



Baked Camembert

FOR THE TABLE

FOCACCIA (Per Piece) ✓ \$3.50

Rosemary, cherry tomatoes, olives, oregano, garlic, side of olive vinaigrette

Minimum 2 Pieces

BAKED CAMEMBERT ✓ \$25.90

Baked with garlic and thyme, served with side of baguette and cracker, drizzled with honey

Additional baguette and cracker (\$5)

BRUSCHETTA PLATTER \$15.90

4 kinds of bruschetta;
Tomato and basil | Wild mushroom with parmigiano cheese
Spicy mayo shrimp | Cream spinach and smoked salmon

FRESHLY SHUCKED OYSTERS (3 Pcs) \$20.90

Plump, creamy and lightly briny, with lemon wedges

6 Pcs (\$30.90) | 12 Pcs (\$55.90)



Freshly Shucked Oysters

Please inform your server if you have any food allergies
 Chef's Recommendation  Spicy  Vegetarian
 Prices are subject to Service Charge and prevailing GST

SALAD

 **BURRATA** ✓

Burrata cheese served with cherry tomatoes, sweet basil, balsamic glaze

\$21.90

PROSCIUTTO

Wild rocket, prosciutto ham, sun-dried tomatoes, citrus vinaigrette

\$19.90

CAESAR

Baby romaine, egg, smoked chicken, bacon bits, croutons, homemade dressing

\$15.90

Add-On: Smoked salmon \$6 | Prosciutto ham \$8



Prosciutto Salad

SOUP

TRUFFLE MUSHROOM ✓

Mix mushrooms, cream, truffle oil

\$13.90

SOUP OF THE DAY

Check with us for our daily special

\$10.90



Truffle Mushroom



Burrata Salad

ANTIPASTI

- TROVATO'S PLATTER** \$29.90
 Chef's selection - Assortment of cheese & cold cuts
- ROASTED BONE MARROW** \$18.90
 Marinated in marjoram, rosemary, baked till juicy, sprinkle of sea salt, drizzle of olive oil and side of baguette *(Min. wait of 20mins)*
- ITALIAN MEATBALLS** \$15.90
 Homemade beef meatballs, parmigiano cheese, tomato sauce
- CLAMS AND MUSSELS** \$24.90
 Slow stew mussel and clams in vino bianco (white wine), fresh basil, diced onion, garlic, side of bread **Spicy / Non-spicy*
- HALF SHELL SCALLOPS (3 Pcs)** \$16.90
 Baked scallop, topped with caviar, creamy mayo and parmigiano cheese
- GRILLED OCTOPUS** \$28.90
 Octopus leg, squid ink aioli, concassé
- OYSTERS AL FORNO (BAKED) (6 Pcs)** \$38.90
 Oysters sautéed with bacon bits, onion, spinach and gratin with mornay sauce
- SEAFOOD STEW** \$35.90
 Fresh tiger prawns, bay scallops, mussels, clams, snow crab in tomato stew with white wine, served with side of garlic bread
- TROVATO'S CHILLI CRAB** \$24.90
 Fried soft shell crab with a side of bread, chilli crab sauce



Grilled Octopus



Seafood Stew



Oysters Al Forno

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Arancini

BITES

-  **TRUFFLE FRIES** ✓ \$16.90
Shoestring fries, truffle oil, parmigiano cheese
- REGULAR FRIES** ✓ \$8.90
Shoestring fries, sea salt
- MUSHROOM FRITTO** ✓ \$13.90
Fried button mushroom, garlic aioli dip
- ITALIAN SPICY or HONEY WINGS (5 Pcs)** \$12.90
Fried midwings hand brushed with our in-house sauce
-  **SQUID FRITTO** \$18.90
Deep fried squid, remoulade sauce
- ITALIAN WHITE BAIT** 🌶️ \$14.90
Chilli flakes, sea salt, lemon drizzle
- PROSCIUTTO WRAPPED ASPARAGUS** \$19.90
Baked asparagus wrap with prosciutto ham, balsamic reduction
-  **ARANCINI** ✓ \$17.90
Risotto rice balls stuffed with buffalo cheese, mozzarella cheese, carrot puree



Squid Fritto



Prosciutto Wrapped Asparagus



Beef Lasagne

R I S O T T O

ASPARAGUS RISOTTO ✓ \$22.90

Asparagus, baby carrot, cream mascarpone sauce

GAMBERI RISOTTO \$25.90

Fresh tiger prawn, bay scallop, in-house Italian tomato sauce

TRUFFLE RISOTTO ✓ \$23.90

Mixed mushrooms, truffle oil, truffle cream sauce



Gamberi Risotto

P A S T A

FUSILLI POMODORO ✓ \$16.90

Traditional italian sauce made in-house with tomatoes, garlic, onion, basil *Spicy / Non-spicy

TAGLIATELLE PESTO ✓ \$21.90

In-house blend of fresh basil, pine nuts, sun-dried tomatoes, cream, parmigiano cheese

VEDURE LASAGNE ✓ \$21.90

Layers of eggplant and pasta in tomato sauce, bechamel, parmigiano cheese

TAGLIATELLE CARBONARA \$23.90

Smoked pancetta tossed in light cream sauce, topped with egg yolk and parmigiano cheese

SPAGHETTI BOLOGNESE \$20.90

Slow cooked ground beef, onions, fresh tomatoes, parmigiano cheese

BEEF LASAGNE \$21.90

Layers of pasta in beef bolognese sauce, bechamel, parmigiano cheese



Tagliatelle Carbonara



PASTA

SPAGHETTI SAUSAGE RAGU \$23.90

Grilled pork cheese sausage, baby spinach, chopped chilli, ragu beef sauce

GARGANELLI ROSATELLA \$26.90

Crispy prosciutto ham, wild rocket, creamy pink sauce

LINGUINE AGLIO OLIO \$23.90

Simple yet delicious sauce of olive oil sautéed with mix mushroom, bacon, garlic, chopped chilli

LINGUINE SEAFOOD AGLIO OLIO \$25.90

Simple yet delicious sauce of olive oil sautéed with fresh tiger prawns, mussels, squid, garlic, chopped chilli

LINGUINE PUTTANESCA \$28.90

Soft-shell crab, squid, mussel, prawn sautéed with black olives, capers, anchovies, diced onions and fresh basil in spicy tomato sauce - For Seafood Lovers

SPAGHETTI VONGOLE \$22.90

Clams sautéed with olive oil vino bianco, garlic, onions
*Spicy / Non-spicy

GNOCCHI GORGONZOLA \$26.90

Pillowy gnocchi in chef's in-house cheese sauce, topped with parmigiano cheese - For Cheese Lovers



Garganelli Rosatella



Beef Tortellini

HOMEMADE PASTA

RICOTTA RAVIOLI \$26.90

Pasta stuffed with ricotta cheese, butter sage sauce, parmigiano cheese

BEEF TORTELLINI \$24.90

Spinach pasta stuffed with ground beef, pomodoro basil sauce

KIDS MENU

For children 10 and under, all items include a packet of apple juice

*Not available for takeaway

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SPAGHETTI CARBONARA

FISH AND CHIPS

BOLOGNESE SPAGHETTI

PIZZA (BASE: TOMATO OR CREAM)

Cheese, Ham



Linguine Puttanesca

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PIZZA



Calzone (Halfmoon)

RED

MARGHERITA ✓ \$19.90
Freshly sliced romaine tomatoes, fresh basil, tomato sauce, mozzarella cheese

VERDURE ✓ \$22.90
Eggplants, zucchini, capsicum, mushroom, tomato sauce, mozzarella cheese

CACCIATORE \$22.90
Chicken cube, onion, mushroom, tomato sauce, mozzarella cheese

 **CALZONE (HALFMOON)** \$25.90
Streaky bacon, mushroom, onion, pomodoro sauce, mozzarella cheese

PEPPERONI \$24.90
Beef salami, oregano, tomato sauce, mozzarella cheese

 **TRIO PORK** \$25.90
Pork salami, slow cooked ground pork, sausage, tomato sauce, mozzarella cheese

PROSCIUTTO RUCOLA \$29.90
Wild rocket, prosciutto ham, olive oil, tomato sauce, parmigiano, mozzarella cheese

 **TROVATO'S SPECIAL** \$35.90
Charcoal pizza base, chef's choice of ingredient selection - 4 Flavours



Pepperoni



Trovato's Special

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T



Smoked Salmon

PIZZA

WHITE

- TRUFFLE MUSHROOM**  \$25.90
 Mix mushrooms, sweet onions, truffle sauce, parmigiano cheese
- FORMAGGI** \$25.90
 Gorgonzola, ricotta, brie, mozzarella cheese
- CARBONARA PIZZA** \$27.90
 Bacon, egg yolk, garlic cream, parmigiano, mozzarella cheese
- PANCETTA SPINACH** \$29.90
 Pancetta, sauteéd spinach, onions, egg, cream, mozzarella cheese
- SMOKED SALMON** \$30.90
 Smoked salmon, bombay onions, cream, garlic dill reduction, caviar, mozzarella cheese
-  **SPICY CRAB**  \$29.90
 Crab meat, bay scallops, sambal aioli, bombay onions, cherry tomato, chilli, mozzarella cheese
-  **GARLIC BUTTER PRAWN** \$26.90
 Sauteéd prawn, garlic butter, parsley
- OCTOPUS PIZZA** \$32.90
 Grilled octopus, tomato concassé, potato, honey mustard, mozzarella cheese



Pancetta Spinach



Garlic Butter Prawn

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MAINS

T

CHICKEN ROULADE \$26.90
Bacon wrapped chicken thigh, tomato risotto, Italian cream sauce

 **DUCK CONFIT** \$29.90
Duck leg, mashed potato, tangy orange glaze

FISH OF THE DAY \$28.90
Baked fish with white wine, caper sauce, thyme, butter, cherry tomato *Check with us for available fish

SEAFOOD FRITTO \$32.90
Assorted seafood fritter with white fish fillet, squids, prawn, soft shell crab, remoulade sauce

 **IBERICO PORK CHOP** \$38.90
200G Grilled nutmeg marinated pork, herb potato, spicy sweet pomodoro sauce, broccoli

RIBEYE MB4+ \$42.90
200G Charcoal grilled Ribeye steak served with sautéed vegetables, potatoes, chasseur sauce

OSSO BUCO \$35.90
Slow braised veal shank, potatoes, tomato bell pepper sauce

LAMB SHANK \$32.90
Slow braised lamb leg, carrot puree, arugula



Chicken Roulade



Duck Confit



Iberico Pork Chop

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T



Tiramisu

DESSERT

TIRAMISU	\$12.90
CREME BRULEÉ	\$8.90
BERRIES PANNA COTTA	\$8.90
CHOCOLATE CAKE <i>With Caramelised Bananas</i>	\$12.90
SORBET & A POUR OF PROSECCO <i>Raspberry Sorbet, Prosecco BRUT</i>	\$15.90
AFFOGATO	\$7.90
GELATO <i>Vanilla Double Chocolate Raspberry Sorbet Pistachio (+\$2)</i>	\$4.50



Berries Panna Cotta

For more monthly special desserts, please refer to our cake display



Sorbet & A Pour of Prosecco



Chocolate Cake

Prices are subject to Service Charge and prevailing GST



BEVERAGE

COFFEE | TEA

	Hot	Iced
ESPRESSO	\$4.0	-
LONG BLACK	\$4.5	\$5.5
MACCHIATO	\$5.0	-
FLAT WHITE	\$5.5	\$6.9
CAFE LATTE	\$5.9	\$6.9
CAPPUCCINO	\$5.5	\$6.9
MOCHA	\$6.5	\$7.5
HAZY MOCHA	-	\$8.0
<i>Hazelnut, Chocolate, Espresso, Oat Milk</i>		
HOT CHOCOLATE	\$6.5	\$7.0
MATCHA LATTE	\$6.5	\$7.5
CHAI LATTE	\$6.5	\$7.5
POT OF TEA	\$7.0	-
<i>English Breakfast Earl Grey Chamomile Jasmine</i>		
Extra Shot Espresso	+\$2.0	
Oat Milk	+\$1.0	
Hazelnut Caramel Vanilla	+\$1.0	

HOMEMADE

ICED LEMON TEA	\$5.0
ICED SHAKEN	\$6.5
<i>Rose Lemonade Grapefruit Tea Honey Mango Tea</i>	
YUZU FIZZ	\$7.0
RASPBERRY BLAST	\$7.5
BLUEBERRY BLISS	\$7.5
SPARKLING ELDERFLOWER	\$7.0



San Pellegrino



Matcha Latte (Iced)

WATER

\$5.5

SAN PELLEGRINO SPARKLING (500ml)
ACQUA PANNA STILL (500ml)

JUICES

\$5

CRANBERRY | ORANGE | LIME | APPLE



Raspberry Blast

CANNED DRINKS

COKE COKE ZERO SPRITE ROOTBEER	\$4.0
GINGER ALE TONIC SODA WATER	\$4.0
SAN PELLEGRINO	\$6.0
<i>Pomegranate Orange Grapefruit</i>	



DRAFT

1/2 pint / 1 pint

PERONI AZZURRO LAGER

\$9 | \$12

5.1% ABV

Light and clean like a pilsner beer, Italian lager beer with a crisp and refreshing taste and subtle citrus aroma.

SEASONAL CRAFT BEER

Please check with the servers for our current selection of craft beer

HIGHBALL

\$12

- LEMON HIGHBALL
- HONEY HIGHBALL
- ELDERFLOWER HIGHBALL

GIN & TONIC

\$12

- YUZU GIN & TONIC
- PINK ROSE GIN & TONIC
- ITALIAN GIN & TONIC

COCKTAIL

\$15

- ITALIAN SANGRIA
Triple sec, red wine, soda, orange juice, lemon slice
- APEROL SPRITZ
Prosecco, aperol, soda, orange slice
- CLASSICO MOJITO
White rum, sprite, lime, mint leaves
- STORMY MULE
White rum, root beer, vanilla ice cream, mint leaves
- WHISKEY SOUR
Bourbon, lemon juice, syrup, orange slice
- GODFATHER
Whiskey, amaretto, orange peel
- ELDERFLOWER GIMLET
Gin, elderflower liqueur, lime, fresh basil
- MANGO PARADISE
Gin, mango puree, grenadine, lime
- THE BLOSSOM
Vodka, lemon, blue curacao, lavender buds



Italian Gin & Tonic

MOCKTAIL

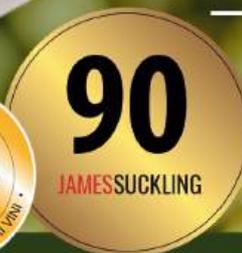
\$12

- VIRGIN MULE
Ginger ale, lemon, cranberry
- PINK FANTASY
Rose, lavender, cranberry, soda
- RASPBERRY BOMB
Raspberries, raspberry sorbet, lemon, soda
- CITRUS TWIST
Lemon, grapefruit, lime, fresh basil
- VIRGIN PASSION MOJITO
Passion puree, lime, mint leaves, soda
- 4TH OF JULY
Grenadine, lemonade, soda, blue syrup



Aperol Spritz

PLATINUM
97
POINTS



WINE LIST
WHITE & SPARKLING

ITALIAN WHITE

Moscato D'Asti DOCG, I Vignaioli S. Stefano \$66
Piemonte, Italy | 100% Moscato
Intensely fruity with aromatic nose. The sweetness is perfectly balanced with low alcohol & acidity.

Light	■ ■ ■ ■ ■	Bold
Gentle	■ ■ ■ ■ ■	Fizzy
Soft	■ ■ ■ ■ ■	Acidic

Lugana San Benedetto, Zenato \$68
Veneto, Italy | 100% Trebbiano di Lugana
Appealing notes of peaches, citrus, bananas, and herbs, which are underscored by crisp acidity and supple body on the palate.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Pinot Grigio Arnasi, Tinazzi \$67
Veneto, Italy | 100% Pinot Grigio
Intense aromas of tropical fruit and white flowers on the nose. Fresh, savory, and well-balanced.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Falanghina del Sannio, Cantina del taburno \$70
Campania, Italy | 100% Falanghina
Fruity aroma with pineapple and ripe pear notes. Supple in the mouth with a high aromatic persistence.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Gavi, Picollo Ernesto \$65
Piemonte, Italy | 100% Cortese
Clay soils with old vines gives a pear-pulp like aromatic during fermentation and the light, crisp white is worth every dollar.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Leiten Gewürztraminer, Nals Margreid \$76
Trentino-Alto Adige, Italy | 100% Gewürztraminer
Rich and spicy with notes of pineapple, kiwi and undertones of rosemary. Well-rounded and juicy.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Chardonnay Laudari, Baglio Del Cristo Di Campobello \$84
Terre Siciliane, Italy | 100% Chardonnay
Aromas of spring flower, toasted bread, balsamic notes along with yellow apple and wild herb. A coffee note lingers with fresh tangy acidity.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Chardonnay Fabrizio Bianchi, Castello di Monsanto \$90
Toscana, Italy | 100% Chardonnay
Rich, smooth, and floral, vinified in steel and French barrels. Aromas of peach, chamomile, sage.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Isolano Dolce & Gabbana Etna Bianco, Donnafugata \$89
Etna, Italy | 100% Carricante
Refined bouquet with fragrant citrus scents of lemon zest, flint stone, yellow fruits and Mediterranean herbs.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

OTHER WHITE

Sauvignon Blanc, Mount Riley \$72
Marlborough, New Zealand | 100% Sauvignon Blanc
Aromas of citrus, passionfruit, gooseberries and currant with a touch of crushed herbs. Refined flavours finishing with a crisp acidity.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

Riesling Trocken, Weingut Sechhof \$65
Rheinhessen, Germany | 100% Riesling
Balance of playful floral notes and serious minerality. Aromas of salted grapefruit, golden apple and candied lemon. Saline minerality to the palate and a mix of stone fruit and citrus flavors.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic

PROSECCO | SPARKLING

Dei Casel Prosecco Extra Dry NV, Adami \$64
Veneto, Italy | 100% Glera
Crispy acidity, bright fruity aroma of peach, pears, citrus fruits with hints of lime.

Light	■ ■ ■ ■ ■	Bold
Gentle	■ ■ ■ ■ ■	Fizzy
Soft	■ ■ ■ ■ ■	Acidic

Luxury Dry Kingdom Gold, Astoria \$68
Veneto, Italy | Blend-Glera and Pinot Bianco
Fragrant, deep bouquet with clear nuances of orange flower and candied lime. Fresh on the palate with intense and pervasive fruity overtones.

Light	■ ■ ■ ■ ■	Bold
Gentle	■ ■ ■ ■ ■	Fizzy
Soft	■ ■ ■ ■ ■	Acidic

Prosecco 'Argeo' Treviso Brut DOC, Ruggeri \$64
Veneto, Italy | 100% Glera
The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity.

Light	■ ■ ■ ■ ■	Bold
Gentle	■ ■ ■ ■ ■	Fizzy
Soft	■ ■ ■ ■ ■	Acidic



JAMES SUCKLING
94
points

ROBERT PARKER
93
points

ARGIANO
BRUNELLO
DI MONTALCINO
2017

WINE LIST
ITALIAN RED

Chianti Classico AMA, Castello Di Ama \$84
Tuscany, Italy | 100% Sangiovese
Fine and firm tannins. Chewy yet polished and fine. Juicy at the end with some crunchiness.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Blu Onice, Nativ \$88
Irpinia, Italy | 100% Aglianico
Pleasant spicy notes and Maiatica cherry from Taurasi.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Senes Cannonau Di Sardegna Riserva, Argiolas \$92
Sardinia, Italy | 100% Cannonau
Aromas of cherries and plums with earthy, mushroomy undertones. Slight tobacco, bitter cocoa, rounded tannins, balanced structure.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Blauburgunder (Pinot Noir), Falkenstein \$94
Alto Adige, Italy | 100% Pinot Nero/Pinot Noir
Aroma of ripe cherries, violets, and subtle spices. Flavors of red berries, plum, and hints of oak.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Brunello di Montalcino 2017, Argiano \$138
Toscana, Italy | 100% Sangiovese
Classic hints of red fruit mixed with aromatic herbs and spices. Broad robust and savoury with silky tannins.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Sci Anime Puglia Rosso, Cignomoro \$92
Puglia, Italy | Blend - Primitivo, Aglianico, Negroamaro, Nero di Troia
Blend of native Italian varietals. Ripe fruits, such as blackcurrant and blackberry, infused with toasted oak, hints of toasted almonds and gianduja.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Rondine Rosso Veneto, Tinazzi \$76
Veneto Italy | Blend-Corvina, Cabernet, Merlot
Notes of cherry, plum, blackberry with earthy hints. On the palate, it reveals flavors of red berries, plum, and hints of smokey oak

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Montepulciano d'bruzzo, Valle Reale \$79
Abruzzo, Italy | 100% Montepulciano
Explosive aromas of blueberries, cherries, licorice, and sweet spices, with a pleasant finish.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Rosso di Valtellina, Arpepe \$98
Lombardia, Italy | 100% Nebbiolo
Raspberry and strawberry ever present. Hint of peppery spice that lingers and a touch of red rose petals. Wine with medium body and fruity red berries stays on your palate.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Rosso di Montalcino, Ciacci Piccolomini d'Aragona \$72
Tuscany Italy | 100% Sangiovese
Notes of red berry fruits enriched by slight floral and spicy hints.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Lucente, Tenuta Luce \$99
Toscana, Italy | Merlot, Sangiovese
Ripe red fruit, raspberries and sour cherries, a touch of vanilla and slight balsamic hint. Balanced and well-supported by a pleasant crispness and smooth tannins, with its sweet aftertaste give a persistent finish.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

La Costa Dogliani, Chionetti, \$78
Piedmont, Italy | 100% Dolcetto
Leather, tobacco, cedar, dried red rose petals, and menthol meld into a core of dark red plum fruit. Robust and yet signs of potential in aging.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

A Quo Toscana, Montepeloso \$85
Toscana, Italy | Blend - Sangiovese, Cabernet sauvignon, Malvasia Nera
Notes of sour cherry, liquorice, and lilac. With crisp fruit core, fine-grained tannins, until the lingering finish.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Tancredi Dolce & Gabbana, Donnafugata \$109
Terre Siciliane, Italy | Cabernet Sauvignon, Tannat, Nero d'Avola
Ripe red fruit; cherries and plums. Scents of red rose followed by delicate spicy hints (nutmeg and white pepper) and sweet nuances of vanilla and tobacco.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

Barolo, Leopardi \$128
Piemonte, Italy | 100% Nebbiolo
Intense at the nose, violet and cherry, liquorice and tobacco notes. Smooth and rich in the mouth.

Light	■ ■ ■ ■ ■	Bold
Dry	■ ■ ■ ■ ■	Sweet
Soft	■ ■ ■ ■ ■	Acidic
Smooth	■ ■ ■ ■ ■	Tannic

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WINE LIST



ITALIAN RED

Amarone Case Vecie, Brigaldara \$138
 Verona, Italy | Corvina, Rondinella, Corvinone
 Notes of dried cranberry, kirsch, brown spices, figs macerated in sugar syrup and botanical herbs. Flavours of cinnamon, pepper, tobacco and pot pourri.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

Sesto a Quince IGT, 2013, Vinisia \$218
 Campania, Italy | 100% Aglianico
 Intense ruby red, bold. Nose to black fruits and spice. Earthy minerality on the finish.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

Brunello Di Montalcino, 2015, Giodo \$328
 Tuscany, Italy | 100% Sangiovese
 100 points by wine critics, Well balanced yet complex and intense. Notes of Oak, chocolate and red berries.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

OTHER RED

Rioja Reserva, Muga \$118
 Rioja, Spain | 100% Tempranillo
 Red fruit aromas such as blackberries and reminders of spices. Balanced by smoked aromas. A subtle vanilla pod aroma coming through with roast coffee nuances.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

OTHER RED

Cabernet Sauvignon, Stags' Leap \$130
 Napa Valley, USA | 100% Cabernet Sauvignon
 Bright red berry fruits on the nose, floral notes of lavender and violet. Juicy cassis, blackberry, and red cherry are supported by hints of red rose, tobacco leaf, and earthy forest floor.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

Pinot Noir Omaka Reserve, Saint Clair Family Estate \$90
 Marlborough, New Zealand | 100% Pinot Noir
 Dark fruits and spice with a hint of vanilla. Flavours of black cherry and olive, incorporating subtle graphite characters and toasty oak.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

Shiraz H.P. Hydraulic Press, David Franz \$88
 Barossa Valley, Australia | 100% Shiraz
 Raspberry upfront over plum. Red berries, framing acidity that defines a long lingering palate length with velvety soft tannins.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

Burgundy Santenay, Vincent Bachelet \$96
 Côte de Beaune, France | 100% Pinot Noir
 Aroma of red berries. Firm and powerful attack with a beautiful structure on the palate.

Light	■■■■■	Bold
Dry	■■■■■	Sweet
Soft	■■■■■	Acidic
Smooth	■■■■■	Tannic

HOUSE WINE GLS | BTL

WHITE WINE \$13 | \$60

Pinot Grigio DOC, Cesari, Delle Venezie, Italy
 Straw yellow colour, floral and fruity bouquet. Dry, fresh and well balanced with good length. Pairs well with antipasti and seafood.

RED WINE \$13 | \$60

Montepulciano, Velenosi, Abruzzo, Italy
 Medium bodied, ruby red with purple hues. Fresh, with black current and raspberry hints. Soft and velvety mouthfeel. Pairs with most pasta and pizza.

PROSECCO \$13 | \$60

Torresella Prosecco DOC Extra Dry NV, Veneto, Italy
 Delicate aroma of green apples and white flowers. The flavor is quiet but very fresh, with notes of pears, apples, and citrus.



SPIRITS

GIN Shot | Bottle

Poli Marconi 46 (Italy) \$12 | \$148

GinRaw Gastronomic (Barcelona) \$12 | \$145

SINGLE MALT Shot | Bottle

Glenfiddich 12 Years \$12 | \$148

Glenfiddich 15 Years \$18 | \$218

Loch Lomond 12 Years \$12 | \$145

Loch Lomond 14 Years \$16 | \$188

Bowmore 12 Years \$10 | \$138

Bowmore 15 Years \$16 | \$208



Prices are subject to Service Charge and prevailing GST



OUR STORY: BROTHERS, BOTTLES, AND A TABLE FOR ALL

'TROVATO'

*– suggest a comforting feeling of having found the right place.
It evokes a sense of culinary gem, like our guests have just “found” their new favorite dining spot.*

We're two brothers behind Trovato.

We never needed much of a reason to gather family and friends around a table. Some of our best memories are the simple ones: a lovingly battered wooden board piled with cheeses, an honest bottle of red breathing between laughter, and hours that slipped away far too quickly.

Over the years, our group of socials outgrew the house altogether. That's when we realized what we really wanted: a permanent place where everyone could feel the same warmth we'd shared with our own circle—no invitation required, just an open door.

So we open Trovato, where every detail carries a local heartbeat.

You are the people who bring this place to life, whether it's your first time here or your tenth you're part of our story.



Scan to learn more about Trovato



@trovatosg



8842 9826



*Loved your meal? Let us know!
Leave a review – we truly appreciate every kind word.*