

Waterfall

A LOVE STORY FROM SOUTHERN ITALY

ANTIPASTI E ZUPPE

1) Insalata di Mare all'Amalfitana

Our popular and always fresh signature seafood salad finds its origin along the beautiful coast of Amalfi, just a little South of Naples.

\$23

2) Vitello Tonnato

Poached, sliced veal and a velvety cream sauce with capers, anchovies and fresh tuna form the base of this popular Italian summer dish. Vitello Tonnato might be the proof that opposites attract.

\$25

3) Insalata di Arance e Finocchi

Start the meal with this light and refreshing Sicilian mixed salad of orange, fennel, black olive, cherry tomato and Tropea onion.

\$16

4) Parmigiana di Melanzane

We believe that we really figured out how to cook this classic to perfection. Carefully-sourced eggplants are blended with parmigiano and tomatoes – a must try!

\$20



1) Insalata di Mare all'Amalfitana

5) Burrata Pugliese con Pomodori Marinati

Burrata is considered as one of the most delicious specialities of dairy production in Andria. Creamy stretched curd cheese is mixed with marinated tomato, basil sauce and pistachio for a delightful crowd-pleaser.

\$25

6) Zuppa di Lenticchie di Colfiorito

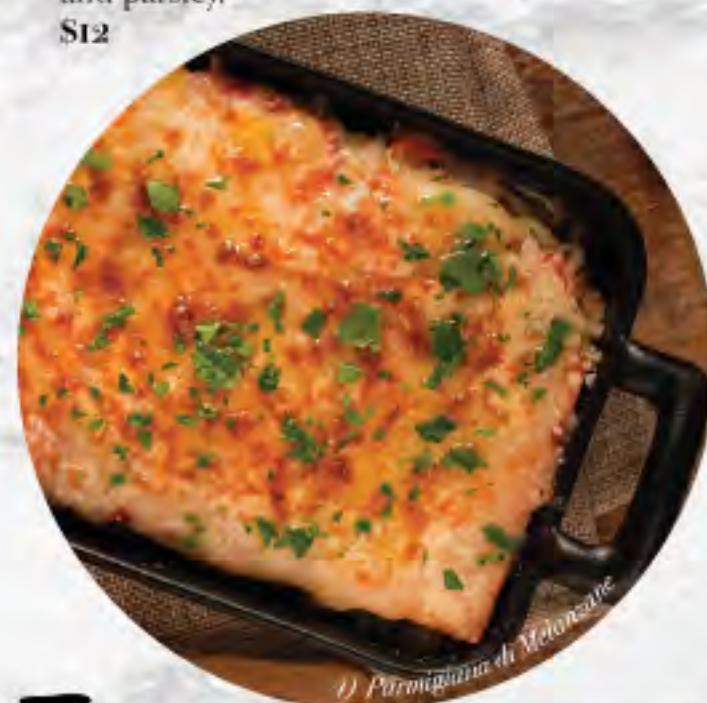
Colfiorito is a village in Umbria, central Italy where tiny lentils bursting with flavours are cultivated. Chef would like to share this best lentil soup recipe passed down from his mother, that comprised of green lentil, garlic, spinach and crouton.

\$12

7) Cozze Patate e Piselli

Take a culinary excursion to Apulia in Southern Italy with this flavour packed soup with mussel, herb, green pea, potato, garlic and parsley.

\$12



1) Parmigiana di Melanzane

PIZZA

8) Pizza alle Verdure

Pizza with a great combination of grilled vegetables, tomato sauce and extra virgin oil.

\$25

9) Pizza Margherita

During the visit of Queen Margherita of Savoy to Naples, Chef Raffaele Esposito created a pizza resembling the colors of the Italian flag, red (tomato), white (mozzarella) and green (basil) and named it after the Queen.

\$21

10) Pizza alla Diavola

This favourite from Naples is created with imported, spicy Italian salami, homemade tomato sauce and mozzarella.

\$26

11) Pizza Genovese

A combination of shrimp, basil, pesto, homemade tomato sauce and of course, mozzarella.

\$29



11) Pizza Genovese

PASTA LA TRADIZIONE

Homemade pasta classics made from the same heirloom recipes passed down from Chef Marco's grandma over generations.

12) Spaghetti Aglio, Olio e Peperoncino

A well-loved spaghetti dish that originates from Naples, this classic is made by lightly sautéing garlic, red chilli and extra-virgin oil, topped with finely-chopped parsley.

\$18

13) Tagliatelle alla Bolognese

Ragù alla Bolognese is a meat-based sauce originating from Bologna, where chef attended culinary school. Enjoy handmade tagliatelle with this traditional Bolognese sauce topped with parmesan cheese.

\$18

14) Rigatoni all'Amatriciana

Amatrice in central Italy is the birth city of this pasta classic – homemade rigatoni with fresh tomato sauce, pecorino Romano cheese, Italian cheek bacon, basil and onion.

\$18

15) Fusilli Carbonara

Carbonara sauce is one of the oldest Italian recipes. Fans of the luxurious, creamy and rich sauce will not be disappointed with this modern version with handmade fusilli – tossed with egg, pecorino cheese, pancetta and black pepper.


\$18



22) Spaghetti ai Ricci di Mare

PASTA DELLA CASA






16) Linguine allo Scoglio 
An authentic Southern Italian seafood pasta with prawn, scallop, mussel, clam and cherry tomato.
\$28

17) Orecchiette Pugliesi con Salsiccia
This homemade pasta is typical of Apulia in Southern Italy, where olive oil, artichoke and tomato are key ingredients used. Relish chef's version of this dish with broccoli, pork sausage and parmesan cheese.
\$22


18) Paccheri all'Astice
Chef recalls linking paccheri to huge pieces of garden hose as a child. The homemade pasta is cooked al dente before tossing with an addictive blend of lobster sauce, cherry tomato, brandy, chilli, basil, parsley and extra-virgin olive oil.
\$32




25) Tagliata di Manzo Rucola e Grana 
Fans of beef will not want to miss this most popular beef recipe in Italy. Premium cuts are marinated with capsicum, served with rocket leaves and parmesan cheese. Complete a harmony of flavours with aromatic herbs, extra-virgin olive oil and capsicum.
Striploin Black Angus 120 days grain fed \$38
Tenderloin Hunter Valley grain fed \$41
Wagyu Rib Eye 5+ \$56

19) Doppio Raviolo alla Parmigiana  
Inspired by the classic Parmigiana starter, the ravioli dish comprises of eggplant, sun-dried tomato, mozzarella, parmesan cheese and basil butter sauce. Scamorza cheese is added for an extra kick of smoky flavours.
\$26

20) Tagliolini al Pesto Siciliano
Homemade pasta, tomato, ricotta, pine nut, basil, roasted almond.
\$22

21) Lasagna Croccante Ragù Bianco e Porcini 
Chef created this crispy lasagna recipe in memory of his childhood cravings for the crispy edges of his mother's lasagna. This delicious lasagna dish is a passionate variation of an Italian ever-green!
\$24



22) Spaghettoni ai Ricci di Mare 
Fresh sea urchin with tomato, olive oil, garlic and herbs tossed in homemade spaghettoni bring the taste of the Adriatic Sea straight onto the plate.
\$29

23) Spaghetti alle Vongole
Straight from Chef Marco's hometown, this dish is a sublime creation with fresh clam, white wine, chopped parsley, garlic and a good pinch of chilli twirled with homemade spaghetti.
\$22


24) Casarecci al Ragù d'Agnello
This recipe was inspired by Abruzzo in southern Italy where chef's father was born. Opt for this unusual narrow and twisted tube pasta dish, brewing with full flavours of lamb ragù, porcini mushroom and rosemary.
\$24


SECONDI

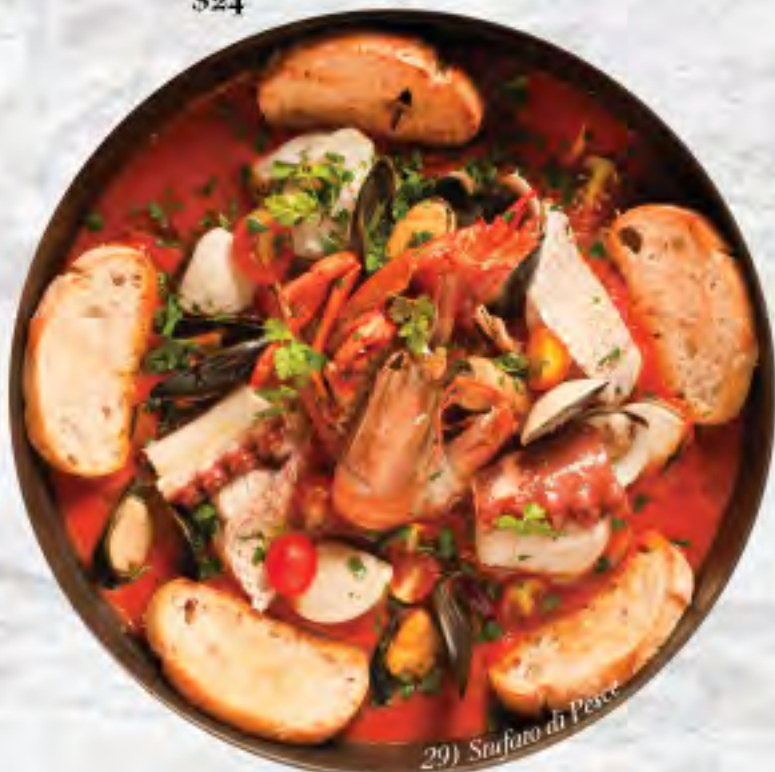
26) Pesce del Giorno alla Griglia con Verdure Marinate
Grilled catch of the day with marinated vegetable. Prices vary based on the type of fish and size. Your waiter will be there to recommend and assist.

27) Sogliola al Limone
Savour the sweet and fresh flavours of pan-fried sole with grilled seasonal vegetables.
\$38



28) Porchetta Sarda 
Roasted suckling pig roll served with rosemary potato, spring onion.
\$35

29) Stufato di Pesce  (min. two persons)
You have not been to the Waterfall, if you have not tasted our tomato based, signature Seafood Stew. Only the freshest from the sea is cooked in Sicilian, sun-ripped tomatoes, flavoured with garlic and garden herbs
\$68



DESSERT



30) Zabaione all'Espresso

30) Zabaione all'Espresso



A freshly made, classic zabaione with moscato and espresso rounds off your evening with Southern Italian flavours just perfectly.

\$14

31) Tiramisu

The meaning of tiramisu is "pick me up or lift me up". It is made of ladyfinger (savoiardi), mascarpone, coffee and cocoa powder.

\$15

32) Torta Caprese



Originating from Capri, this flour and gluten free signature dessert will probably make you come back to The Waterfall latest by next week.

\$16



32) Torta Caprese

37) Gelato

The all-Italian favourite ice cream

\$2.50 per scoop



Vanilla



Chocolate



Strawberry



Lemon



Mango



Pistachio



Mint



Tiramisu



Cream brulee



Malaga



Nut



Straciatella

33) Biancomangiare

This almond pudding recipe is drawn from Mr. Pellegrino Artusi, who was an Italian businessman and writer, best known as the author of the cookbook "La scienza in cucina e l'arte di mangiare bene" (The Science of Cooking and the Art of Fine dining). In addition to the almond, he is adding a hint of orange blossom water to this dessert classic.

\$12

34) Babba al Rum

This delicious, spongy syrup cake is always present at the table of every Neapolitan wedding. After baking, it is soaked in the syrup with citrus and rum.

\$16

35) Cannoli Siciliani

An iconic dessert in Sicily. The crunchy dough filled with ricotta, candied fruit, chocolate and orange flavour, is an amazing combination of flavours that makes it very popular in Southern Italy.

\$14

36) Sharing Platter

(good for two persons)
A platter of Cannoli Siciliani, Biancomangiare, Tiramisu and Babba Al Rum.

\$30

