

## ALA CARTE

### ULTRA THIN CRUST PIZZA

Our pizzas use artisan Italian flour and are fermented for 24 hours. As a final touch, we hickotry smoke our pizzas during our cooking process for an added dimension of flavour. Add RM9 for Gluten Free.

**Cremeni & Porcini Mushroom** **36.00**  
Pizza Porcini e Cremini

A spectacular white pizza ensemble of sauteed baby portobello, cremini mushrooms, crumbled porcini dust, topped with Italian sea salt.

**Blue Sea Crab in Chili Aioli** **36.00**  
Granchio nel Aioli di Peperoncino

Handpicked local flower crab meat in roasted hot peppers, fresh ricotta, baby spinach and a dill pesto sauce.

**Basil Mozzarella & Olive Tapenade (V)** **36.00**  
Basilico Mozzarella e Pesto Oliva

Organic Cameron Highland tomato confit with basil olive tapenade, grana padano, cheddar and oozing fresh mozzarella.

**Burnt Eggplant & Fresh Mozzarella** **36.00**  
Melanzane Bruciate e Mozzarella Fresca

Charred cubes of local eggplant, on a romesco sauce layered with fresh mozzarella made with organic Jersey milk.

**Sicilian Smoked Duck** **38.00**  
Pizza All'anatra Siciliana

An Italian white pizza with Sicilian semi-dried tomatoes, luscious smoked duck bacon, rocket leaves and onion compote, drizzled with aged balsamico.

**Hot Paprika Lamb & Cumin Mint Ricotta** **38.00**  
Agnello di Paprika e Ricotta alla Menta

Smoked hot paprika lamb, over a sauce of cumin mint infused ricotta topped with fresh coriander.

**Calamari & Squid Ink** **42.00**  
Calamari e Campisi al Nero di Seppia

A unique black sauce pizza of Campisi squid ink from Sicily, with rings of local calamari, sweet basil pesto and crushed olive tapenade.

**Rocket and Salmon** **62.00**  
Salmone Affumicate e Arugula

A light white sauce pizza with slices of air flown salmon, smoked locally balanced by the peppery rocket leaves.

# MAINS

## PICK ONE

The Vin's Sicilian Lunch comes with a roasted pumpkin soup, fresh rocket salad with oak matured balsamic and your choice of mains. Choose from our range of handmade pastas or our grilled panini sandwiches.

## HANDMADE PASTAS

**Basil Pecorino Tapenade (V)** **23.90**  
Tapenade di Pecorino al Basilico

Freshly made hand cut fettuccine is tossed in this balanced tapenade of organic local basil and Tuscan pecorino.

**Burnt Butter Swiss Brown Linguine (V)** **23.90**  
Linguine ai Funghi di Burro Bruciato

Fresh fettuccine in a burnt butter sauce infused with a uniquely Vin's sauteed cashewnut salsa.

**Cacio e Pepe** **23.90**  
Maccheroni e Formaggio Italiani

Forget everything you ever thought you knew about mac & cheese. This Vin's original uses hand cut fettuccine, with Italian pecorino romano and is topped with Sarawak black peppercorn that is crushed to order.

## GRILLED PANINI SANDWICHES

**Charred Chicken in Rosemary Pesto** **26.00**  
Panino al Pesto di Pollo

Organic grilled chicken thigh in a rosemary and thyme pesto with sundried tomatoes.

**Swiss Brown w Chili Truffle Mascarpone (V)** **26.00**  
Panino di Funghi al Mascarpone

Organic Swiss brown mushrooms sautéed in a chili truffle cream with local made mascarpone.

**Torched Duck & Ricotta** **32.00**  
Ricotta e Anatra Bruciata

Local free range duck from Taiping, paired with ricotta and caramelised onion compote.

Add RM7 for Gluten Free (Any Sandwich)

**Smoked Red Pepper & Aubergine** **25.90**  
Fettuccine (V)  
Peperone Afumicato e Melanzane

A silky fettuccine handmade from rich kampung eggs, cold pressed EVOO, in romesco sauce of roasted red pepper.

**Chili Chorizo Linguine** **25.90**  
Salsiccia al Peperoncino

An exclusive made for Vin's gourmet sausage of chicken and spicy local chili with sundried Pachino cherry tomatoes from Campisi.

**Candied Walnut Pesto (V)** **25.90**  
Pesto Di Noce Candito

While some dishes come together deliberately, sometimes the best dishes happen by accident, as Vin's proved with this pasta dish featuring a pesto of toasted candied walnuts.

**Sicilian Anchovy & Bursting Tomato Linguine** **25.90**  
Tapenade di Pecorino al BasilicoLinguine di Acciughe Siciliane e Pomodoro Scoppiato

Caught in the Ionian Sea, the Campisi anchovies are hand processed and matured in oak barrels, with sea salt.

Add RM4 for Gluten Free (Any Handmade Pasta)

## SALAD

**Fresh Ricotta & Avocado Salad (V & GF)** **25.90**  
Insalata di Arance e Mandorle Avocado

Slices of avocado and ricotta cheese with segments of Valencia oranges, dressed in a zesty grapefruit lime dressing accompanied by slivered toasted almonds and fresh local greens.

V - Vegetarian

GF - Gluten Free

## À LA CARTE

## SOUP

**Porcini and Baby Portobello Soup (V)** **22.00**  
Zuppa di Funghi Porcini e re Ostrica

A medley of creamed organic portobello and wild mushrooms with roasted porcini dust, topped with truffled crostini.

Add RM6 for Gluten Free

## DESSERT

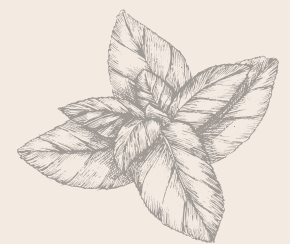
## DOLCI

**Satin Toffee Cake with Dulce de Leche** **22.00**  
Caramella Appiccicosa con Dulci di Latte

A steamed sticky toffee pudding, made with reduced sweetened Jersey milk, fresh blueberry coulis and salted mascarpone cream.

**Vanilla Mascarpone & Salted Caramel Pecan** **24.00**  
Mascarpone alla Vaniglia e Pecan  
al Caramello Salato

Handmade pure decadence layered with salted caramel, crushed toasted pecans, vanilla mascarpone, candied almonds, housemade popcorn and caramelised slices of organic bananas.



### DIETARY NOTES:

Preservative free  
Additive free  
No MSG  
Handmade pestos  
Made from scratch broth and sauces  
Handmade pasta and pizza  
Antibiotic and hormone free meats and seafood  
Sustainably sourced, organic produce