

Antipasti

Burrata di Putignano (V) | 25

Putignano Burrata served with Heirloom Tomato Salad, Basil Oil and Cerignola Olive Powder

Selezione di Crudo | 28

Crudo Bar Selection: Sea Bass with Lemon, Yellow Fin Tuna with Pistachio and Salmon with Fennel Seeds

Insalata di Granchio | 29

Alaskan King Crab, Lemon and Tarragon Salad served over Green Zucchini, Aged Balsamic Vinegar and Pomegranate

Robiola e Proscutto di Parma | 25

Parma Ham, Three Milk Robiola Cheese, Green Apple, Rocket and Raspberry Vinaigrette

Fegato Grasso con Uva al Vincotto | 30

Pan-roasted Foie Gras with Vincotto-glazed Grapes, Horseradish and Orange Bread

Tentacolo di Polipo | 28

Crispy Octopus Tentacle and Warm Potato with Ligurian Extra Virgin Olive Oil and Haricot Beans

(V) Vegetarian

Prices are in SGD, subject to 10% service charge and applicable government taxes.

Zuppe

Zuppa di Zucca (V) | 20

Pumpkin and Black Truffle Soup with Smoked Provolone Cheese

Cioppino | 28

*Tuscan Seafood Soup with Calamari, Prawns, Mussels, Clams and Scallops
served with Toasted Focaccia Bread*

(V) Vegetarian

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Pasta e Risotto

Orecchiette al Pomodoro (V) | 27

Orecchiette Pasta in Fresh Cherry Tomato Sauce and Basil with Cacioricotta Cheese Shavings

Risotto alla Pugliese | 38

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco Wine and Asparagus

Spaghettoni alla Carbonara e Tartufo | 33

Spaghettoni with Crispy Pork Cheek, Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce

Tagliatelle alla Bolognese | 35

Egg Tagliatelle Pasta with Wagyu Beef Bolognese Sauce and Aged Parmesan Cheese

Rigatoni alla Puttanesca | 27

Rigatoni Pasta, Spicy San Marzano Tomato Sauce, Olives, Capers and Tuna

Fagottini alle Pere (V) | 30

Pecorino and Pear Ravioli served on Parmesan Cheese Fondue and Candied Tomato Pachino

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Pesci e Carni

Filetto di Salmone Arrosto | 36

Pan-seared Salmon Fillet served with Cauliflower and Scallop Stew, Hazelnut Purée and Pantelleria Caper Dressing

Branzino Al Cartoccio | 38

Sea Bass cooked in Parchment Paper with Wild Clams, Artichokes, Pachino Tomatoes, Spring Onions and Asparagus

Filetto di Manzo Angus alla Griglia | 48

Grilled Angus Beef Tenderloin with Arugula, Balsamic Vinegar-marinated Pachino Tomato Salad, Rosemary Ratte Potatoes and 24-month Aged Grana Padano

"Bombette alla Locorotondese" | 44

Wagyu Beef stuffed with Pork Pancetta and Smoked Scamorza Cheese Sautéed Spinach and Herbed Potato Purée with Primitivo Wine Sauce

Scottadito D'Agnello alla Griglia | 42

Grilled Lamb Chop, Rosemary-roasted New Potatoes, Grilled Green Asparagus and Amarone Wine Sauce

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Pizze

Focaccina con Tartufo Nero e Robiola (V) | 30

Oven-baked Focaccia with Black Summer Truffle and Robiola Cheese

Pizza Ortolana (V) | 31

Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita (V) | 26

Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves

Pizza ai Funghi e Salsiccia Sarda | 28

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages

Pizza Frutti di Mare | 32

Pizza with Seafood, Asparagus and Smoked Mozzarella

Pizza al Tonno | 29

Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions

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Dolci

Dolci Dalla Pasticceria | 21

Homemade Gelati, Freshly-baked Tarts and Fresh Mini Italian Pastries from the Counter

Tiramisu | 14

Traditional Tiramisu with Homemade Finger Sponge soaked in Espresso Syrup

Baba al Rum | 13

Rhum Baba with Lemon Custard Cream served with Strawberry and Citrus Soup

Composta di Pesche | 13

*Seasonal Peach and Raspberry Caramel Compote with Almond Crumble
and Vanilla Ice-cream*

Barretta di Cioccolato Amadei | 14

Piedmont Hazelnut and Amedei Chocolate Bar

Cannolo Siciliano | 14

*Homemade Traditional Cannoli with Amedei Chocolate Crisp, Ricotta Cream,
Sicilian Lemon and Candied Orange*

Tagliata di Frutta Fresca | 12

Fresh Fruit Platter

Piatto di Formaggi Italiani | 26

Selection of Italian Hard Cheeses and Truffle Honey

....*Buon Appetito!*