

ANTIPASTI

SEAFOOD 22
pan fried prawns served with creamy cheese straciatella,
avocado and crunchy bread

CARPACCIO 23
thinly sliced raw beef eye fillet with rocket,
parmesan and lemon

CURED MEAT 24
D.O.P. prosciutto di Parma and burrata cheese

CAPRESE [V] 20
burrata cheese served with heirloom tomato, basil and evoo

QUINOA SALAD [Ve] 19
quinoa, avocado, black beans, sweet corn,
lime, red onion and rocket

GIANNI'S VEGAN SALAD [Ve] 20
coconut feta, tomato, baby spinach,
olives and sunflower seeds



NIBBLES

bread selection served with evoo and modena balsamic vinegar 9

tomato, garlic and basil bruschetta 9

sicilian arancini with bolognese sauce and mozzarella 9.5

mix olives bowl served with italian grissini 11

spicy 'nduja salame paste, olives and ricotta bruschetta 12

prosciutto, mozzarella and rocket bruschetta 13

brie, honey, truffle and nuts bruschetta 15

EXTRAS [valid for antipasti only] bread 3



SHARING BOARDS

GIANNI'S BOARD

Gianni's choice of premium meat and cheese:
prosciutto, mortadella, salami, mozzarella, ricotta, olives,
seasonal fruit, bread and arancini

¼M 30 | ½M 60 | 1M 120

CHEESE PLATTER

baked brie in truffle honey, pecorino, fresh stracciatella,
stuffed dates with mascarpone and walnuts and a
selection of seasonal fruit

¼M 38

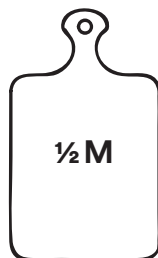
VEGAN BOARD

Butternut squash, apple and mushroom vegan roast,
rice blue cheese, coconut feta, roasted veggies, seasonal fruit
and a selection of nuts and olives

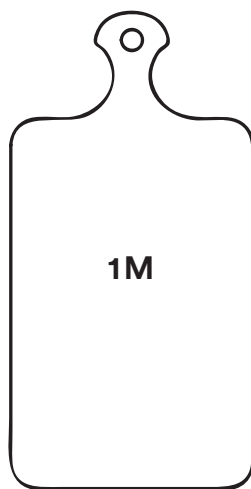
¼M 40



2 ppl



4-6 ppl



6-8 ppl

UNDERGROUND
SOCIAL

VINO



SPARKLING

prosecco | il follo, veneto

prosecco millimesimato | ca san vito doc, veneto

10 | 45
75

WHITE WINE

vermentino | antichi poderi (2017), sardinia

souignon blanc | you've got a friend (2017), alto adige

chardonnay | nexun (2016), lazio

pinot grigio | colterenzio (2017), south tirol

favorita | conti di roero (2016), piedmont

falanghina | maior del sannio (2016), campania

12 | 48
12 | 48
12 | 48
12 | 48
60
60

ROSE'

rosé | cannonau isara (2016), sardinia

12 | 50

RED

chianti sangiovese | fattoria majnoni (2015), tuscanly

camparo | langhe (2016), piedmont

nero d'avola | kerasos (2016), sicily

pinot nero | terrazze mazzolino (2015), lombardy

nebbiolo d'alba | conti di roero (2016), piedmont

primitivo di manduria | avia pervia (2015), apulia

montepulciano d'abruzzo | 420 torri (2015), abruzzo

cannonau | sartiú (2016), sardinia

ehos | senatore (2012), calabria

rosso montalcino | poggio cerrino (2015), tuscanly

valpolicella | ripasso musella superiore (2015), veneto

barbera d'alba | superiore camparo (2016), piedmont

13 | 52
13 | 52
13 | 52
13 | 52
65
65
70
75
90
90
95
95

COCKTAILS

aperol spritz	15
campari spritz	15
sweet and sour spritz	15
underground social spritz	15
negroni	16
americano	16
basil, pepper mojito	16
margarita	16
espresso martini	16
moscow mule	16

SOFT DRINKS

acqua panna still	6
san pellegrino sparkling	6
ginger beer	5
lemon lime bitter	5
kombucha	6
juices	4.5
iced tea [peach / lemon]	4.5
coca cola	4
coca cola zero	4
solo	4

BIRRA

napea grant sant bernand [blond lager]	11
menabrea [golden ale]	11
peroni doppio malto [blond lager]	15
baladin super bitter [bitter]	13
baladin nazionale birra [blond]	13
baladin rock and roll [pale ale]	13



BREAKFAST

Chef's signature

ITALIAN MORTADELLA AND EGGS 12

warm italian mortadella with fried eggs served in a soft milk bun with truffle mayo

PARMA CROISSANT 11

toasted croissant with prosciutto di parma and creamy stracciatella cheese

VEGAN BREAKFAST 16

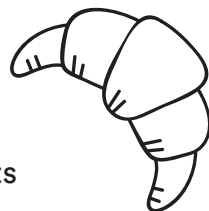
heirloom tomato, avocado and feta served with sourdough and vegemite

UNDERGROUND BREAKFAST 18

soft boiled eggs, prosciutto crudo, avocado and stracciatella

FRUIT BOWL AND CHIA [Ve] 10

fruit bowl, chia seeds and coconut yoghurt



VEGAN GRANOLA [Ve] 12

granola, coconut yoghurt, seasonal fruit and nuts

SCRAMBLED EGGS ON TOAST 9

EXTRAS prosciutto crudo 4 / mortadella 3 / tomatoes 2 / avocado 2 / mozzarella 3

CLASSIC BACON AND EGGS 10

crispy bacon with fried eggs served in a soft milk bun with tomato or bbq sauce

ON TOAST [2 slices] 8

butter and vegemite 8

organic peanut butter, banana, pepper and sunflower seeds 12

avocado, tomato, salt and pepper 12

UNDERGROUND
SOCIAL

HOT DRINKS

THE CLASSICS

	reg	large
espresso	3.3	
macchiato	3.3	
piccolo	3.3	
ristretto	3.3	
flatwhite	3.8	4.3
latte	3.8	4.3
cappuccino	3.8	4.3
mocha	3.8	4.3
hot chocolate	3.8	4.3
chai latte	3.8	4.3

SPECIALTIES

nutella coffee	4.3	4.8
white mocha	4.3	4.8
white hot chocolate	4.3	4.8
turmeric latte	4.3	4.8
green tea matcha latte	4.3	4.8
italian thick chocolate	5	5.5

[+ whipped cream 2]



TEAS

english breakfast tea	3.5
earl grey tea	3.5
green tea	3.5
peppermint tea	3.5
chamomile tea	3.5
chai tea	3.5

SPECIAL DINE IN

brewed chai tea latte	5
cardamon tea	5
flower blossom tea	8

EXTRAS [valid for all cold and hot drinks]

flavours: vanilla 0.50 / hezelnut 0.50 / caramel 0.50

milks available: soy 0.50 / almond 1 / macadamia 1 / coconut 1 / lactose free 1

extra shot 0.50

UNDERGROUND
SOCIAL

COLD DRINKS

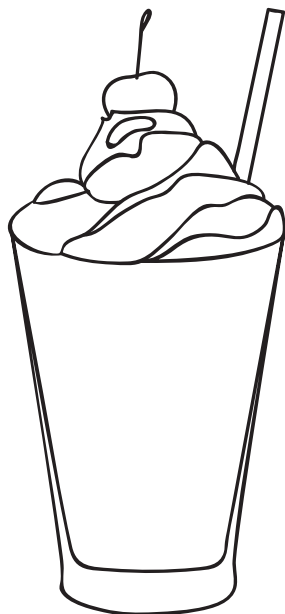
iced latte	5.5
iced nutella coffee	5.5
iced mocha	5.5
iced chocolate	5
iced nutella choc	5.5
iced matcha	6
[+ ice cream 2]	

shake italian iced coffee	7
[+ kahlua 3]	
[+ baylies 3]	

MILKSHAKES

[with ice cream and whipped cream]

chocolate	7
vanilla	7
caramel	7
nutella	7
matcha	7



EXTRAS [valid for all cold and hot drinks]

flavours: vanilla 0.50 / hezelnut 0.50 / caramel 0.50

milks available: soy 0.50 / almond 1 / macadamia 1 / coconut 1 / lactose free 1
extra shot 0.50

UNDERGROUND
SOCIAL

PANINI

Chef's signature

PARMA

13

focaccia with prosciutto crudo, tomato, mozzarella and rocket

MILANO

12

ciabatta roll with salame milano, parmesan, baked eggplant and truffle mayo

BOLOGNA

13

focaccia with mortadella, stracciatella, zucchini and lattuce

NAPOLI

9

baguette with tomato, mozzarella and basil

MODENA

11

ciabatta roll with ham, ricotta, balsamic reduction and rocket

VEGETARIAN [V]

11

baguette with eggplant, zucchini, pumpkin, tomato and mozzarella

VEGAN SANDWICH [Ve]

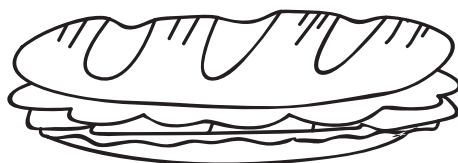
15

black rye bread, sweet pickles, vegan roast, kraut, cheddar and mustard

VEGAN ROLL [Ve]

15

ciabatta roll with roasted eggplant, tomato, rocket and vegan feta



EXTRAS avocado 3

UNDERGROUND
SOCIAL