes, cherry tomatoes and black olives	
Stracotto di Agnello (Cooked with wine)  	138
Australian lamb shank slow-cooked 24 hours in chianti wine served with creamy polenta, veggie caponata & rosemary jus	
Tagliata di Manzo (Sharing suggestion)  	Market Price
MB6 wagyu Australian ribeye, served with roast potatoes, sautéed mixed mushrooms, green salad & Nero Nero jus	
Polpo alla Griglia 	135
Grilled imported Italian octopus served with saffron mash, garlic crumble and puttanesca sauce	
Filletto di Merluzzo 	148
Roasted Atlantic cod served with caponata risotto and sun-dried tomatoes	
Filletto di Manzo 	190
250gms of grass-fed Australian tenderloin, served with truffle mashed potatoes, broccolini, garlic confit & red wine sauce	
Filletto di Salmone  	95
Atlantic salmon served with orange mashed potatoes, asparagus & grilled lemon confit	
Dentice alla Mediterranea  	75
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 	
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 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  	39
Tomato sauce, mozzarella, fresh basil	
For only buffalo mozzarella, add 10	
4 Stagioni 	52
Tomato sauce, mozzarella, fresh basil, black olives, mushrooms, hard-boiled eggs, artichokes and turkey ham	
Diavola 	54
Tomato sauce, mozzarella, chilli, beef salami	
Tonno e Cipolla 	48
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	
5 Formaggi (with top 5 Italian cheeses) 	58
Mozzarella, gorgonzola, fior di latte, smoked scamorza and ricotta	
Burrata  	87
Classic Italian pomodoro pizza, topped with fresh buffalo burrata	
Pizza al Salmone 	69
Fior di latte, smoked salmon, capers and lemon zest	
Pizza al Tartufo  	78
Classic pizza, topped with seasonal mushrooms and truffle paste	

DIETARY GUIDE :  Vegetarian  Gluten-free  Dairy  Contain Nuts

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

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

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

Panna Cotta al Basilico e Fragole

Italian basil panna cotta topped with fresh strawberries

Torta al Mango e Formaggi

Italian cream cheesecake topped with fresh mangoes and home-made mango purée

Torta Alla Citronella e Frutti di Bosco

Home-made lemongrass tart served with fresh forest fruits and strawberry ice-cream

Tortino al Tartufo

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

Gelati Artigianali **Your choice of home-made gelati.**

Nocciola Piemontese (Piedmont ice cream)

Pistacchio di Bronte (Sicilian Pistachio)

Cioccolato (Chocolate)

Vanilla Francese (French Vanilla)

Tiramisu

Sorbet **Your choice of home-made sorbet.**

Strawberry

Lemon

DIETARY GUIDE :  Vegeterian  Gluten-free  Dairy  Contain Nuts

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