

NIZZA

Pranzo



Express Lunch

Choice of Pasta or Pizza | 32

Italian Iced Tea included
Add Salad bar for 19

Pasta & Risotto

Tagliolini Al Tartufo Nero

Black Truffle | 36-month Aged Parmigiano Reggiano

Pappardelle All'uovo Con Ragù

Beef Short Rib Ragù "Bolognese"

Linguine Con Mazzancolle

Tiger Prawns Aglio E Olio

Carbonara Con Anatra Affumicata

Fresh Egg Spaghetti | Crispy Duck Prosciutto
Aged Pecorino Roman

Risotto Alla Barbabietola

Beetroot Risotto | Goat Cheese | Basil

Pasta Del Giorno

Daily Pasta



Pizza

Quattro Formaggi

Gorgonzola | Grana Padano | Porvolone | Brie

Margherita

San Marzano Tomato Sauce | Buffalo Mozzarella
Fresh Basil

Plant Based

Mozzarella | Rocket | Capers | Black Truffle

Nizza Tartufo

Stracchino Cheese | Wild Mushroom | Rocket | Black Truffle
(+22)

Diavola Piccante

Spicy Calabrian Chili Tomato Sauce | Soppressata Salami

Al Salmone

Crème Fraîche | Smoked Salmon | Red Onions
Capers | Lemon | Dill
(+18)

Business Lunch

2 COURSE | 68 3 COURSE | 88

Signature Mocktail or Tea is included.

ANTIPASTI

Salad Bar | 32

Hydroponic Leaves From Boom Grow Farm

Carpaccio Di Manzo | 35

Black Angus Beef Carpaccio with Truffle-infused Mascarpone

Zuppa Del Giorno | 28

Soup of The Day | Garlic & Black Truffle Crostini

IL SECONDO

Pollo Sous Vide Alla Provenzale | 52

Chicken Supreme | Borlotti Bean Ragù | Smoked Polenta | Coriander

Guancia Di Wagyu Parmentier | 56

Slow Braised Wagyu Beef Cheek | Truffle Mash Potatoes

Melanzane Alla Parmigiana | 48

Baked Eggplant | Heirloom Tomato & Fresh Basil Sauce

FORMAGGI | 39

Selezione di Formaggi Italiani | (+16)

Artisanal Italian Cheese Selection

DOLCE | 22

Tiramisù Della Casa

(Choice of Flavours: Pistachio, Cherry or Classic)
Mascarpone | Coffee

Gelato Artigianale (2 Scoops)

Pistachio | Macadamia | Biscotti Crunchy | Bourbon Vanilla

Cannoli Alla Tavola

Diy Cannoli (table side service)

Prices shown in green indicate a la carte pricing

Beverages

	Glass / Bottle
Vignalata (white) Colli Eugani, Chardonnay, Venetie	48/228
Duca Minimo (red) Montepulciano d'Abruzzo	48/228
Prosecco (sparkling) Terriderai Treviso, Venetie	68/298
Champagne, Victoire (sparkling) Prestige Brut, Reims, France	108/468
Nizz-Groni (cocktail) Gin infused with Earl Grey, Campari infused Cacao, Sweet Vermouth	58
Iced Teas (mocktail) Peach / Passion Fruit / Roselle-Cinnamon	30
Signature Iced Coffee Double Shot Espresso, Vanilla Ice Cream Whipped Cream, Caramel Sauce	32

“ At Nizza, every meal is a celebration of the Italian spirit – where tradition meets creativity, and classic recipes are reborn with refined flair.

Our story begins with a deep reverence for authenticity. Each dish is a tribute to artisanal craftsmanship, brought to life using top-quality ingredients and time-honoured techniques passed down through generations.

From the rolling hills of Tuscany to the Amalfi Coast, our inspirations are rooted in regional traditions, yet open to the fresh, bold expressions that define contemporary dining.”

