

STEFANIA
RISTORANTE ITALIANO

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*From Our Family To Yours,
With Love & Tradition*

STEP INTO A WORLD WHERE LOVE, FAMILY, AND CULINARY TRADITION ARE PASSED DOWN THROUGH GENERATIONS.

THIS JOURNEY BEGINS IN THE HEART OF A WARM, BUSTLING KITCHEN, WHERE DIEGO'S MOTHER STEFANIA—A MATRIARCH OF BOTH HER FAMILY AND HER CRAFT—BROUGHT JOY AND TOGETHERNESS THROUGH HER TIMELESS RECIPES.

WITH EACH DISH, SHE WOVE THE STORIES OF HER ANCESTORS, BLENDING FRESH INGREDIENTS, AGE-OLD TECHNIQUES AND AN UNWAVERING SENSE OF DEVOTION.

Buon Appetito!

LET'S HONOR THE TRADITION OF GOOD FOOD, GOOD COMPANY, AND THE MEMORIES WE CREATE TOGETHER.



Antipasti

APPETIZERS

	BURRATA	62
	Freshly imported burrata served with tomato confit & wild rocket salad.	
	CARPACCIO DI MANZO	68
	Thinly sliced tenderloin served with extra virgin olive oil, sea salt, rocket salad, parmesan shavings & lemon wedges.	
	OSTRICHE FRESCHE (PER PIECE)	MP
	Tsarskaya St. Kerber oysters, topped with salmon roe and caviar, served with lemon wedges. Min 2 pieces.	
	CAPESANTE AL CAVOLFIORE	88
	Pan-seared scallop with smoked cauliflower puree, Italian crumble and truffle oil.	
	POLPETTINE FRITTE	68
	Deep-fried wagyu meatballs served in arrabbiata sauce with grated smoke ricotta cheese.	
	FRITTURA DI MARE	68
	Fresh tiger prawns and deep-fried calamari served with tartare sauce.	
	BRUSCHETTA ROMANA	55
	Slices of toasted sourdough Italian bread with two different toppings - A pesto base topped with buffalo mozzarella and slow-roast confit mushroom - A mushroom base topped with sliced portobello confit, smoked salted ricotta and finished with a drizzle of balsamic reduction.	
	PROSCIUTTO E MELONE	55
	Rock melon wrapped with smoked beef ham, served with rocket salad in balsamic dressing.	
	EGGPLANT PARMIGIANA	58
	Oven-baked eggplant timbale with mozzarella and tomato sauce reduction.	
	BONE MARROW	148
	Served with caramelised onion, au jus and grilled sourdough.	
	INVOLTINI AL TARTUFO	78
	Wagyu beef rolls stuffed with salsa verde, smoked scamorza cheese and smoked turkey ham. Finished with truffle butter sauce.	
	CARPACCIO DI SALMONE	88
	Scottish salmon sliced served with extra virgin olive oil dressing and Italian capers.	
	FOIE GRAS IN SALSA DI VINO ROSSO	138
	Pan seared goose liver, morel sauce and wild berries jam serve with sourdough bread.	
	GAMBERI AL TEGAME	78
	Tiger prawn served in slightly spicy Lobster Bisque.	



** Market Price (please check with dedicated server)
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Insalata SALADS

INSALATA DI CESARE 46

Josper grilled cruton, baby romaine lettuce, homemade cesar dressing.

Add on: Grilled chicken 15
Smoked salmon 18

 **INSALATA DI POMODORO** 52

Roma, cherry tomato, buffalo mozzarella, baby romaine lettuce & pesto dressing with sun-dried tomatoes.

INSALATA ALL' ANATRA (CONTAINS NUT) 56

Duck confit, gorgonzola, rocket salad, cherry tomato, caramelised walnut and pear, finished with aged balsamic vinegar & extra virgin olive oil.

Zuppe SOUPS

 **MINISTRONE** 42

Italian farmers soup cooked slowly with fresh vegetables.

 **ZUPPA DI POMODORO** 49

Josper roast cherry tomato soup serve with stracciatella cheese and basil oil.

BRODETTO DI MARE (CONTAINS WINE) 58

Seafood soup with prawns, squid, mussels and clams served with toasted sourdough bread.



SUITABLE FOR VEGETARIAN

** Gluten free options available upon request

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Pasta

RIGATONI ALLA NORCINA	78
Rigatoni cooked al dente with lamb mince, button mushrooms and green peas in creamy sauce, topped with grated Roman pecorino cheese.	
 SPAGHETTI CACIO E PEPE	68
Authentic Roman classic with al dente spaghetti coated in creamy Pecorino Romano cheese and freshly crushed black pepper.	
SPAGHETTI ALLE VONGOLE	72
Spaghetti aglio olio cooked al dente, tossed with fresh clams.	
SPAGHETTI AGLIO OLIO E GAMBERI	128
Classic Aglio Olio spaghetti tossed with fresh garlic & olive oil topped with perfectly cooked fresh king prawns.	
 FETTUCCINE AI PORCINI (CONTAINS WINE)	78
Pasta ribbons sautéed with porcini mushrooms, truffle paste & Roman pecorino.	
PACCHERI AMATRICIANA (CONTAINS WINE)	62
Tubes of pasta cooked al dente and served with slow-cooked smoked duck bacon in a lightly spiced tomato sauce, garnished with Roman pecorino cheese.	
 GNOCCHI AL TARTUFO	68
Pasta dumplings served with creamy truffle sauce, burn butter sage.	
 RAVIOLI RICOTTA E SPINACI	68
Ravioli stuffed with spinach and ricotta, cooked in butter sage sauce, finished with truffle pecorino.	
RAVIOLI AL NERO DI SEPPIA	78
Envelopes of pasta stuffed with prawns and squid cooked in lobster bisque.	
RAVIOLI ALLA VACCINARA	82
Ravioli stuffed with stew oxtail & serve in tomato sauce finished with Roman Pecorino.	
PAPPARDELLE CON GUANCIA DI MANZO	72
Broad pasta strips cooked al dente with wagyu beef cheek white ragu, topped with grated grana padano cheese.	
FETTUCINE ALFREDO	68
Home-made fettucine pasta cooked in classic creamy Roman Alfredo sauce, topped with smoked ricotta cheese.	
MEZZE MANICHE ALLA CARBONARA	68
Half rigatoni, smoke duck bacon, Roman pecorino cheese and black pepper.	
CANNELLONI DI MANZO	82
Oven baked fresh pasta tubes filled with wagyu Bolognese and smothered with pomodoro in creamy bechamel and parmesan cheese.	
CAPPELLINI AL NERO DI SEPPIA AI FRUTTI DI MARE	78
Handmade squid ink cappellini tossed in lobster bisque, served with tiger prawns, squid, mussels and clams.	
RISOTTO AI FUNGHI E TARTUFO	92
Arborio risotto cooked al dente with porcini mushroom, truffle paste, truffle oil & parmesan cheese.	
RISOTTO AI FRUTTI DI MARE	92
Arborio risotto cooked al dente with lobster bisque, tiger prawns, squid, mussel & clam.	
SPAGHETTI ALL ' ARAGOSTA	MP
Home-made spaghetti pasta cooked al dente with bisque and live Boston lobster.	



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Secondi Piatti

FROM OUR JOSPER GRILL

FILETTO D'AGNELLO (CONTAINS WINE)	168
Josper-grilled lamb loin served with truffle chickpea puree, grilled asparagus and portobello mushroom confit topped with jus reduction.	
OSSOBUCO	168
Slow-cooked classic Italian ossobuco stew served with saffron mashed potatoes and onion marmalade.	
POLLO ALLA ROMANA	88
Marinated Josper spring chicken served with roasted potato wedges and mixed salad.	
FILETTO DI MANZO	182
200g black Angus tenderloin served with truffle chickpea puree, portobello mushroom confit and asparagus.	
POLPO GRIGLIATO	158
Octopus leg grilled in Josper oven served with garlic puree, cherry tomato confit, black olive tapenade and paprika oil.	
FILETTO DI DENTICE	82
Malabar snapper fillet served with smoked cauliflower puree, fava beans and porcini mushrooms.	
BACCALÀ CON RISOTTO BURRO E PARMIGGIANO	145
Cod fish baked in the Josper oven served with parmesan and butter risotto, caramelised onion and aged balsamic vinegar.	
SALTIMBOCCA ALLA ROMANA	162
Slices of top side veal topped with smoked beef ham cooked in butter sage served with caponata.	
COTOLETTA ALLA MILANESE	238
Breaded veal rack pan-fried with clarified butter served with truffle mushroom sauce, roasted potato wedges and mixed salad.	
SOGLIOLA ALLA MUGNIAIA	168
Dover sole fillet cooked in butter sage, capers, black olive and lemon zest served with caponata.	
COSTOLETTE D'AGNELLO	172
Grill Australian Lamb Rack serve with Caponata & truffle mash potatoes.	
PESCATO DEL GIORNO	MP
Whole wild baby fish caught daily and cooked over the Josper grill.	

Josper Grill Special Menu

(BASED ON AVAILABILITY)

AUSTRALIAN WAGYU TOMAHAWK MB 6/7 OR MB 8/9	MP
AUSTRALIAN WAGYU RIB-EYE MB 7/8	MP
AUSTRALIAN WAGYU STRIPLOIN MB 6/7	MP
AUSTRALIAN WAGYU OP RIBS MB 6/7	MP

All dishes come with choices of 2 sides:

- | | | | | | |
|-------------|--------------|----------------|----------------|---------------|----------------|
| Mixed salad | Truffle mash | Roast potatoes | Grilled veggie | Truffle fries | Creamy spinach |
|-------------|--------------|----------------|----------------|---------------|----------------|

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Le Nostre Pizze

OUR PIZZAS

 MARGHERITA	56
Freshly made tomato sauce & buffalo mozzarella.	
TONNO E CIPOLLA	62
Topped with buffalo mozzarella, Italian chunky tuna, white onions, capers, bird eye chilli, anchovies and rocket salad.	
 QUATTRO FORMAGGI	68
Topped with buffalo mozzarella, scamorza, gorgonzola & taleggio cheeses.	
SALSICCIA E FUNGHI	62
Lamb sausage, button mushroom, scamorza cheese & mozzarella cheese.	
BURRATA	67
Burrata cheese, smoky beef speck, rocket salad and parmesan shavings.	
DIAVOLA	68
Spicy Italian salami with freshly made tomato sauce, mozzarella & touch of red chili.	
 TARTUFO	72
Buffalo mozzarella, scamorza, mixed wild mushrooms and truffle paste.	
DI MARE	68
Smoked salmon, tiger prawns, squid, rocket salad with freshly made tomato sauce & mozzarella.	
RADICCHIO E GORGONZOLA (CONTAINS NUT)	68
Topped with buffalo mozzarella, gorgonzola cheese, grill radicchio, toasted walnut and balsamic reduction.	
CAPRICCIOSA	65
Artichokes, black olives, mushrooms, smoked turkey ham and egg yolk with tomato sauce & mozzarella.	
CALZONE	62
Smoke turkey ham, mushroom and tomato mozzarella cheese.	

Dolci

DESSERTS

CLASSIC TRADITIONAL TIRAMISU (CONTAINS LIQUOR)	56
TORTINO DI CIOCCOLATO	52
Chocolate lava cake served with pistachio ice cream.	
PANNACOTTA	38
Vanilla with wild berry marmalade and chocolate granola.	
CRÈME BRÛLÉE	48
Classic Italian custard topped with caramelized sugar.	
CROSTATA DI PISTACCHIO	62
Italian Pie cream cheese and pistachio ganache	
SELEZIONE DI GELATI	22
Selection of Italian ice cream : Zabaione ▪ Pistacchio ▪ Chocolate	



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Beverages

	GLASS
SOFTDRINK	
Coke	10
Coke Zero	10
Sprite	10
Ginger Ale	10
Soda	10
Tonic	10
FRESH JUICE	
Apple	18
Orange	18
Watermelon	18
COFFEE	
Espresso	8
Long Black	10
Cappucino	12
Latte	12
Flat White	12
Chocolate	14
*Ice	2
TEA BY POT	
Earl Grey	12
Jasmine Green Tea	12
English Breakfast	12
Chamomile	12
Peppermint	12
Fruits of Eden	12
WATER	
Filtered Water	2
Acqua Panna	22
San Pellegrino	22

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Alcoholic Beverages

	GLASS	BTL
SINGLE MALT		
Glenfiddich 12yrs	40	850
Auchentoshan 12yrs	40	850
Macallan Double Cask 12yrs	45	950
BLENDED		
Dewar's 12yrs	30	580
Monkey Shoulder	32	690
JW Gold Label	40	850
IRISH		
Jameson	30	590
BOURBON		
Makers Mark	35	730
Jack Daniel no.7	22	450
VODKA		
Ketel One	25	490
Grey Goose	32	680
Beluga Noble	32	770
RUM		
Malibu	20	420
Bacardi Blanca	22	450
Mount Gay Eclipse	22	450
Matusalem	25	520
GIN		
Bombay	25	445
Hendricks	35	680
Roku	28	520
Agricolo Evra	28	550
TEQUILA		
Jose Cuervo Reposado	20	380
Rooster Rojo Bianco	22	410
Patron Silver	30	620
Don Julio Reposado	25	510
Don Julio 1942	-	2400
Clase Azul	-	2900
PISCO		
El Gobernador	25	490

Alcoholic Beverages

BEER	GLASS
Carlsberg Smooth Draught	32
Guinness Stout	33
Peroni	38
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CLASSIC COCKTAIL	
Aperol Spritz	45
American	40
Boulevardier	48
Mojito	40
Margarita	43
Caipirinha	40
Godfather	45
Negroni	45
Pisco Sour	45
Bellini	40
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LIQUER	
Aperol	20
Limoncello	25
Vermouth Nonis Februariis di Torino	22
Campari	20
Amaretto	20
Fernet Branca	20
Jaggermeister	20
Baileys	22
Borghetti	25
Amaro Lucano	20
Grappa Francoli-Le Origini Nebbiolo of Piemonte	22
Grappa Francoli-Le Origini Moscato del Piemonte in Barrique	25
Castel Giocondo Grappa Di Brunello Di Montalcino	30