

The "aperitivi" to start with

spritz - prosecco, aperol, soda, & orange slice -	27
negroni - a dry blend of gin, campari, vermouth & orange skin -	32
campari orange - campari, fresh squeeze orange juice & soda -	25
campari grapefruit - via pre's aperitivo with squeeze grapefruit & prosecco -	28
hugo - fruitily with edelflower liquor, prosecco, mint, soda -	28
bellini - a peach puree' prosecco cocktail -	36
via pre cooler - squeeze lemon, fresh mint, soda water -non-alcohol	15

Bottled beers

carlsberg (denmark/malaysia), 5blt bucket rm65	16
birra menabrea (biella, italia) lager	25
hoegarden (belgium) white beer	21
corona (mexico)	19
somersby (uk) apple cider	19
kronenbourg (france) pils	23
erding blonde "or" dunkel (germany) weiss, 500ml	32

Le acque (mineral waters)

acqua Sole' Italia 1l sparkling - acqua Sole' Italia still 1l	21
acqua Sole' Italia 500ml sparkling - acqua Sole' Italia still 500ml	15
filtered water glass	0.50c

Freshly squeeze juices & healthy drinks

orange - apple - celery - carrot - pineapple - choose 1fruits or 2fruits	12/15.
blended celery, apple & grated ginger (energizing, increase metabolism)	21
blended orange, mix berries & banana (fibre & antioxidant)	19

Canned juice, soft drink & co.

italian soda with choice of mint, lemon, coconut, green apple, strawberry	9
coca cola / sprite / tonic water / soda water / bitter lemon / ginger ale	11
belvoir fruit farm organic ginger beer / lemonade	15

Our "real Earthy" smoothies

banana, passion fruits & orange yogurt (energising)	21
mix of papaya, pineapple, passion fruits & coconut syrup	19
green tea @ via pre (green tea bio mix, mint, honey, yogurt)	22
pineapple juice & vanilla gelato smoothie	19
chocolate gelato & bitter dark chocolate bites	19
choice of pistachio, vanilla, chocolate, strawberry, macadamia smoothie	15

all prices subjected to 10% service charge and 6% government tax

OUR LUNCH specials - Monday to Friday 12 to 3pm, excluding ph & eve

pizza & birra , a 9inch pizza to choose between calabrese OR four cheese OR ham & mushroom OR chicken spinach, inclusive of a beer OR fresh juice -	25
pasta & wine , spaghetti or penne in carbonara OR pork ragout OR pesto & prawn OR gorgonzola & speck, inclusive of wine OR drinks & coffee	36
the combo @ VIA PRE , our speciality with an all in one meal changing daily with choice of carbs, proteins & fibers with one drinks as fresh squeeze juice OR coffee/tea	35

Our antipasti - truly Italian starters -

il tre , mortadella pork ham & grilled provolone on artichoke, taleggio & olives	19/32
salmon bruschetta, mozzarella with eggplant paste & dry tomatoes	
la parmigiana , roasted eggplant, tomato coulis, buffalo mozzarella, parmigiano, layered with french cooked ham (vegetarian option available)	29
carpaccio , slices of black angus beef loin in EVO oil, squeezed lemon, rocket salad, real parmigiano cheese, thin slices of mushroom	32
caprese , fresh & dry tomatoes with buffalo mozzarella, EVO oil with herbal dressing mix salad & olives	29
le friulane , assorted steam vegetables wrapped & baked with prosciutto & asiago cheese	19/36

THE DELI - salumi & formaggi -

salumi e formaggi , sampling plate cold cuts & cheese, for 1 or 2 person	36/58
"the Tagliere Via Pre" with mixed Italian starters, cold cuts & cheese, all from Italy, prosciutto & rock melon, southern eggplant paste, lentils & pork sausages, schiacciata flat crispy bread, for 3 or 6 people	96/170
prosciutto & buffalo mozzarella , served with antipasto, small or entrée'	25/39
prosciutto & melone , parma ham prosciutto & rock melon, small or entrée	25/39

Bruschetta & PANINI

bruschetta classica , tomato salad, garlic, basil, olives	15
crostone rustico , eggplant paste, smoked cheese & salami	21
bruschetta golosa , artichokes, smoked salmon slices, squeezed tomatoes	23
porchetta & taleggio , flat garlic bread folded with taleggio cheese and roast pork ham in a good EVO oil	32
focaccia crudo & mozzarella , parma ham & mozzarella toasted focaccia	26
focaccia cotto & mozzarella , cooked ham & toma cheese toasted focaccia	21

complimentary homemade basket bread with food order, except for pizza, bruschetta & panini all prices subjected to 10% service charge and 6% government tax

LE INSALATONE

insalatona , mix salad, rocket salad, grilled vegetables, dry & fresh tomatoes, carrots, cucumber, asparagus, pickles, olives, shallots & balsamic dressing	25
del porto , mix salad, rocket salad, smoked salmon, prawn, asparagus, artichokes, tomatoes, lemon & chives dressing, capers, olives	29
via pre' , mix & rocket salad, pork sausage, bacon, croutons with goat cheese, olives, red onions, fresh & dry tomatoes, mushroom, creamy dressing, parmigiano	32

LA PASTA (change to gluten free pasta for an extra rm5)

spaghetti aglio, olio & peperoncino , the classic sauteed spaghetto in fried garlic & chilli in extra virgin olive oil sautéed pasta, with extra "bottarga"	19
integrale ai fagiolini & salsiccia , whole weath spaghetti in sausages, french beans & melted mozzarella "burrata",	65
penne pomodoro , tubes pasta penne sauteed with fresh cherry tomatoes, garlic, tomato sauce	36
or arrabbiata sauce if you prefer hot & spicy with pecorino cheese & garlic	22
fusilli Italiana , a popular vegetarian spicy pasta sauteed pesto, with basil, tomato sauce & creamy parmigiano reggiano	25
spaghetti alla carbonara , with eggs, roman pecorino cheese, crispy bacon & pepper, without cream	23
pappardelle al ragout di cinghiale , flat large band egg pasta in rich wild boar & sausages ragout, with mixed wild mushroom	25
linguine riviera , prawns flambéed in garlic & olive oil with brandy, tossed with basil pesto sauce	27
spaghetti ai frutti di mare , pasta in mixed seafood sautéed white wine, brandy, garlic, tomatoes in olive oil base	35
gnocchi di casa VIA PRE , homemade potatoes & ricotta gnocchi with gorgonzola creamy sauce & speck prosciutto	56
duo bianco & nero , duo of black squid ink pasta stuffed with scallops in light tomato brodetto & bottarga, and eggs ravioli filled with mince duck in white truffle butter & parmigiano, sharing for 2/3 pax, perfect with tagliere 3pax	36

Soup - le minestre -

crema di zucca , healthy fiber packed pumpkins soup, topped with tasty crispy bacon & shallott onions	19
zuppa di pesce , mix seafood soup with vegetables & whole-weat home made dumpling	32
minestrone , soup with lentils, minced pork meat, carrots, onions & celery, served with croutons & half dry cherry tomatoes	21
zuppa boscaiola , our own chunky mushroom soup in a thick leek broth served with crispy rosemary & parmesan cracker	23

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il mare - sea main courses -

catch of the day , healthy pan roasted fish steak with broccoli, tomatoes, olives, cherry tomatoes with olive oil, white wine, garlic & lemon juice	51
wild catch salmon , spring onions & thyme grilled atlantic salmon in shallots & tarragon sauce on the side, served with lentils & asparagus in olive oil with lemon dressing	62
misto griglia di pesce , squid, prawns, white fish & salmon marinated & grilled in rosemary & garlic olives oil, accompanied with tomatoes salad & sauteed spinach	78

LA TERRA - main courses from the land -

paillard di pollo , rosemary & lemon marinated grilled thin chicken escalope served with mix salad, roasted tomatoes & steam potatoes	39
bracioline di maiale , pork escalope with parma ham & sagot on sweet wine "marsala" sauce, served with roasted cauliflower, broccoli & onions	51
salsiccia , italian imported grilled pork sausages served with sauteed garlic chili & spinach, roasted tomatoes & potatoes	55
costolette agnello , three australian lamb rack panfried and quickly gratinated in eggplant paste & goat cheese, accompanied with french bean & roasted potatoes	78
pork ribs , our classic "diavola" fried with red capsicum & porcini mushroom, pumpkin & side of french beans sauteed butter & garlic	51
black angus tenderloin 180gr , grilled to doneless, side of gorgonzola cheese sauce, accompanied with spinach & crispy bacon, lentils & roasted pumpkin	108

side orders & vegerian delight

mixed salad, tomatoes, cucumber, carrots, olives & lemon thyme dressing	11
spinach sauteed in olive oil, garlic, chili & grana padano	15
roasted roots, potatoes, onions	13
potatoes roasted with garlic & herbs (or steamed with olive oil)	12
eggplant roasted in olive oil & oregano, served with tomatoes salad	12
southern italian eggplant cream with olives, sundried tomatoes, onions	15
baked asparagus parmigiana with butter & parmigiano cheese	19
french bean sauteed butter, garlic and pecorino	15
gratinated assorted broccoli, fennel and cauliflowers with cheese (or steamed)	15

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Pizza - 350°C stone oven cooked -

margherita , tomato, mozzarella, oregano, basil, the classic	25
marinara , tomato, garlic, parsley, parmigiano, olive oil	22
napoletana ++ , tomato, cherry tomatoes, fresh mozzarella, chili, anchovies, olives	29
lazzarona , spinach, four cheese & tomato marinara, eggplant paste	32
vegetariana , margherita with eggplant, capsicum, zucchini, artichokes, olive, onions	25
quattro formaggi bianca , gorgonzola, goat cheese, fontina, toma, cream base, capers	35
calabrese , spicy salame, mushroom, capsicum, mozzarella, tomato, chili sauce	29
buffalina , pizza sauce, buffalo mozzarella, parma ham, parmigiano, cherry tomatoes, rocket salad, extra virgin olive oil	36
cipolle & tonno , onions, tuna, capers, olives, tomato, mozzarella, pizza sauce	26
la pescatora , mix seafood, garlic, parsley, fresh mozzarella, via pre chili sauce	39
quattro stagioni buona , grilled artichokes, french ham, mushroom, olives	32
la maiala , ham, sausages, salami, onions, mozzarella, emmenthal	39
valtellina , pizza sauce, fresh mozzarella, bresaola, rocket, champignon, grana	38
calzone classico , folded pizza with egg, salami, prosciutto, pomodoro, onions, mozzarella	31

extras as;

vegetables, olives, fresh cherry tomatos, mushrooms	5
parma ham, buffalo mozzarella, toma, fontina, gorgonzola, prawns	12
spicy & normal salami, french cooked ham, artichoke, salsiccia	9
tuscan ham (or iberico)	18

OUR HOMEMADE DESSERT

il tiramisu classico with strong espresso & mascarpone cream	21
vanilla panna cotta on berries compote & amaretto crumble	19
la crème brulee' di via pre , lime flavoured in classic vanilla base	18
chocolate gianduja cake with balsamic berries & plain chantilly, gourmet bliss	18
italian affogato with vanilla gelato + espresso) / at choice	15
gelato italiano (vanilla, chocolate, pistacchio, strawberry, single or double	9/15.
warm apple cake on vanilla coulis (& macadamia ice cream)	18(25)
cheese platter (fruits, berries, walnuts, honey with a selection of five cheeses)	37(69)

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Café' Via Pre - caffe' Buscaglione from ROMA, 1860 -

Espresso	7
Espresso Doppio / Americano / Espresso macchiato/ Decaff Black or Espresso	9
Latte / Iced latte	12
Cappuccino / Iced Cappuccino	11
Iced Lemon Tea	11
English Breakfast tea	9
Earl Grey/Jasmine/Darjeeling Tea	9
Chamomile tea	9
Peppermint tea / Iced Peppermint tea	9
Green tea / Iced Green tea	9
Lime & Ginger tea	9
Moroccan organic mint tea (hot or cold, refreshing mint flavor)	12

Coffee" mix (shake)

Gianduja - hazelnut, milk, coffee' non alcohol	16
Saronno - amaretto, crème de cacao, coffee'	22
Cubano - rhum 15y, coffee' and brown sugar	36
Classico - whiskey cream, coffee', sugar	22

the pure grappa selection "ask for more selection"

grappa di moscato marolo / grappa di nebbiolo marolo (barrique)	28
grappa di barolo "marolo" 20y "acacia barrel" 50%	68
grappa di Sangiovese della Tenuta Parrina - from bio grapes -	39
grappa di Ansonica dell'Argentario della Tenuta Parrina - from bio grapes -	39

after-dinner & digestive

limoncello napoli IGP, 27' - lighter & fruitier -	23
limoncello VIA PRE, 39' - stronger & driest -	22
di saronno amaretto / sambuca / jagermeister	22
amaro Montenegro (20%) - digestive herbal liquor - nice with lemon on ice	24
other Italian digestive if available	28

WHISKEYS

macallan single malt 12 y	32 / 398
black label / johnnie walker/john jameson	24 / 320
chivas regal 12 years old	25 / 360
chivas regal 18 years old	36 / 560
dewar's 12 years old reserve	25 / 360
arbefeldy 12 years old	35 / 620

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-VINIROSSI & THE after DINNER-



~ THE NORTH ITALY ~

PIEMONTE, VENETO, TRENTO

<i>Dolcetto D'Alba Duchessa Lia DOC 2013</i>	179
<i>Barbaresco Duchessa Lia DOG 2012</i>	298
<i>Nebbiolo Antoniotti Bonarda Bramaterra 2011</i>	250
<i>Nebbiolo "Lessona" Massimo Clerico DOC 2009</i>	230
<i>Barolo Ascheri DOCG 2010</i>	370
<i>Pinot Noir Krafuss Alois Lageder IGT 2010</i>	328
<i>Refosco Peduncolo Rosso Agaris Friuli 2013 - New</i>	156
<i>Amarone Villa Avedi 2010</i>	320
<i>Cab.Merl.Osoleta Catillo Cavalier Bertani 2010</i>	190

~ BIG LABEL ~

(for wine's lov-

ers) ITALY

<i>Cab.Sav. Merlot Ornellaia Bolgheri DOC Superiore 2012</i>	880
<i>Mille e Una Notte Donnafugata</i>	550
<i>Flaccianello Delle Pieve SANGIOVESE IGT 2011</i>	428
<i>Brunello di Montalcino Vignaferravia DOCG 2009, 14.5% - a GEM</i>	890
<i>Amarone Valpolicella DOC BOSAN Reserve 2006 - rich aging</i>	510
<i>Brunello Di Mont. "La COLOMBINA" - Reserve 2004 - 1.5L</i>	1188
<i>Brunello Di Montalcino "La Colombina" Reserve 2004</i>	588
<i>Merlot "RADAIA" La Parrina IGT 2007, biodynamic, top</i>	350
<i>Cab. Sang. Cab. Franc "Solaia" Antinori 2012, deep impressive full</i>	1688
<i>Sang. Cab. Tignanello Antinori 2012</i>	720

~ THE CENTRAL ITALY ~

TOSCANA, ABRUZZO

<i>Sangiovese Caparzo IGT 2014 - young</i>	138
<i>Le Serre Nuove Dell'Ornellaia DOC 2012 - fresh</i>	348
<i>Rosso di Montalcino Casanova DOCG 2012</i>	178
<i>Chianti Classico Cesari "Principe" DOCG 2013</i>	158
<i>Sangiovese La Parrina DOCG 2010, bio, full and important</i>	189
<i>Brunello di Montalcino "La Gerla" DOCG 2010, classic</i>	390
<i>Brunello M. "Pian Delle Vigne" Antinori DOCG 2010</i>	510
<i>Syrah Fontodi IGT 2010, biodynamic</i>	398
<i>Syrah La Braccasca Achelo DOC 2011 - by Antinori</i>	230
<i>Villa Antinori Chianti Classico Riserva Antinori 2012</i>	229

~ THE REST OF THE WORLD ~

<i>Cotes du Rhone rouge E. Guigal 2011 (FR)</i>	198
<i>Cabernet Merlot Estate "UMAMU" 2007 (AUS)</i>	298
<i>Cabernet Shiraz Fuzion Familia Zuccardi 2011 (ARG)</i>	128
<i>Dolcetto Lagrain Heartland South Australia 2013 - ripe, full</i>	177

~ AFTER DINNER FIX ~

<i>Gianduja - hazelnut, milk, coffee' non alcohol</i>	16
<i>Saronno - amaretto, crème de cacao, coffee'</i>	22
<i>Cubano - rum 15y, coffee' and brown sugar</i>	36
<i>Classico - whiskey cream, coffee', sugar</i>	22

~ THE SOUTH ITALY ~

SICILIA, PUGLIA

<i>Negroamaro Grecantico Salento Michele Calo' & Figli 2012</i>	178
<i>Merlot Cabernet Sauv. Angheli Donnafugata IGP 2011</i>	198
<i>Nero D'Avola Syrah Benuara Cusumano Sicilia IGT 2014</i>	188
<i>Nero D'Avola Sherazade IGP Sicilia 2013- 100% Nero, young</i>	188
<i>Tormaresca "TORCICODA" Primitivo 2010 IGT</i>	228
<i>Aglianico Shiraz Trentangeli Tomaresca DOC 2010 -full body</i>	260
<i>Negromaro Primitivo Cab. Neprica Tormaresca IGT 2011</i>	180
<i>Primitivo Itynera 2012, full bodied dark red for all meals pairing</i>	170

the pure grappa selection "ask for more selection"

<i>grappa di ornellaia (barrique)</i>	36
<i>grappa di moscato marolo / grappa di nebbiolo (barrique)</i>	28
<i>grappa di barolo "marolo" 20y "acacia barrel" 50%</i>	68
<i>grappa ben rye (moscato) di Donnafugata by Marolo distillery</i>	36
<i>grappa di brunello di montalcino marolo / gewurtraminer /</i>	36
<i>grappa di Sangiovese della Tenuta Parrina - from bio grapes -</i>	39
<i>grappa di Ansonica Argentario Tenuta Parrina - from bio grapes -</i>	39

after-dinner & digestive

<i>limoncello napoli IGP, 27' - lighter & fruitier -</i>	23
<i>limoncello VIA PRE, 39' - stronger & driest -</i>	22
<i>di saronno amaretto / sambuca / jagermaister</i>	22
<i>Amaro Montenegro (20%) - digestive liquor - nice with lemon on ice</i>	24

- VINI & MORE -

Spritz - the greatest Italian classic prosecco, aperol, soda, & orange slice aperitivo -

Negroni - a strong & refined dry blend of gin, campari, vermouth & orange skin -

Campari orange - bitter campari, prosecco, fresh squeeze orange & soda aperitif -

Hugo - refreshing & fruity aperitivo with elderflower liquor, prosecco, mint, soda -

Bellini - the classic Venetian, a peach puree' fruity Prosecco cocktail -

Grapefruit cooler - grapefruit, lime syrup, tonic water - **non-alcohol**

Tonico - tonic water, mango, orange, grenadine - **non-alcohol**

~ beers ~

Our bottled beers from the world

Carlsberg (denmark/malaysia), 5blt bucket rm65	16
Birra menabrea (Biella, ITALY) lager- Best, Must try	25
Hoegarden (belgium) white beer	21
Corona (mexico)	19
Somersby (uk) apple cider	19
kronenbourg (france) pils	23
Erdinger blonde "or" dunkel (germany) weiss, 500ml	32
Victoria bitter (australia) bitter lager	22
Maredsous amber triple, 10%, strong & dark amber	35

~ I VINI AL CALICE ~

Prosecco by glass

Prosecco di Valdobbiadene DOC Extra Dry	36
Prosecco Villa Sandi DOC Bottle 20cl	62

White Wines by the glass

Pinot Grigio Riff IGT 2014- floral notes, fruitier	29 / 96
Ansonica Costa Argentario La Parrina 2013- Dry	32 / 102

Red Wines by the glass

Refosco Rosso Friuli 2013 DOC	25 / 82
Montepulciano Abruzzo Zaccagnini DOC 2013 - medium	35 / 108
Nero D'Avola Adesso IGT- Classic Sicily	25 / 82

~ THE NORTH ITALIAN WINES ~

PIEMONTE, VENETO, TRENTO

Pinot Grigio Delle Venezie TERRA ALPINA Riff IGT 2014	148
Sauvignon Blanc Alois Lageder IGT 2014 - fresh, fruity, new	189
Pinot Grigio Isonzo Del Friuli DOC 2014 - a rude character, bold	180

~ CENTRAL ITALIAN WINES ~

TOSCANA & Abruzzo

Ansonica Dell'Argentario La Parrina DOC 2013 - full , bio	156
Sauvignon Vermentino Poggio Della Fata Toscana 2014	170
Trebbiano D'Abruzzo Il Bianco di Ciccio" Zaccagnini 2014-WOW	178
Cerasuolo D'Abruzzo ROSE' Zaccagnini DOC 2014	165

~ SOUTH ITALY ~

SICILIA & PUGLIA

Chardonnay LA FUGA Donnafugata IGP 2014 13.5 % - mineral -	188
Donnafugata Anthilia Bianco DOC 2013	170
Chardonnay Puglia Tomaresca DOC (bio) 2012 - barrique aged	190

~ THE REST OF THE WORLD ~

AUSTRALIA,

Chablis Joseph Faiveley 2014 (FR) - recommended	228
Chardonnay Estate "UMAMU" 2008 (AUS)	328
Semillon Sauvignon Blanc Peter Lehmann Clancys 2013	170
Frotignac Late Harvest Peter Lehmann Barossa 2013	132

~ SPARKLING WINE ~

Rose' Brut De Salici - Great prosecco rose'	218
Ca'del Bosco Franciacorta Cuvee - brut, gorgeous	398
Prosecco Di Valdobbiadene Superiore Andreola	208
Cartizze Superiore Valdobbiadene Andreola - Recommended, rare	265
Moet & Chandon NV	368
Dom Perignon 2004 vintage	988
Duval Leroy Brut NV (or Rose') - super recommended - limited	328
Bollinger Champagne NV	428

~ OUR DESSERT WINES ~

Riesling Singrun Noble Konrad 2008 (375ml)	138
Zibibbo Kabir Pantelleria DONNAFUGATA IGP 2011 - top	228
Moscato Duchessa lia DOCG 2015 - new	198