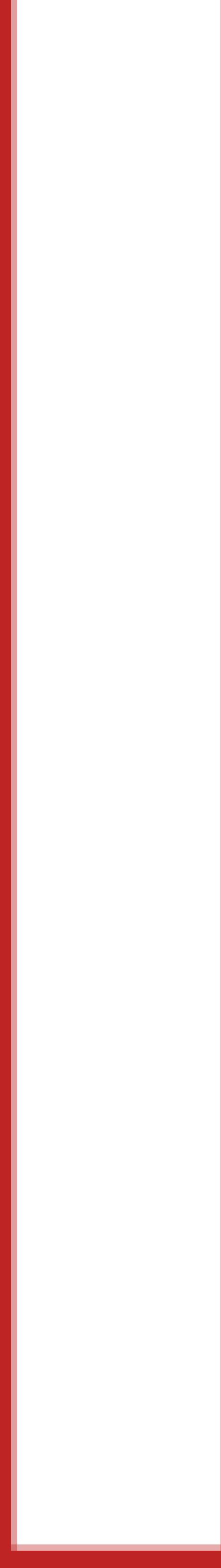






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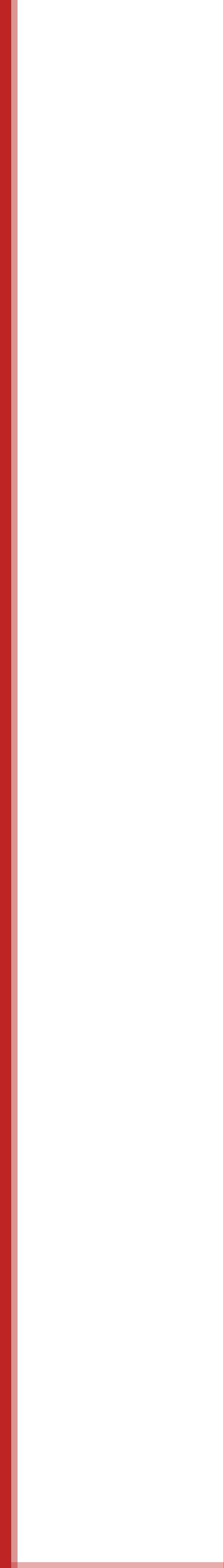




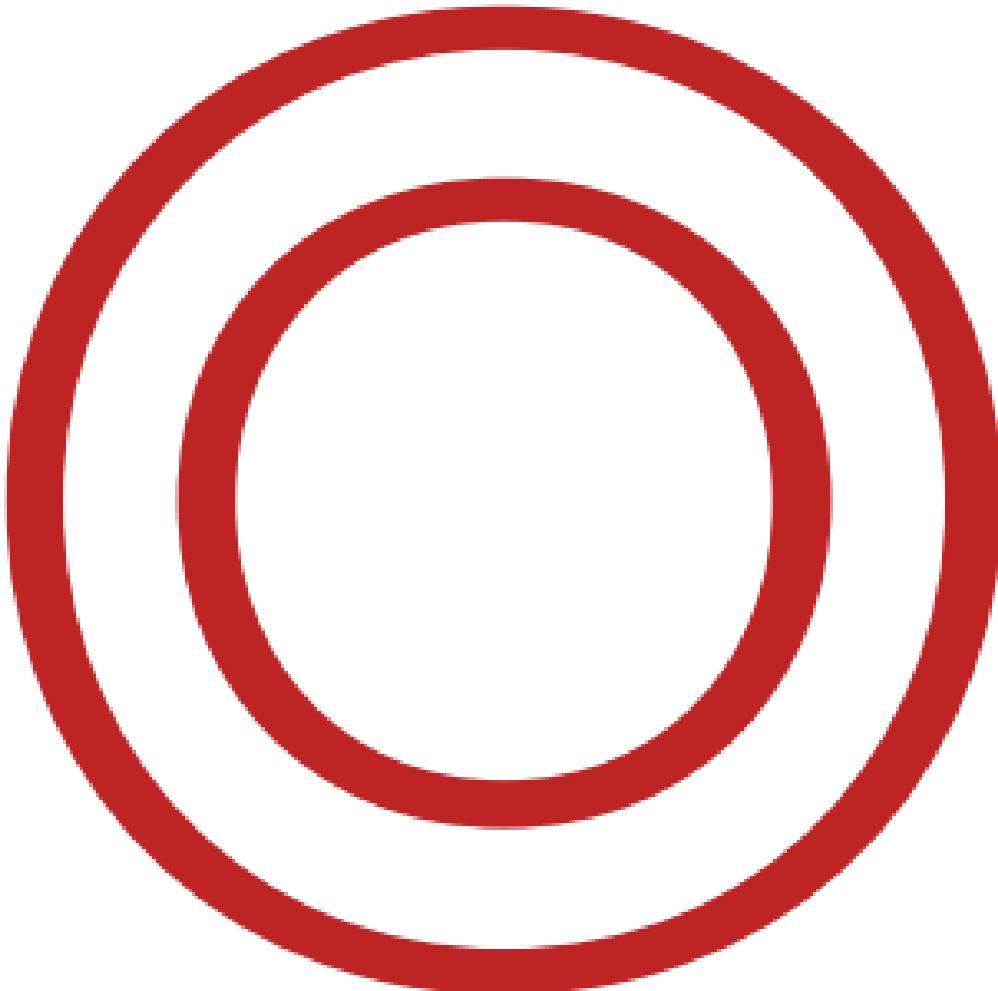


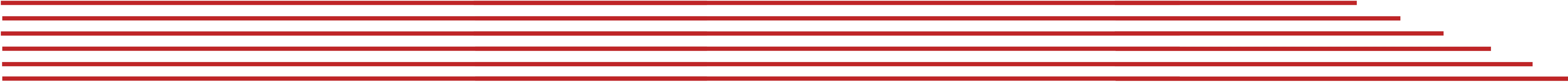
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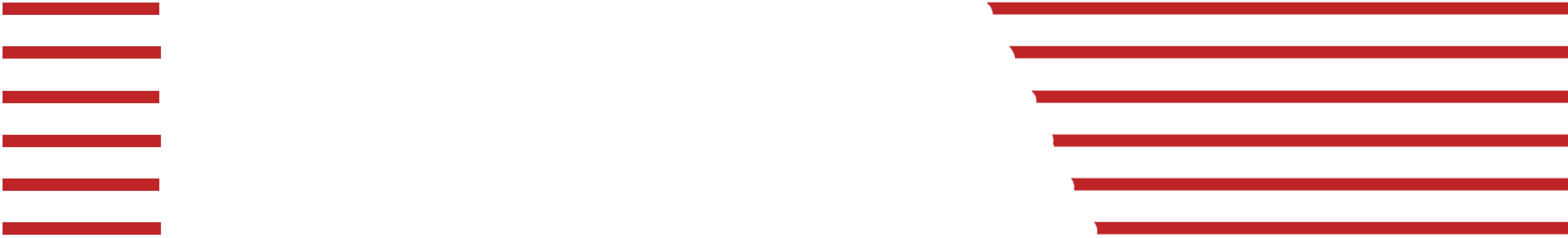




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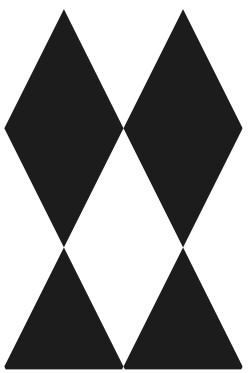




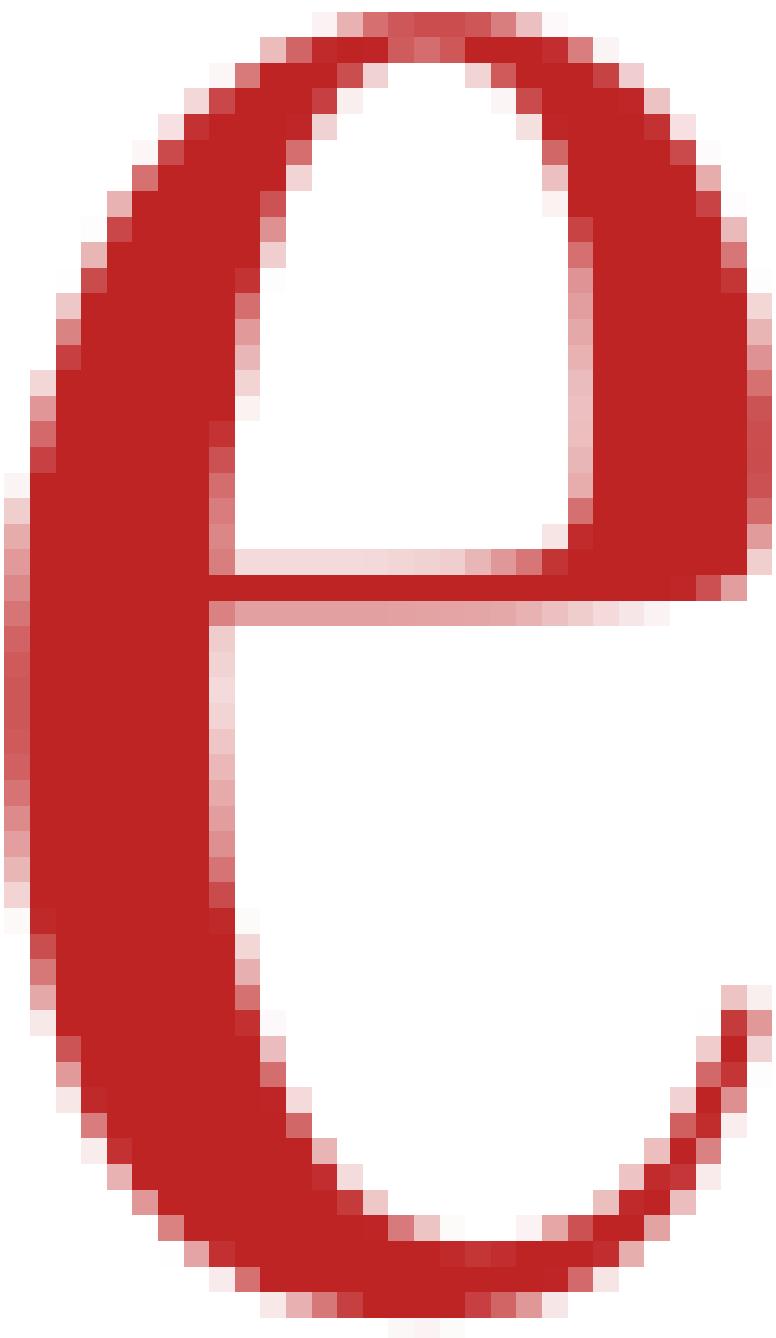


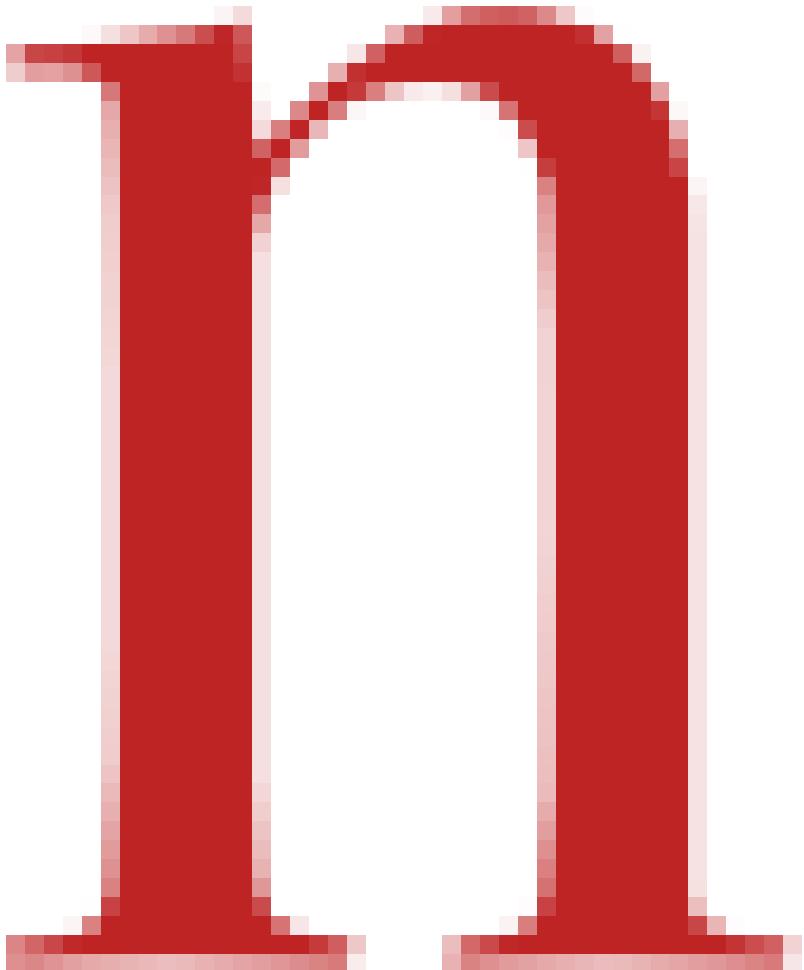


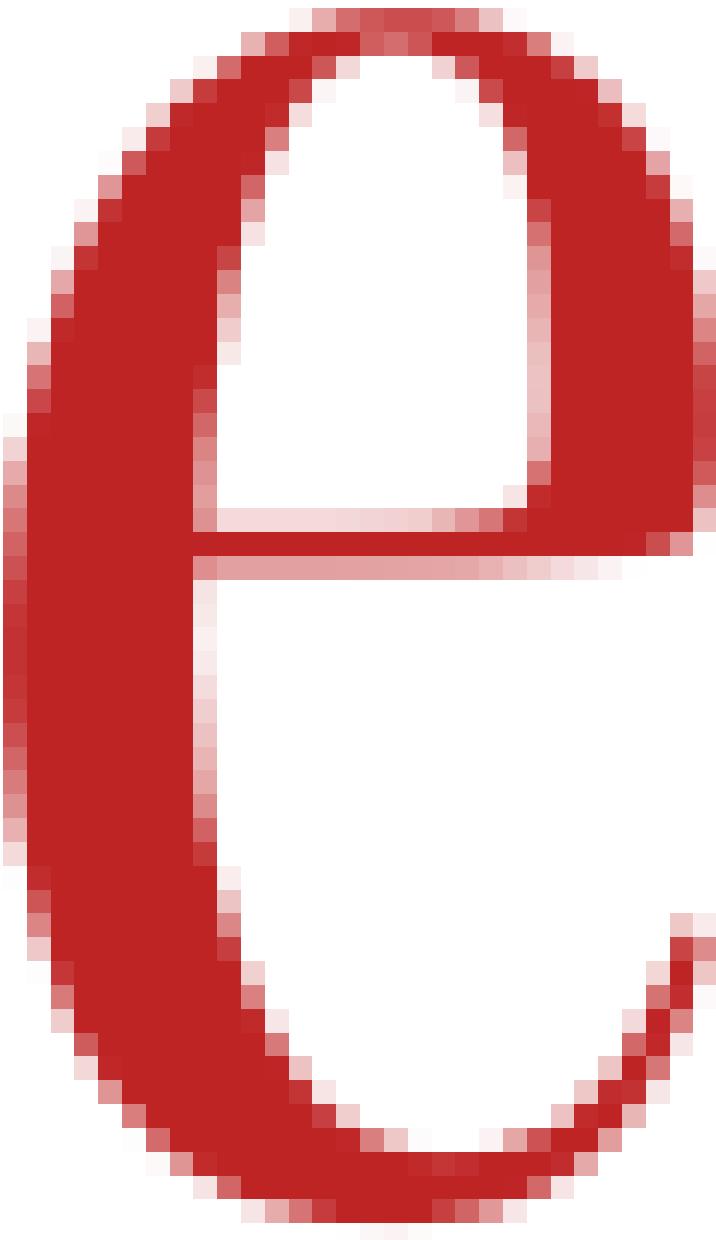




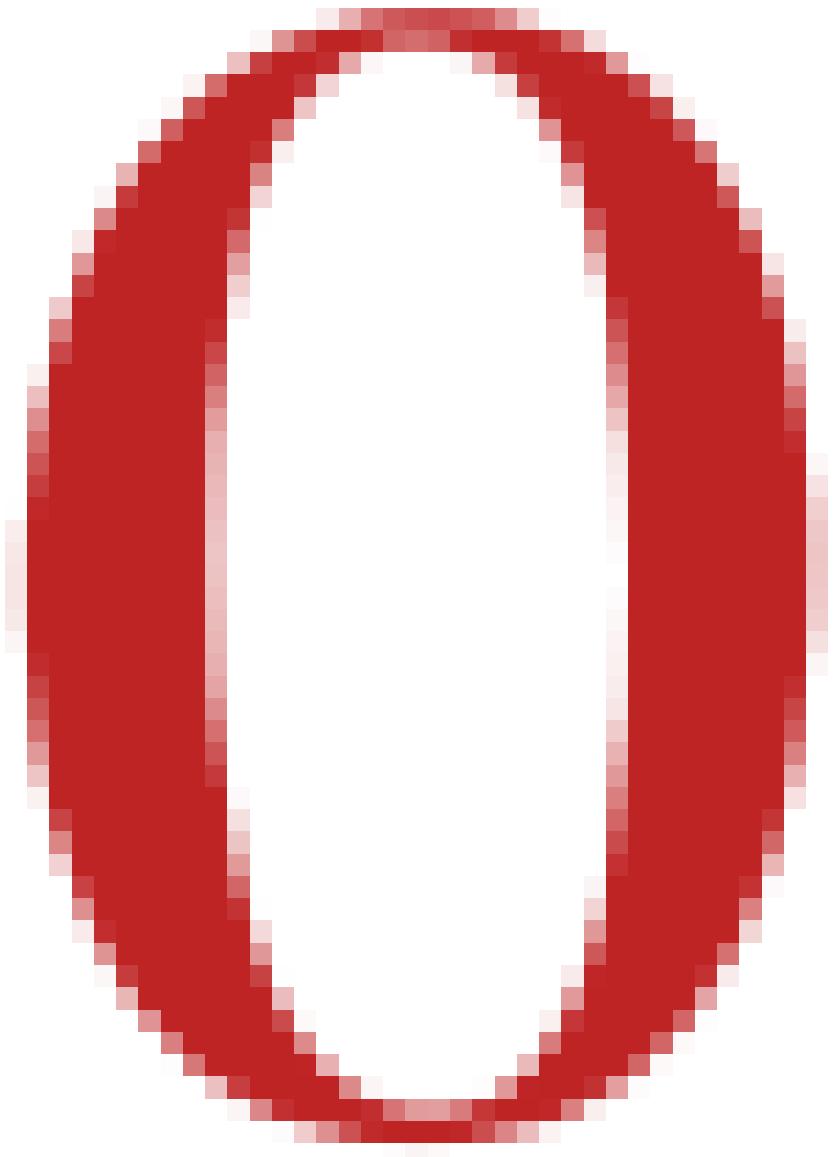


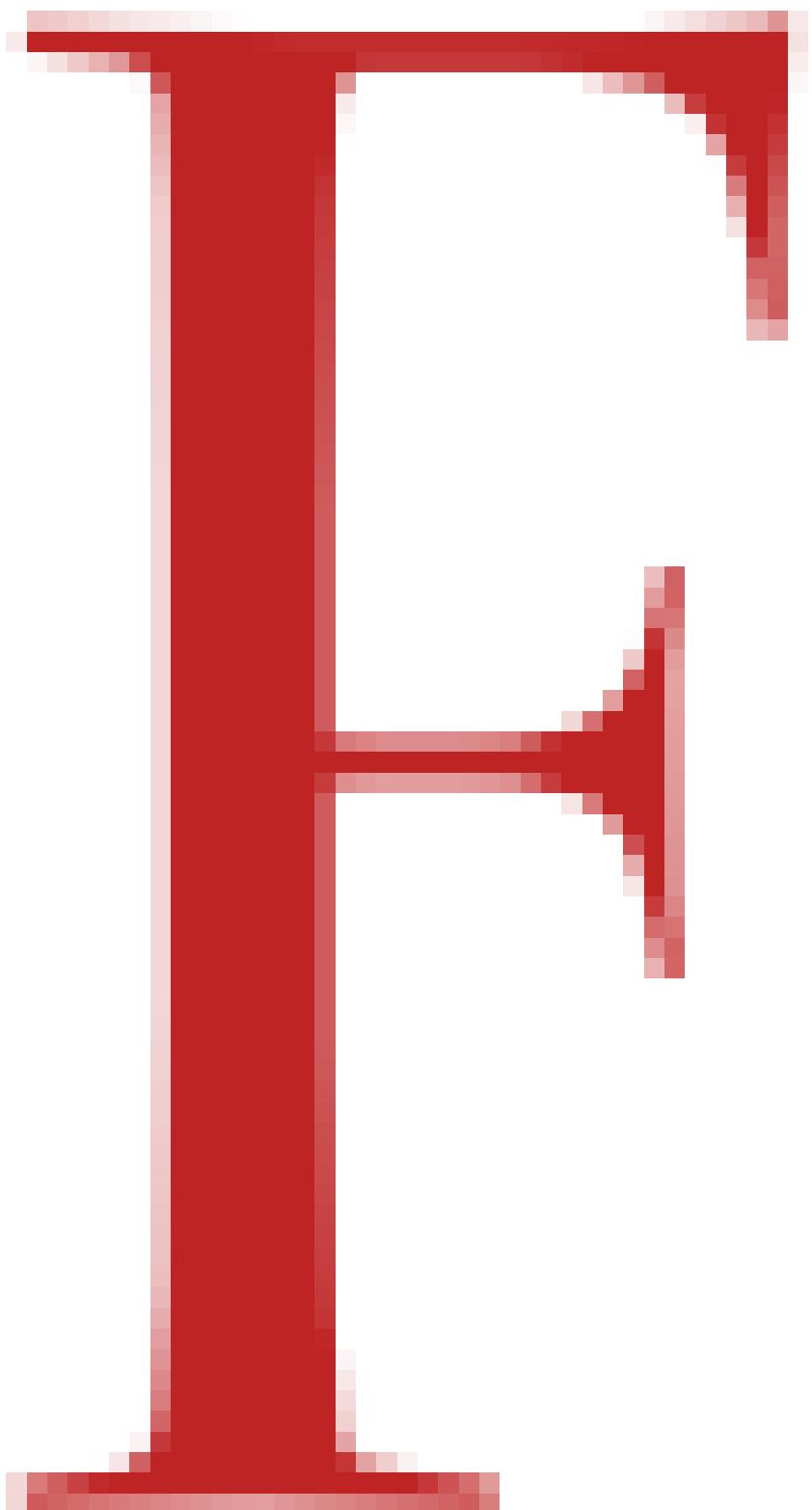


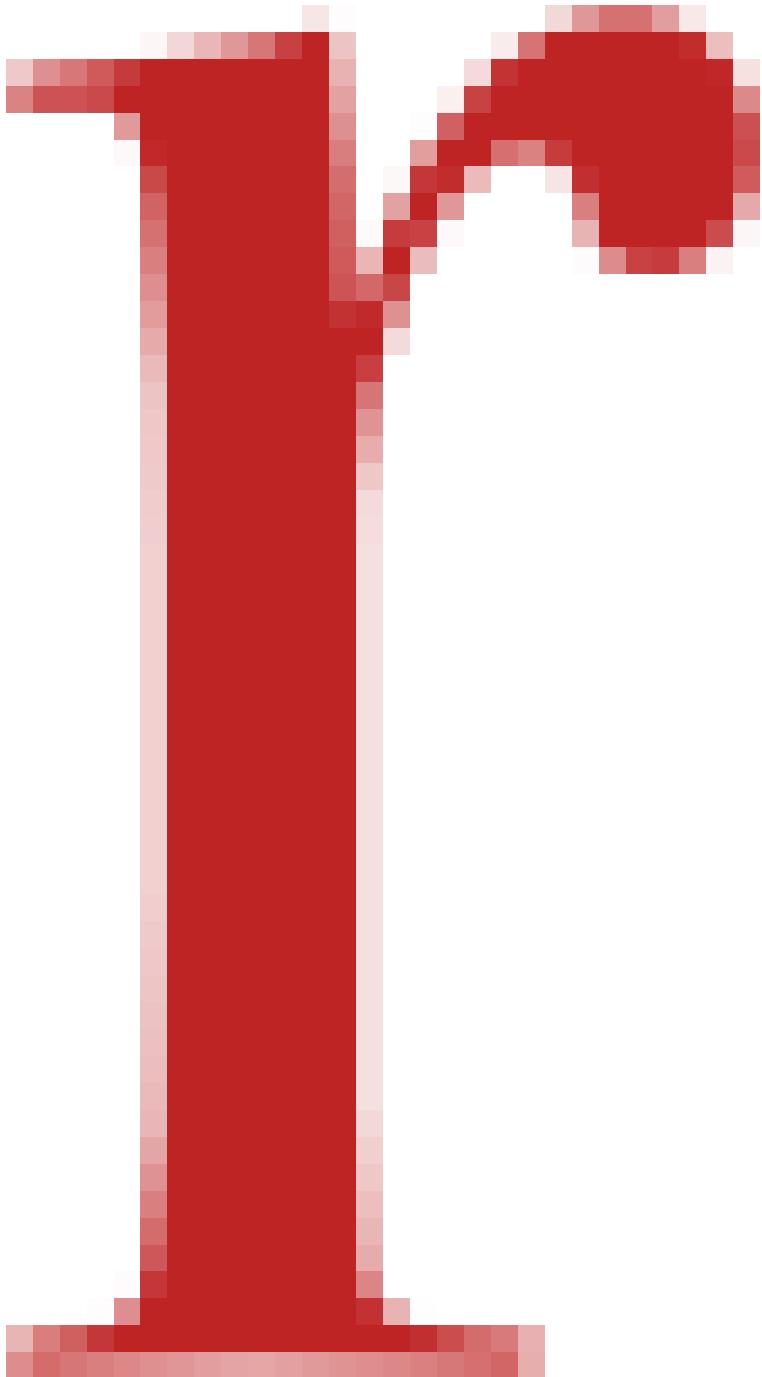


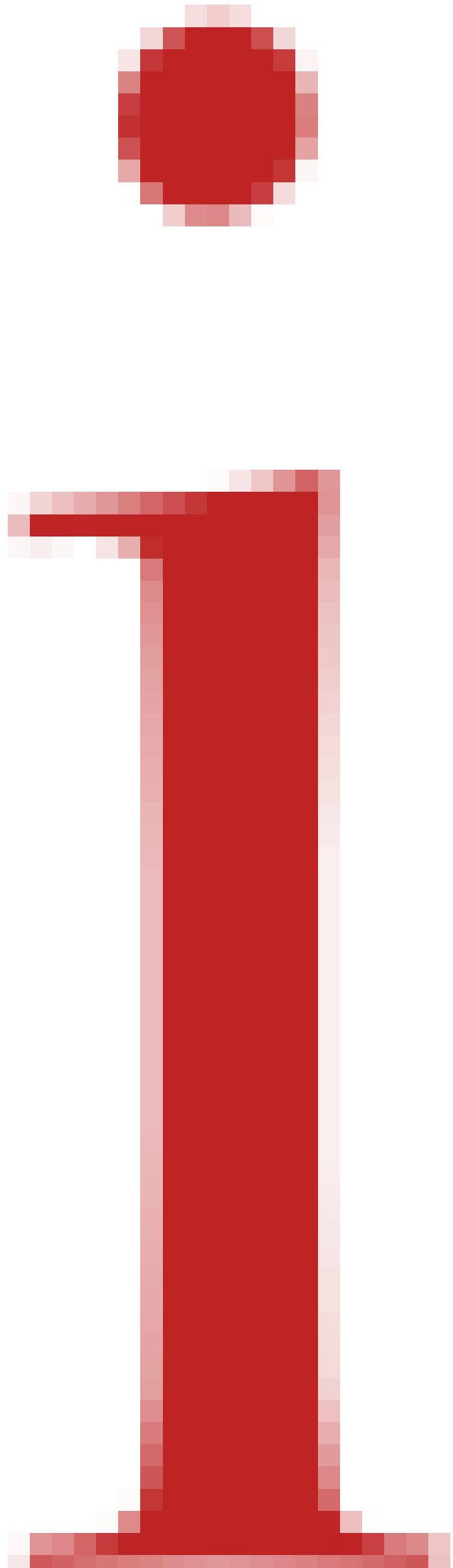


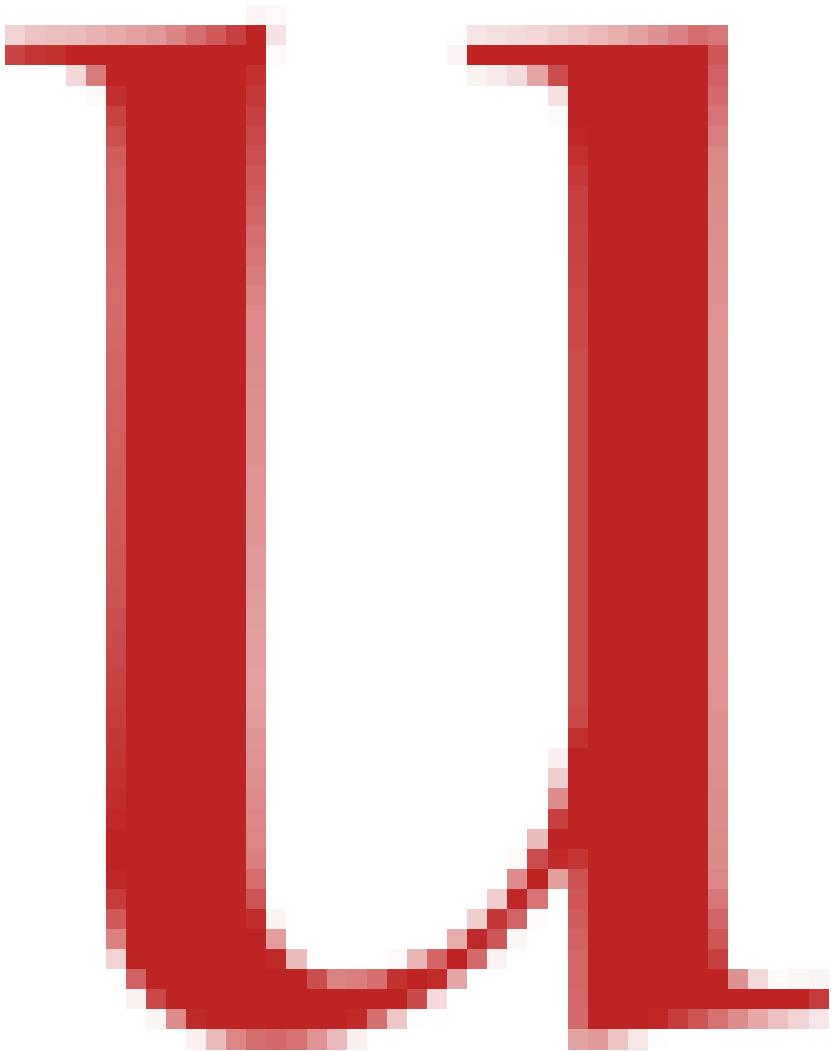


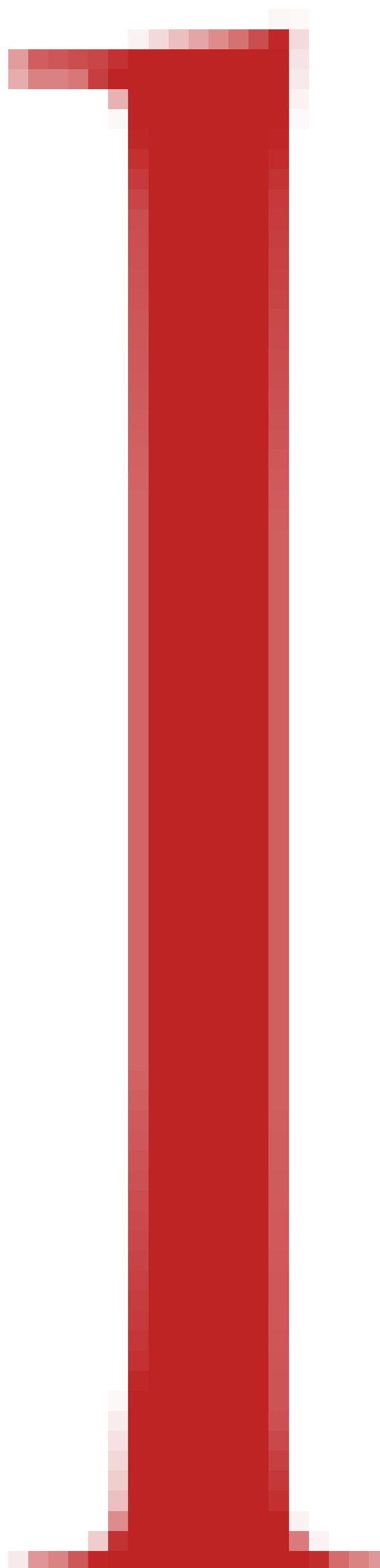


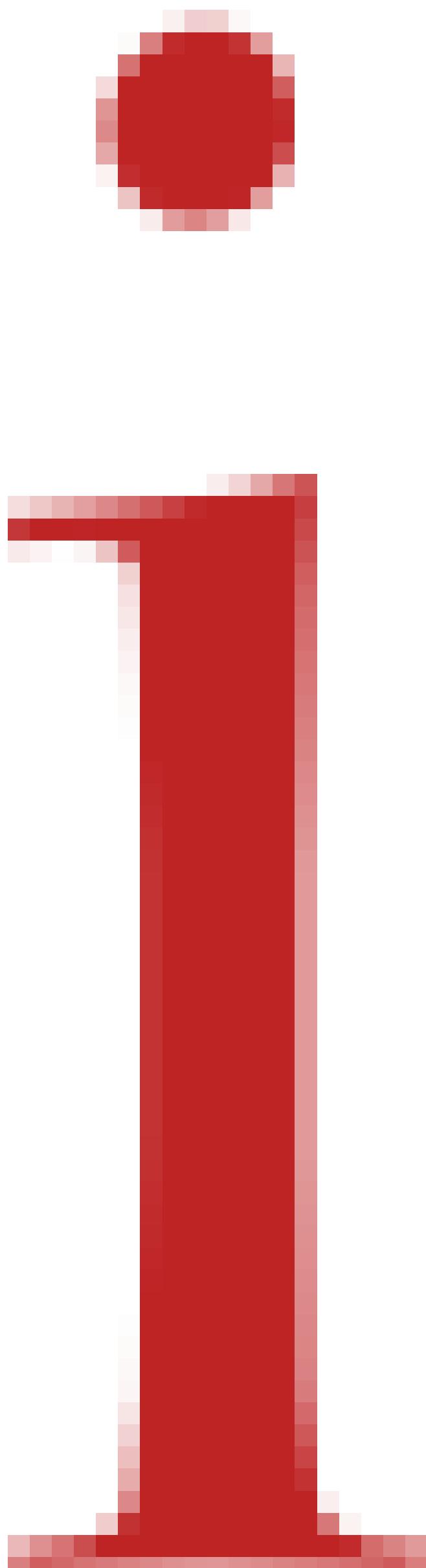




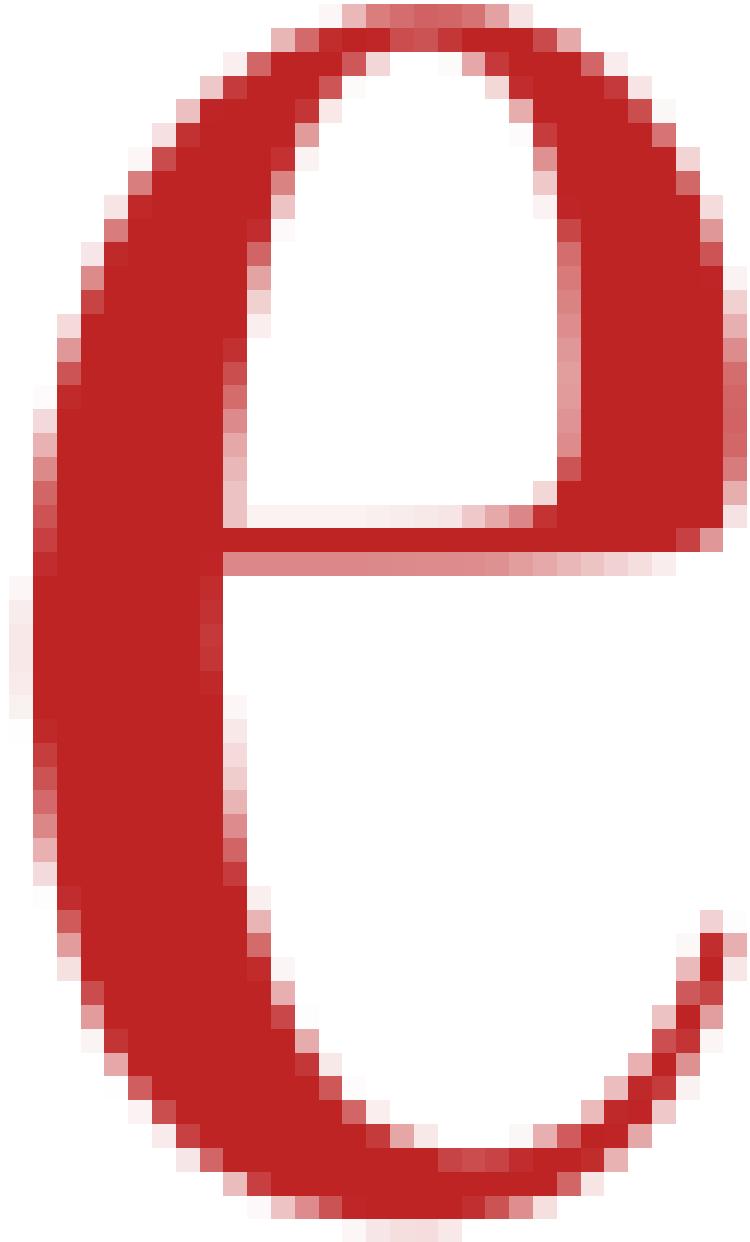


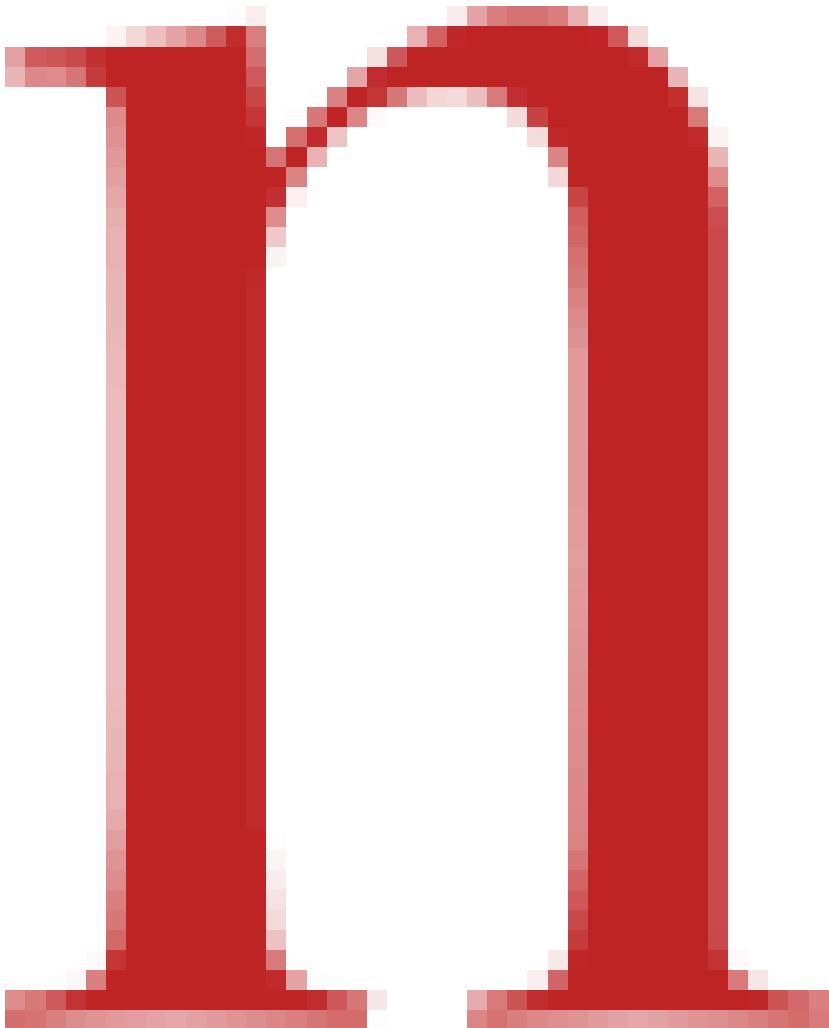


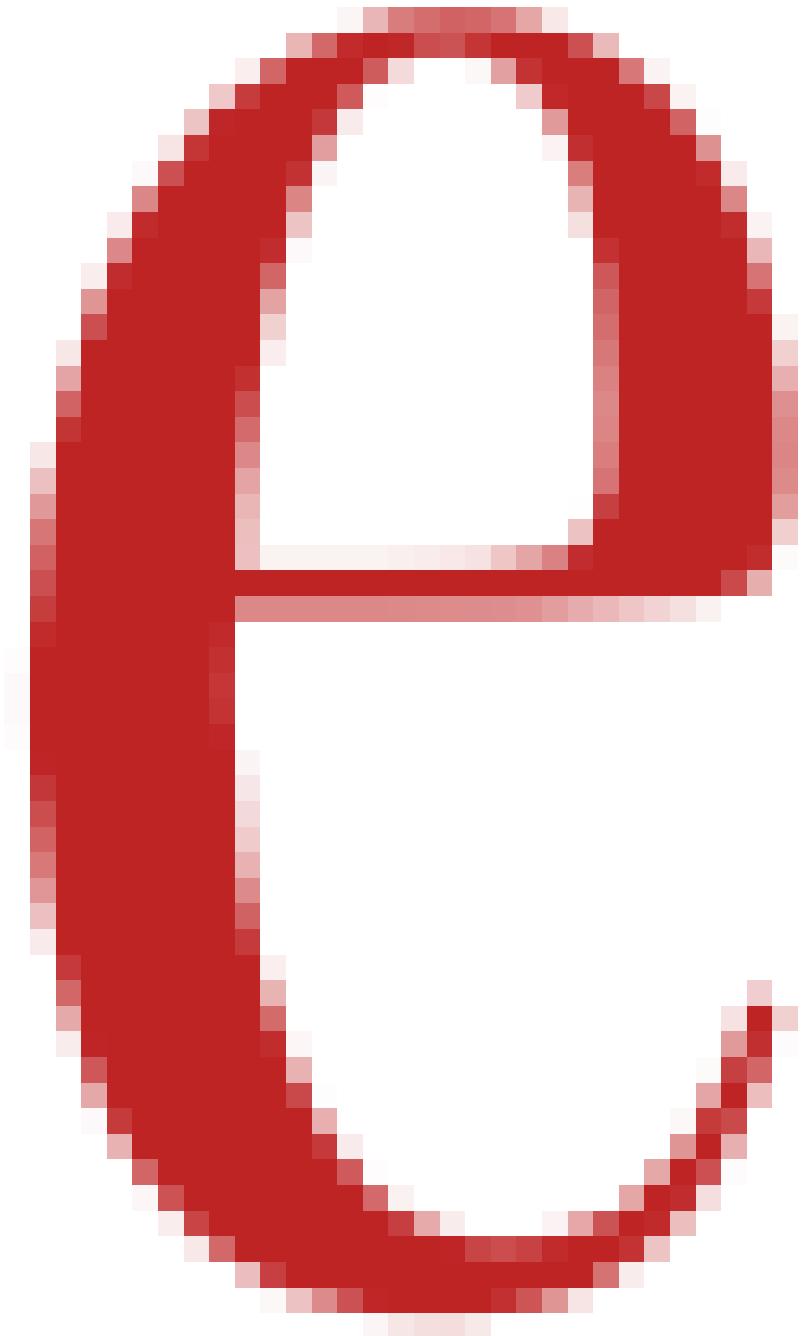


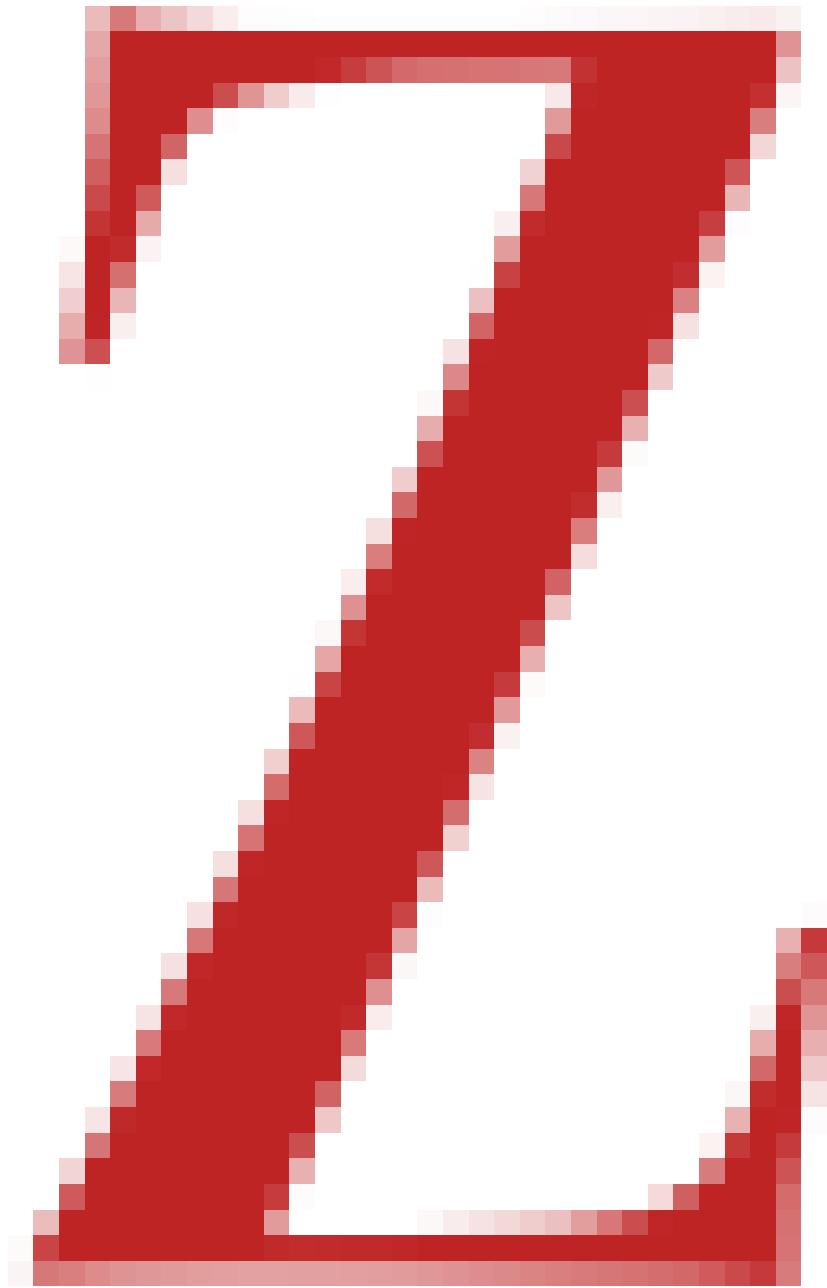


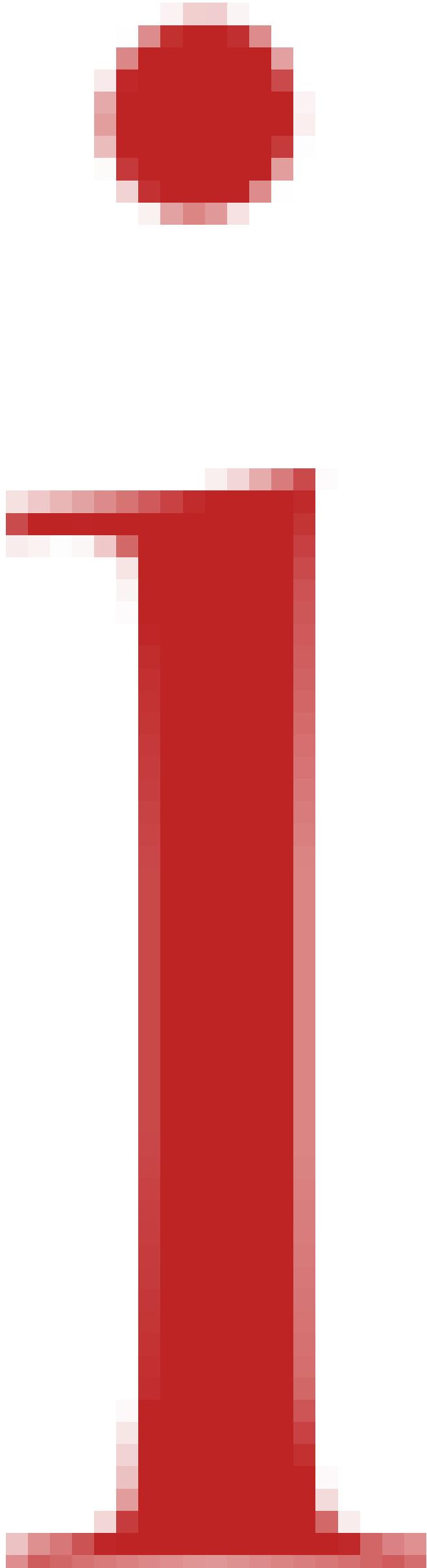






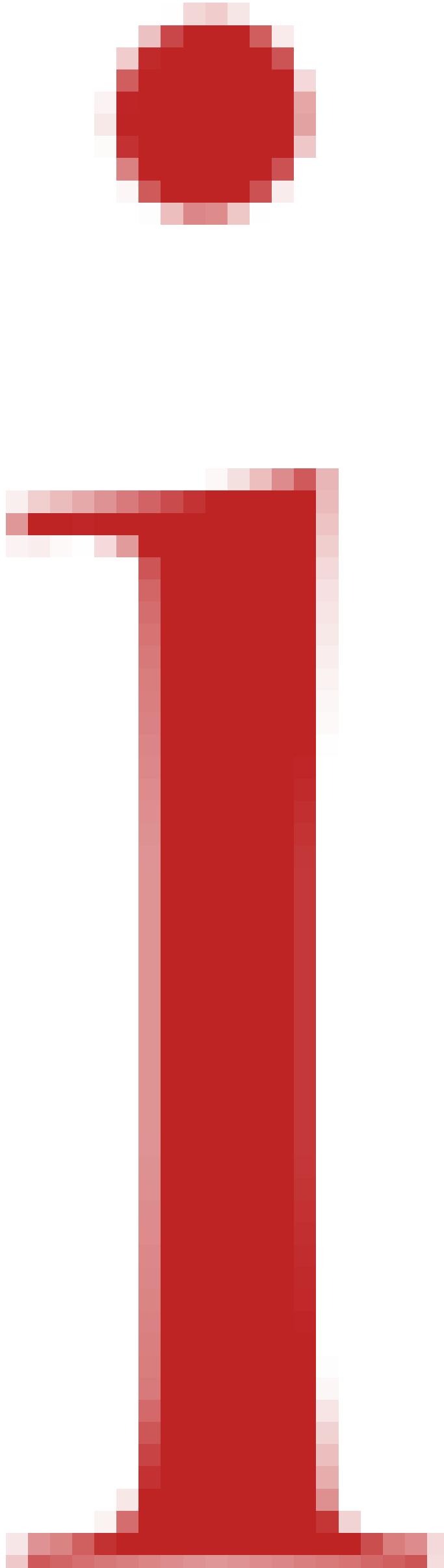




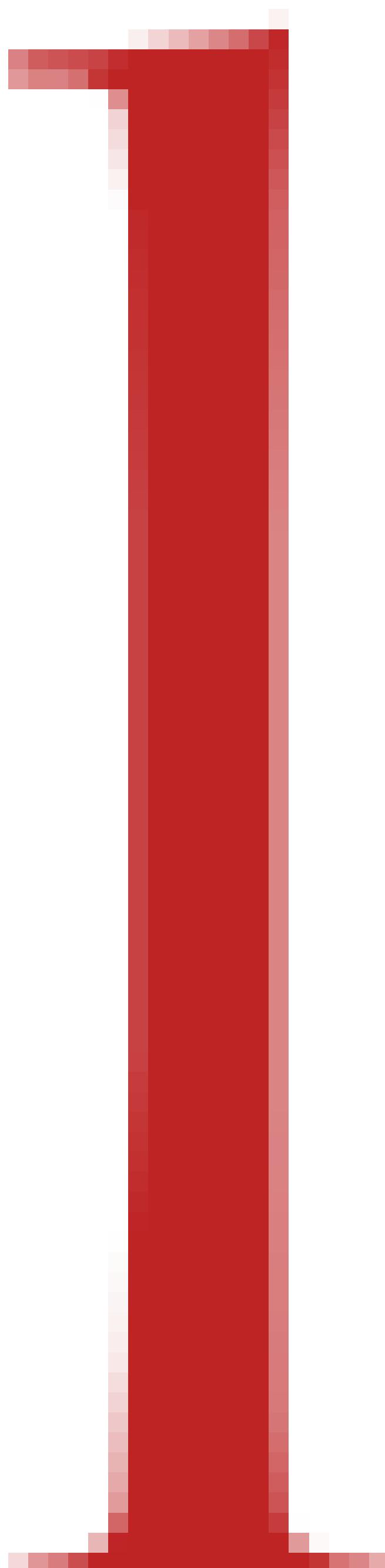


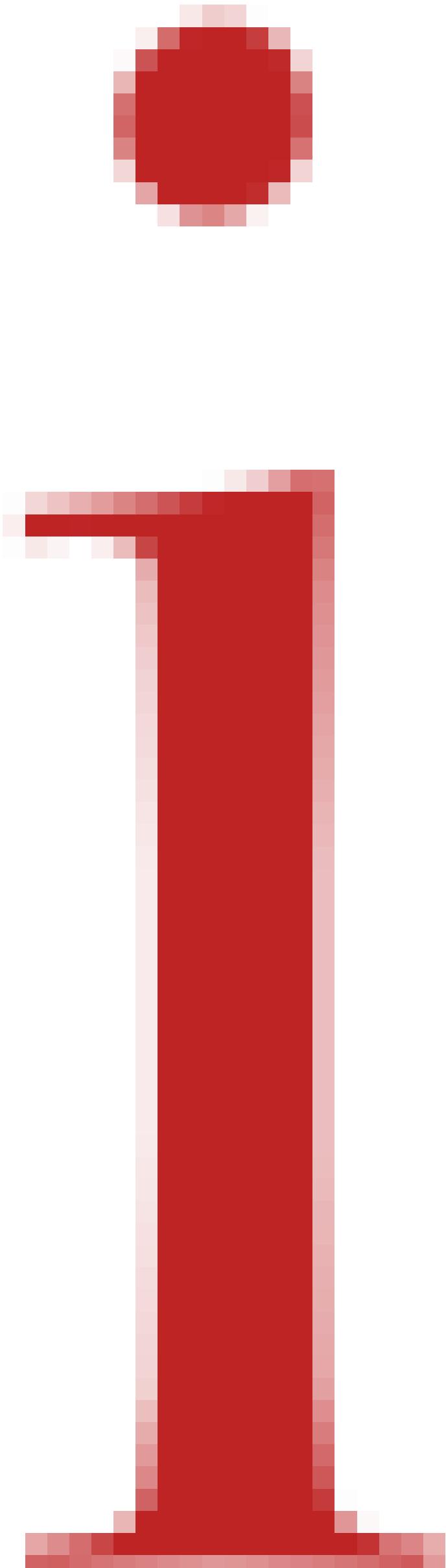






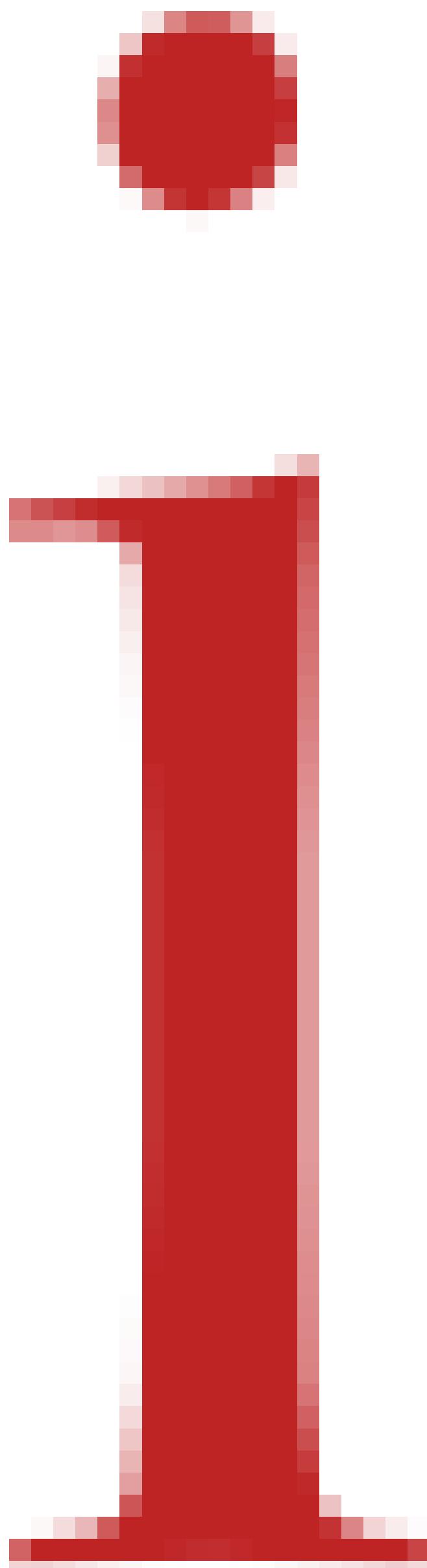






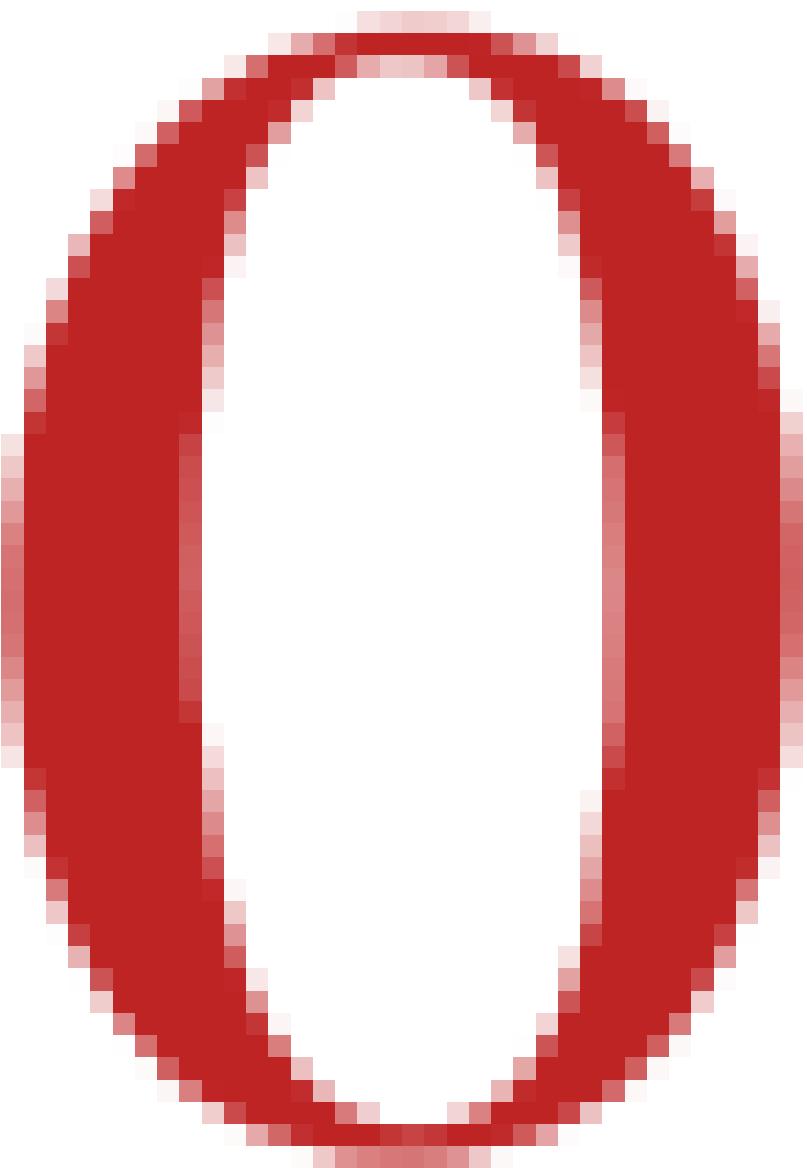


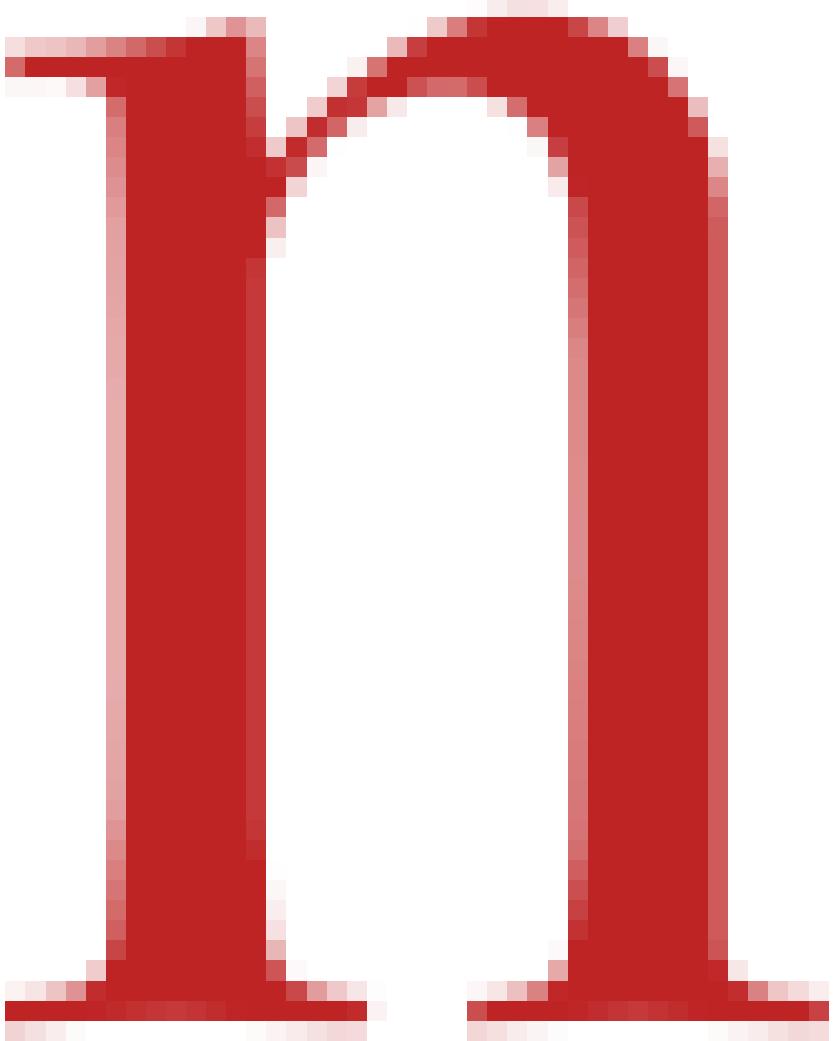


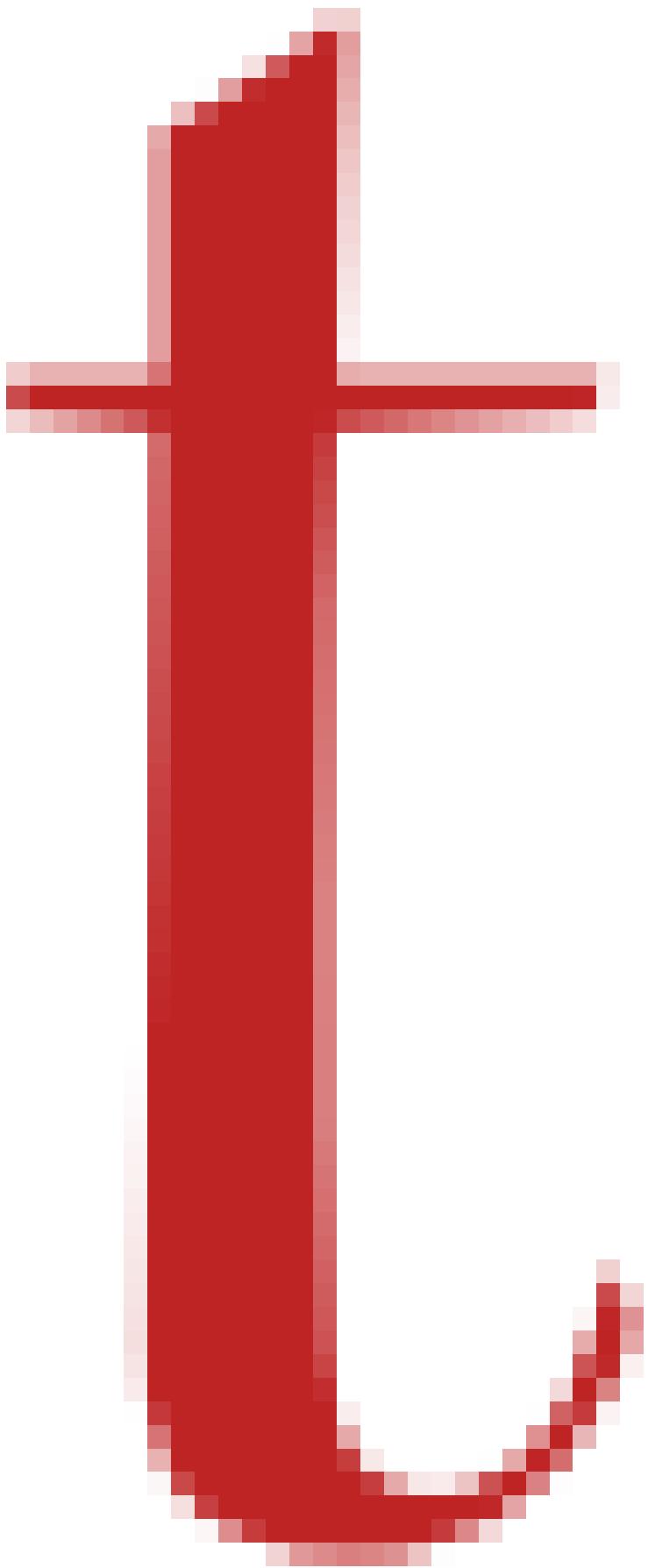




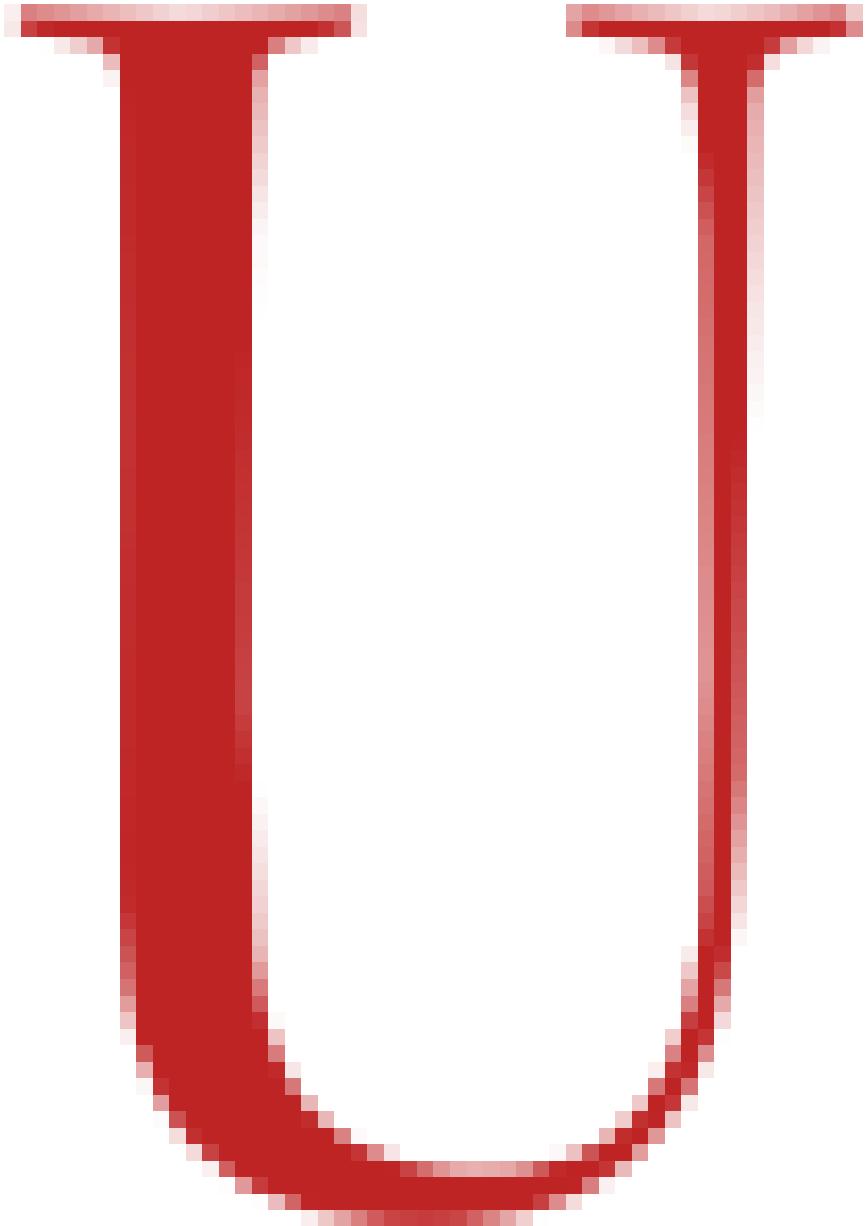






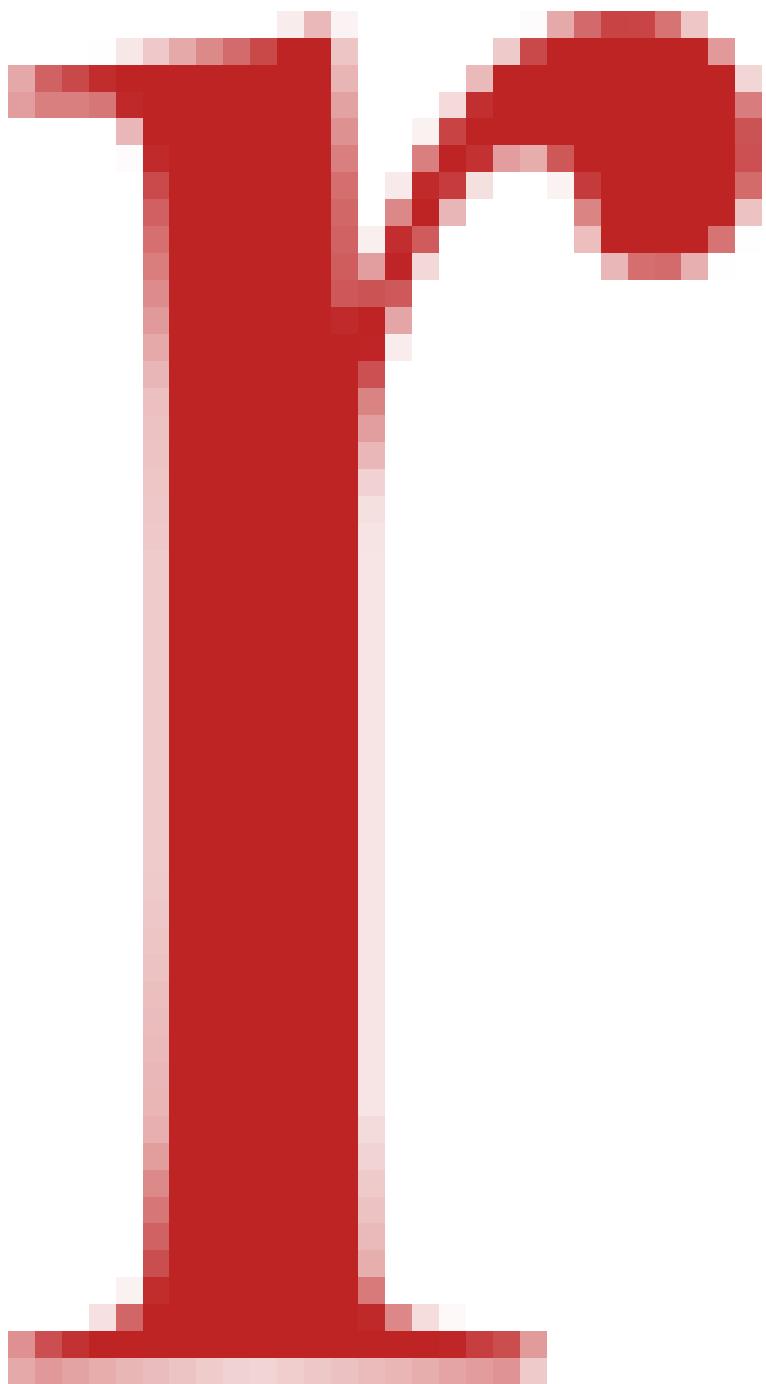


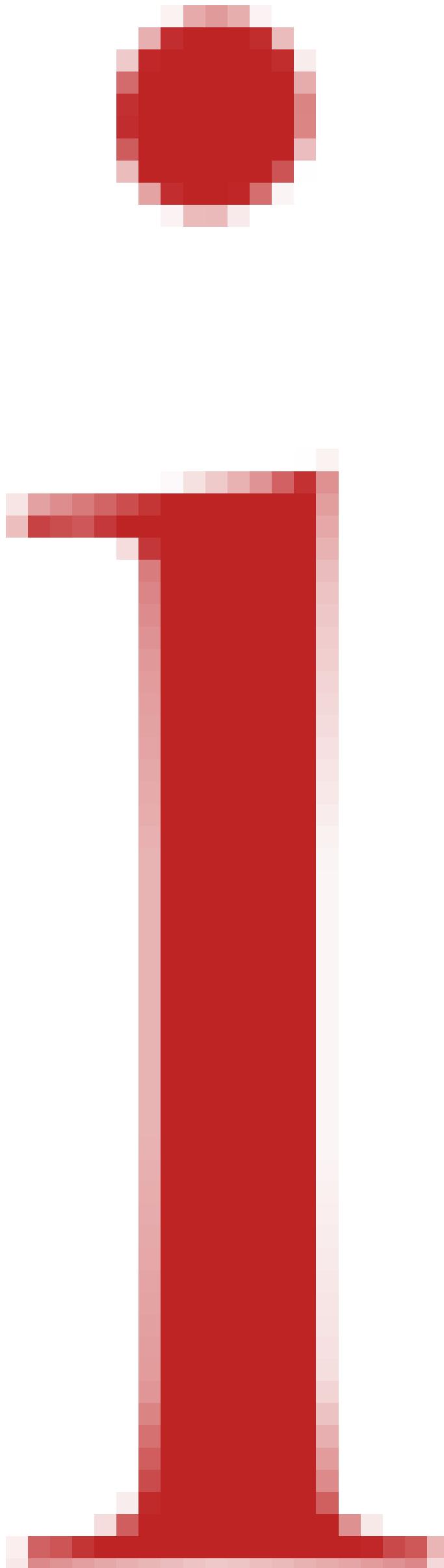














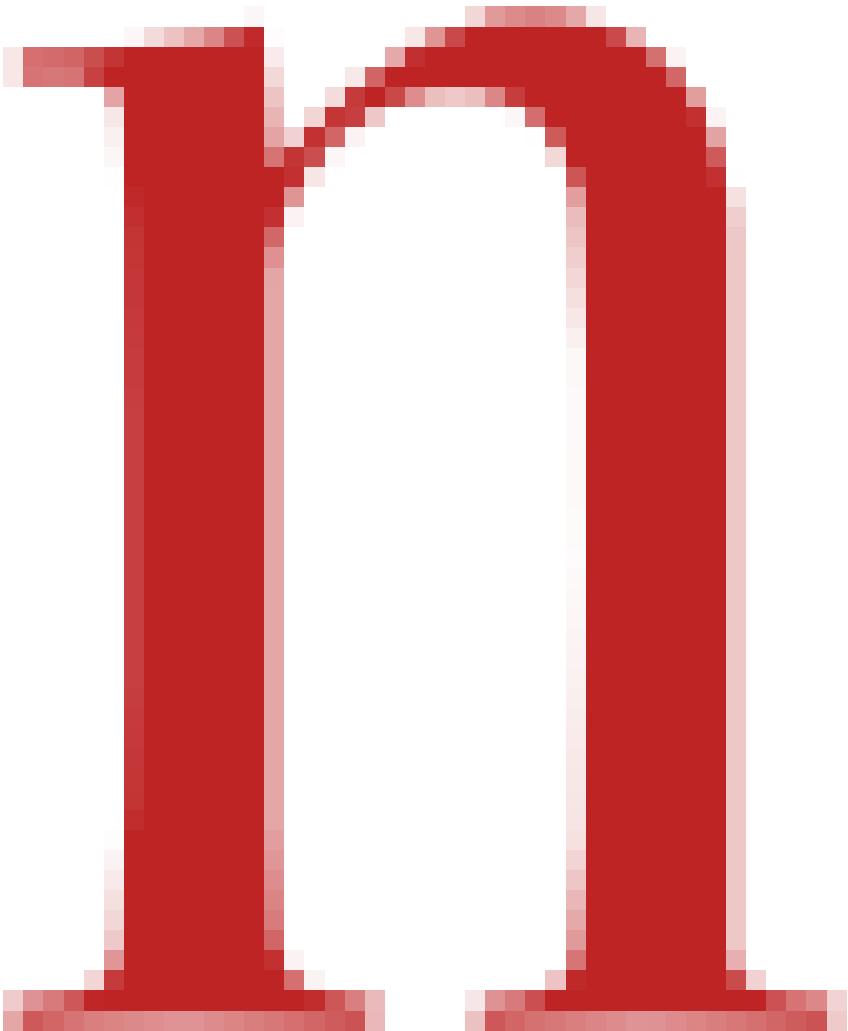


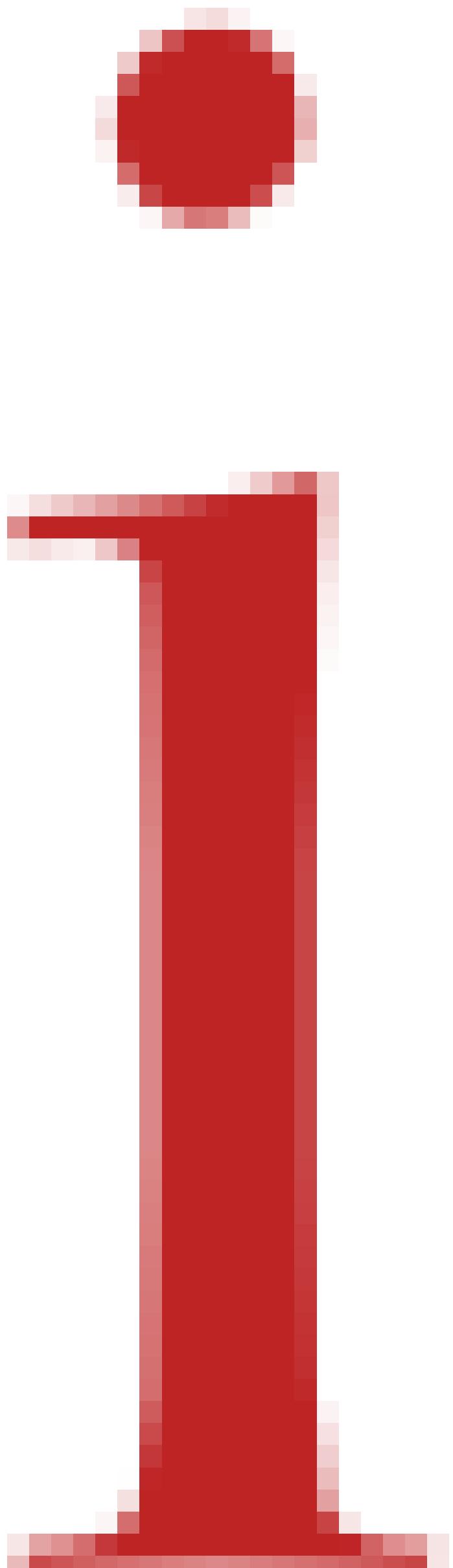








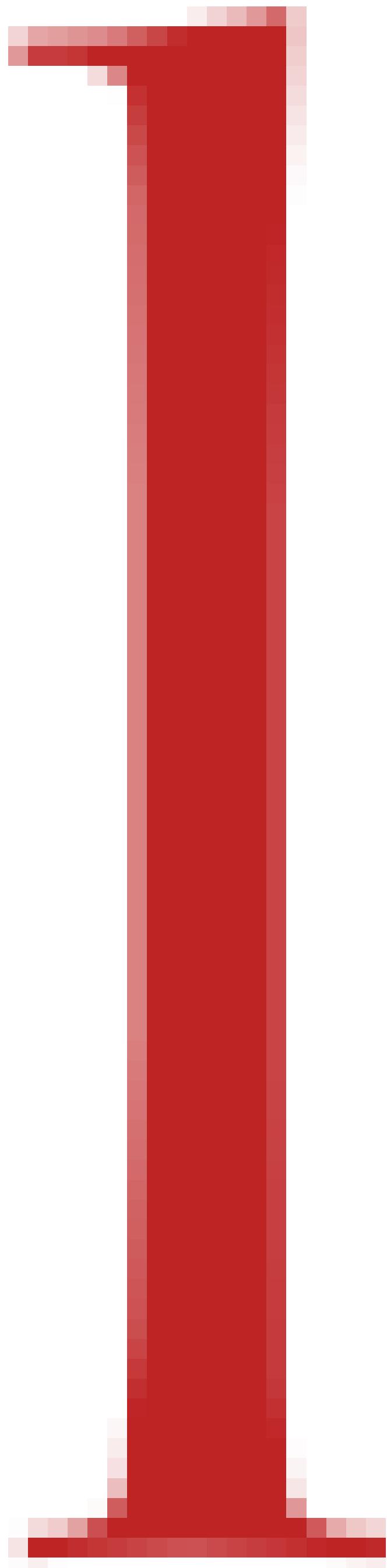


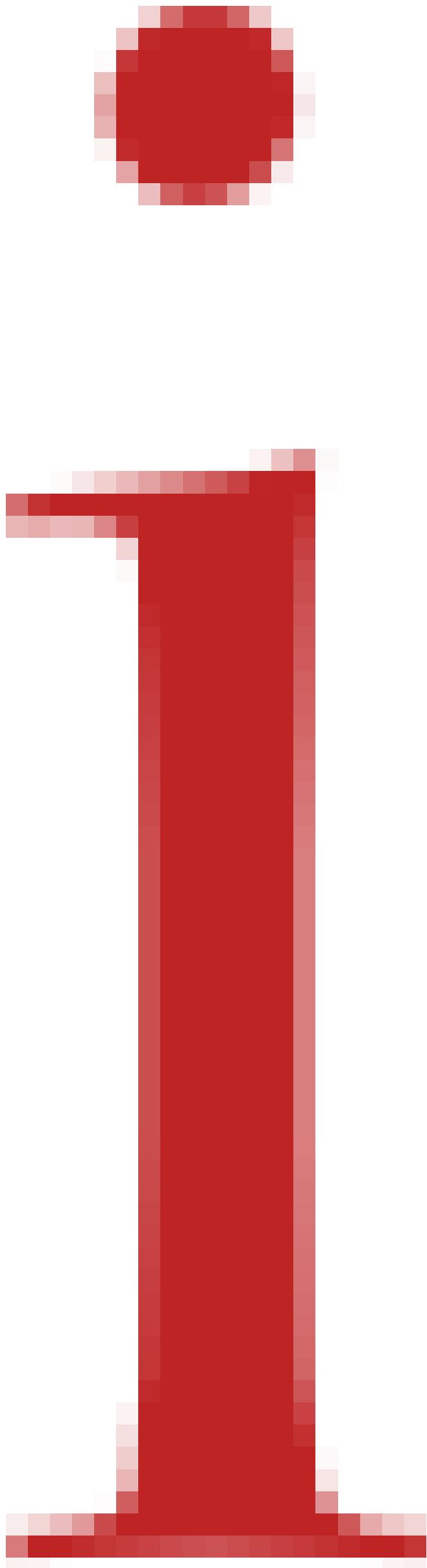






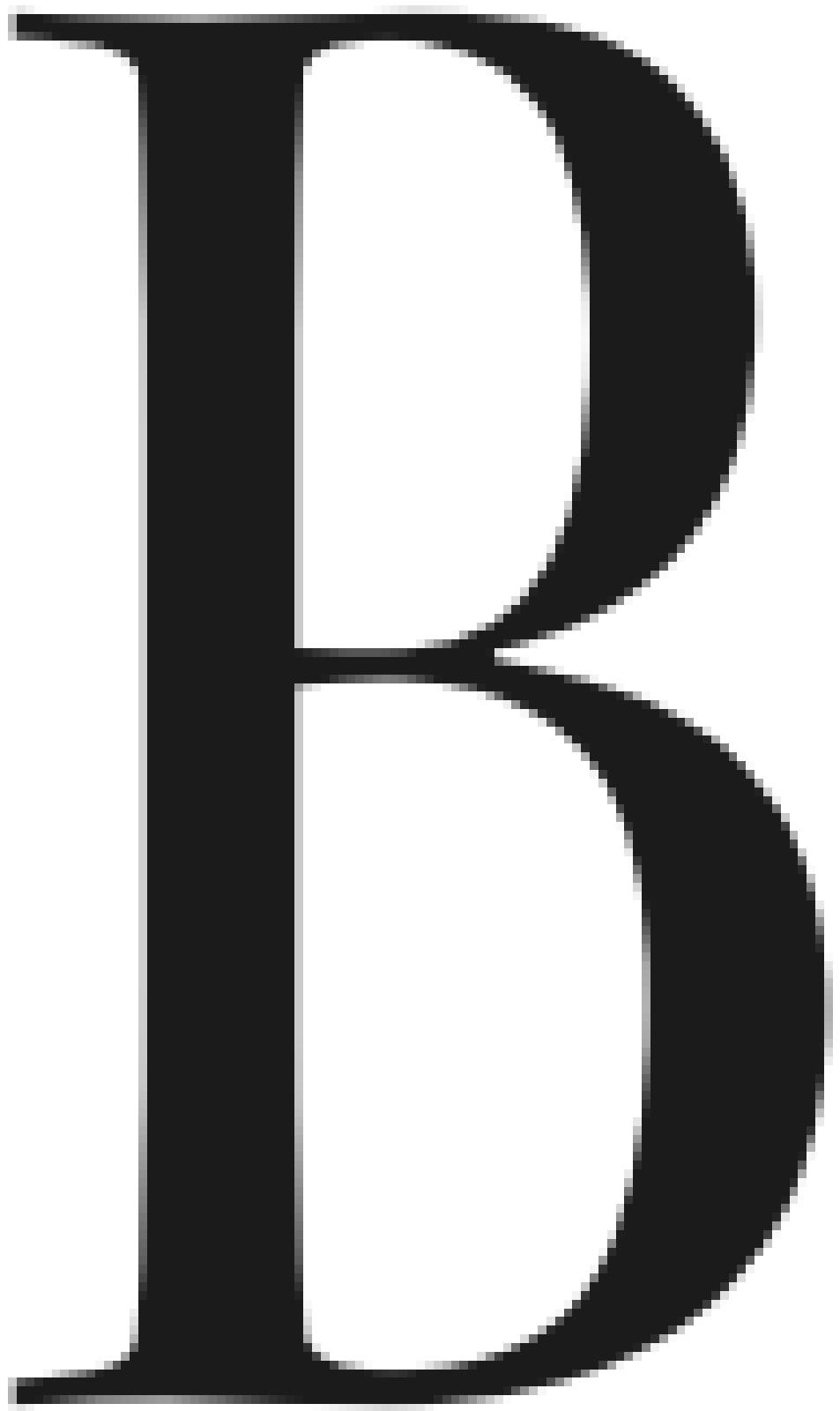


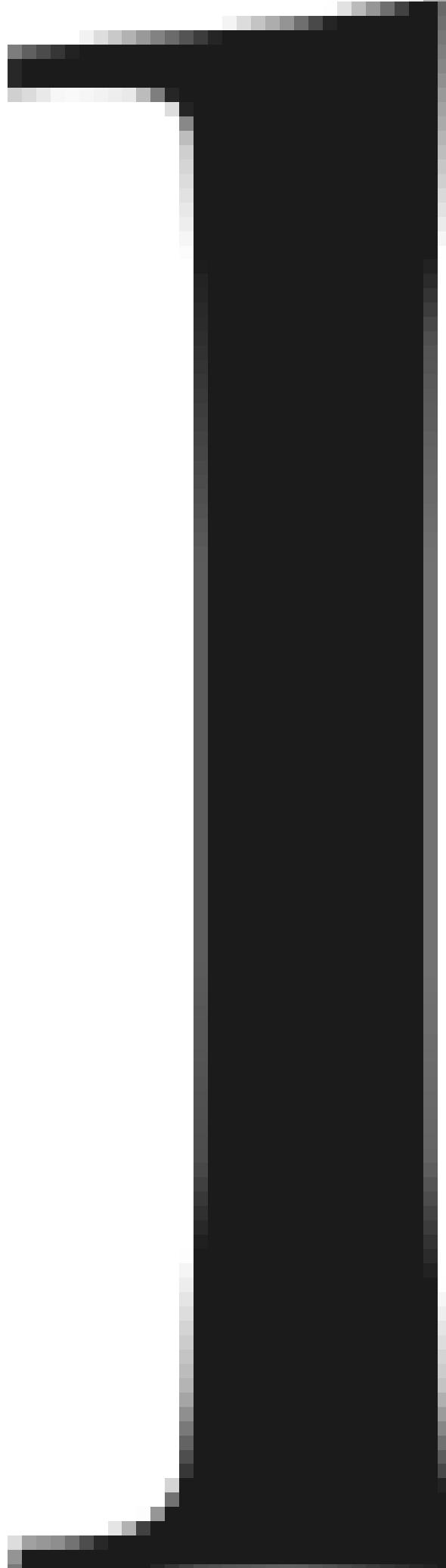
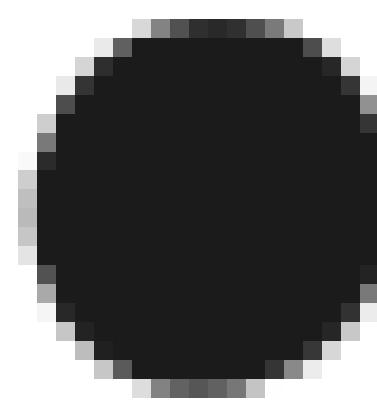




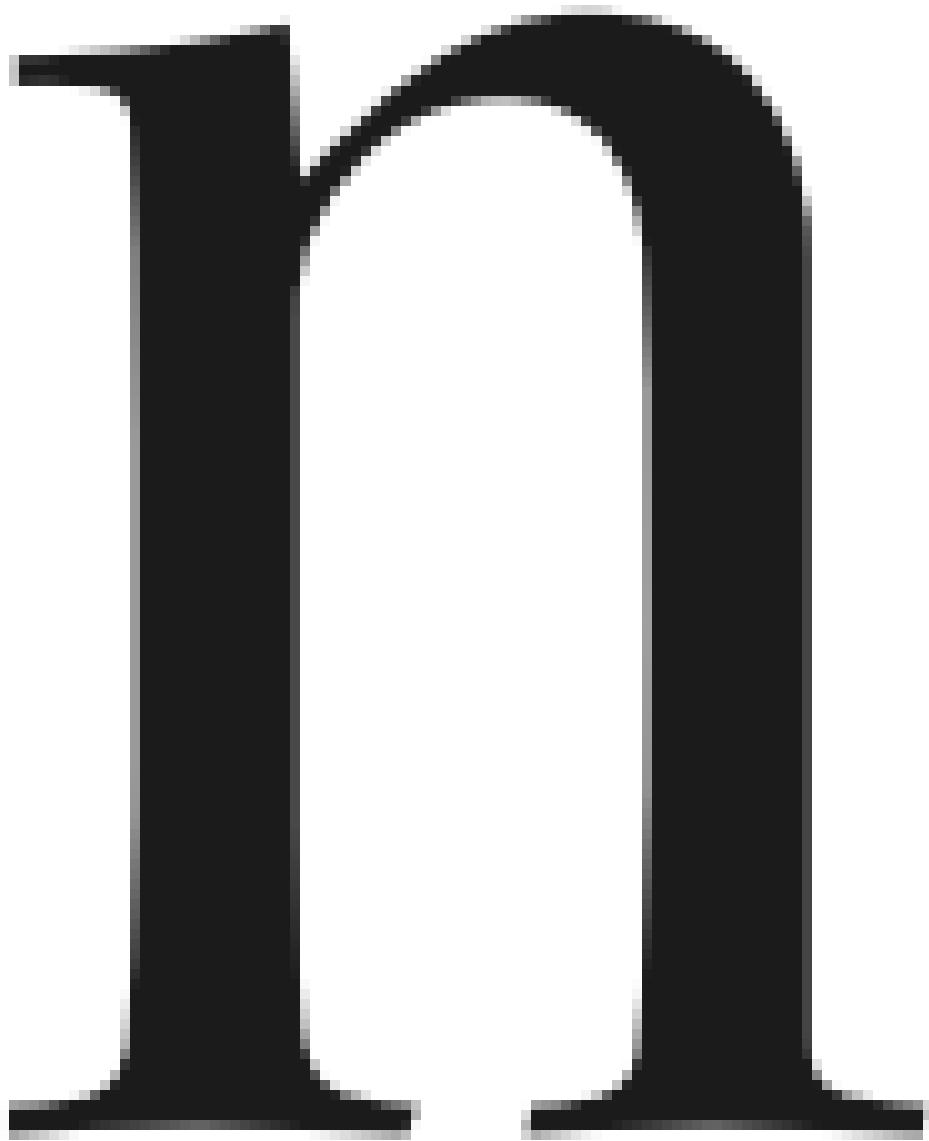




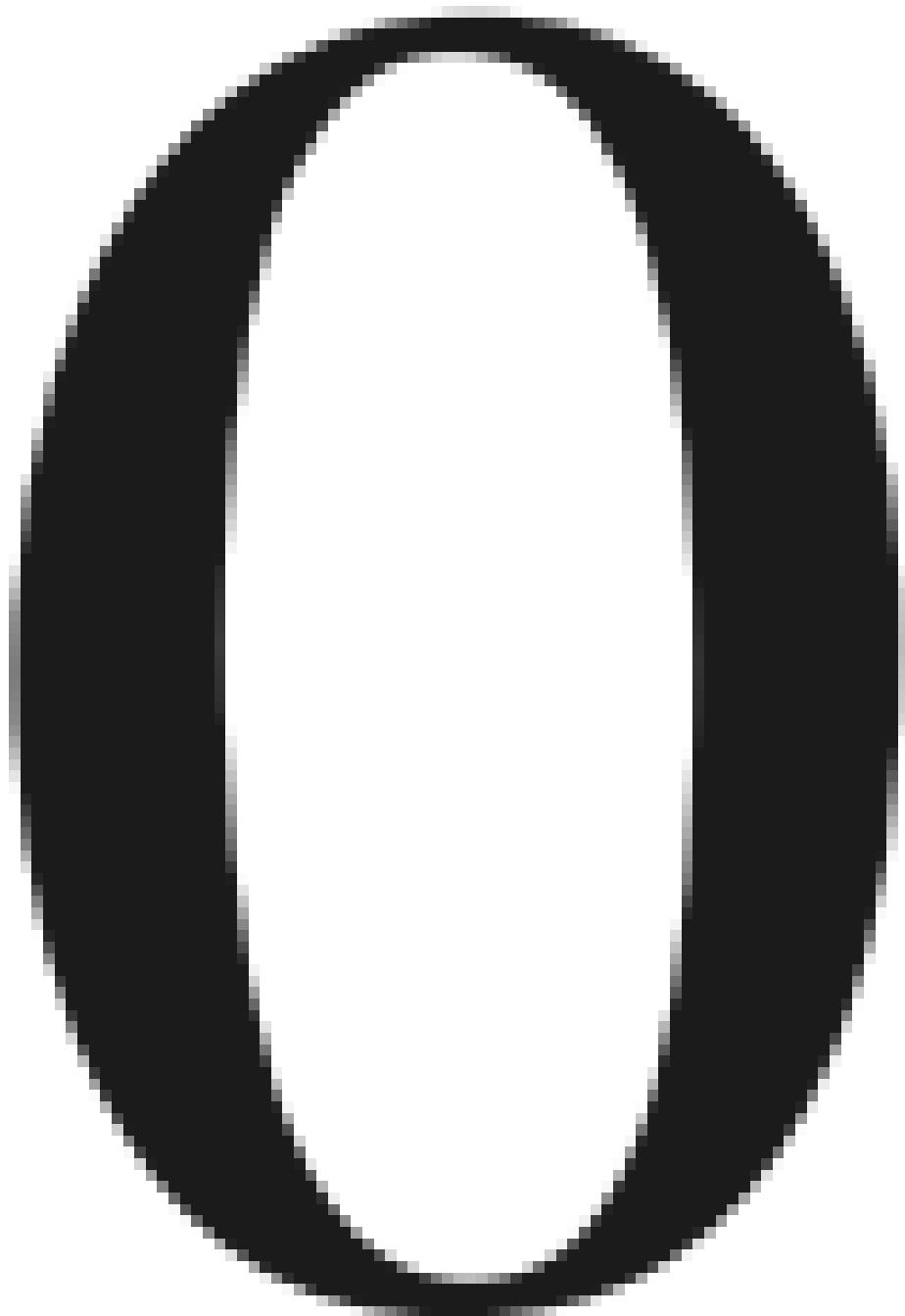












# PIZZA VINO Bianco



## Little Italy \$28 🍷🐷

House-made tomato sauce, mozzarella, Italian ham, spicy salami, sausage, onions, mushrooms

Pairs well with Cabernet Sauvignon IGT  
\$13 / glass



## Bufalina \$24 🍷

House-made tomato sauce, mozzarella, fresh Mozzarella di Bufala, fresh basil

Pairs well with Pinot Grigio DOP \$13 / glass



## Diavola \$24 🐷

House-made tomato sauce, mozzarella, spicy Italian Spianata salami

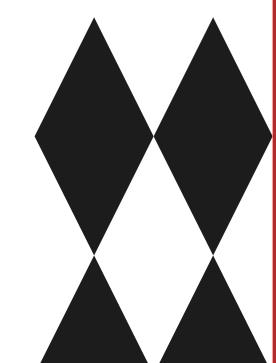
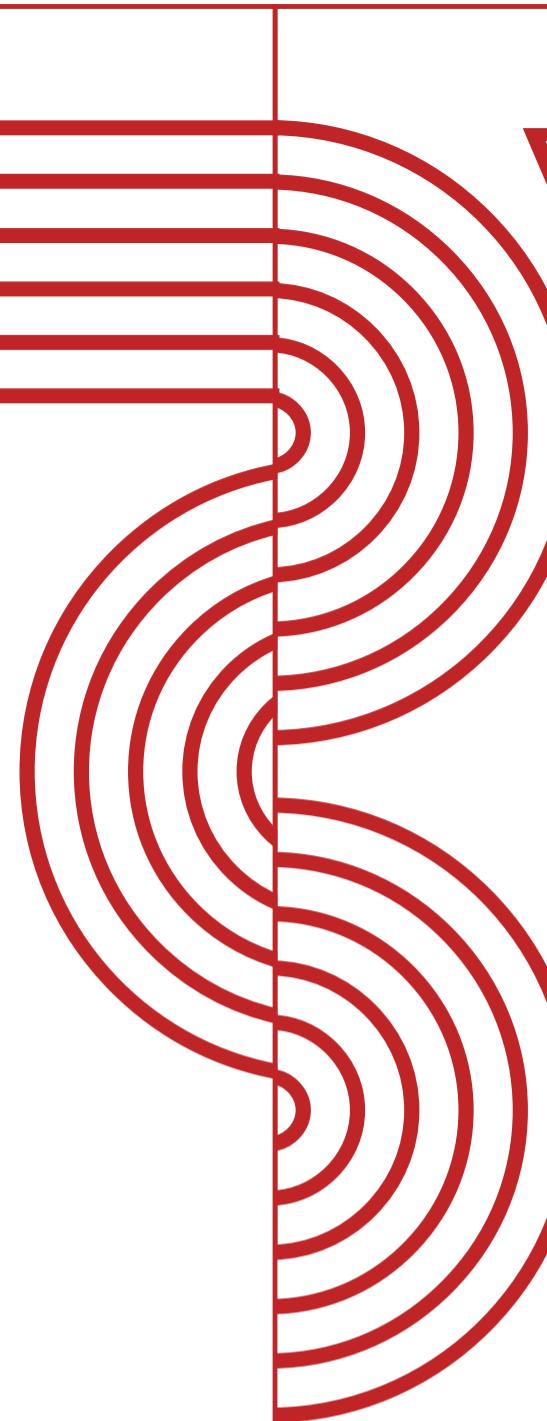
Pairs well with Valpolicella Classico DOC  
\$17 / glass



## Hawaiian \$24 🐷

House-made tomato sauce, mozzarella, Italian ham, pineapple

Pairs well with Chardonnay Sestavia IGT  
\$13 / glass



## Veneto

### Soave Classico DOC

Giacoo Montresor

Floral, crisp, and clean. Pair with light pastas and pizzas.

### Pinot Grigio DOP

Sacchetto Fili Asolo Superiore

Citrus, refreshing, elegant. Pair with light pastas and pizzas.

## Friuli Venezia Giulia

### Sauvingon Blanc DOP

Sacchetto Fili Asolo Superiore

Citrus, vibrant, refreshing. Pair with seafood or vegetable pastas and pizzas.

## Piemonte

### Gavi

Giacosa Fratelli

Floral, refreshing, vibrant. Pair with chicken or vegetable pastas and pizzas.

## Umbria

### Chardonay Sestavia IGT

Sasso dei Lupi

Aromatic, smooth, long. Pair with chicken or creamy pastas and pizzas.

## Campania

### Falanghina DOC

Casa D'Ambra - Ischia Island

Floral, vibrant, lingering. Pair with seafood or vegetable pastas and pizzas.

## Puglia

### Fiano Zin

Vini di Manduria

Fruity, full-bodied, smooth. Pair with creamy vegetable pastas and pizzas.

Glass / Bottle

\$60

\$13 / \$55

\$13 / \$55

\$60

\$13 / \$55

\$65

\$65

PIZZA

WONN

Wanted

Introducing  
HifiGuidia  
Your  
Personal  
Music  
Assistant

Diamondante

It's time to start thinking about what you want to do with your life. If you're not sure where to begin, consider these 10 steps to help you get started:

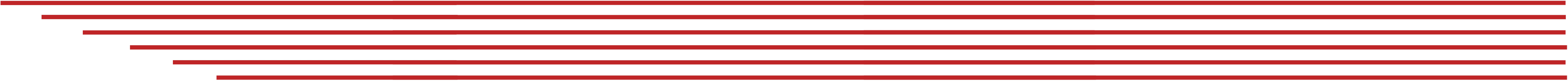
1. Set goals: Start by defining what you want to achieve in the short term (e.g., getting a promotion) and long term (e.g., buying a house).
2. Create a plan: Once you have your goals in mind, create a plan of action to achieve them. This may involve taking classes, networking with professionals in your field, or seeking out mentors.
3. Take action: Don't let fear of failure hold you back. Take small steps towards your goals every day, even if they're just small steps forward.
4. Stay positive: Positive thinking can go a long way in helping you achieve your goals. Focus on the progress you've made and the steps you're taking towards your goals.
5. Be persistent: Success往往需要时间。不要因为遇到挫折就放弃。坚持下去，你一定会看到结果。
6. Learn from mistakes: Mistakes are a natural part of the process. Instead of getting discouraged, use them as opportunities to learn and grow.
7. Surround yourself with positive people: Surrounding yourself with positive people can help you stay motivated and focused on your goals.
8. Take care of yourself: Your physical and mental health are important factors in achieving success. Make sure you're getting enough sleep, eating well, and exercising regularly.
9. Stay organized: Keeping track of your goals and progress can help you stay on track. Consider using a calendar or app to keep track of your tasks and deadlines.
10. Reflect on your progress: Periodically reflect on your progress and adjust your plan as needed. This will help you stay on track and make sure you're moving in the right direction.

Campagna

Puglia

Biannual

EPIZOA



# PIZZA VINO Bianco





**Little Italy** \$28 

House-made tomato sauce, mozzarella, Italian ham, spicy salami, sausage, onions, mushrooms

Pairs well with Cabernet Sauvignon IGT  
\$13 / glass

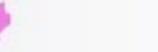


**Bufalina** \$24 

House-made tomato sauce, mozzarella, fresh Mozzarella di Bufala, fresh basil

Pairs well with Pinot Grigio DOP \$13 / glass



**Diavola** \$24 

House-made tomato sauce, mozzarella, spicy Italian Sbianata salami

Pairs well with Valpolicella Classico DOC  
\$17 / glass



**Hawaiian** \$24 

House-made tomato sauce, mozzarella, Italian ham, pineapple

Pairs well with Chardonnay Sestavia IGT  
\$13 / glass




**Veneto**

**Soave Classico DOC**

Giacomo Montresor

Floral, crisp, and clean. Pair with light pastas and pizzas.

Glass / Bottle \$60

**Pinot Grigio DOP**

Sacchetto Fili Asolo Superiore

Citrus, refreshing, elegant. Pair with light pastas and pizzas.

\$13 / \$55

**Friuli Venezia Giulia**

**Sauvignon Blanc DOP**

Sacchetto Fili Asolo Superiore

Citrus, vibrant, refreshing. Pair with seafood or vegetable pastas and pizzas.

\$13 / \$55

**Piemonte**

**Gavi**

Giacosa Fratelli

Floral, refreshing, vibrant. Pair with chicken or vegetable pastas and pizzas.

\$60

**Umbria**

**Chardonay Sestavia IGT**

Sasso dei Lupi

Aromatic, smooth, long. Pair with chicken or creamy pastas and pizzas.

\$13 / \$55

**Campania**

**Falanghina DOC**

Casa D'Ambra - Ischia Island

Floral, vibrant, lingering. Pair with seafood or vegetable pastas and pizzas.

\$65

**Puglia**

**Fiano Zin**

di Manduria

Fruity, full-bodied, smooth. Pair with creamy vegetable pastas and pizzas.

\$65

Menu images are for illustration only and actual dishes may vary in appearance.  
All prices are subject to 10% service charge and 9% GST.

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