

A fusion Italian concept where
tradition meets innovation.
Begin with a few starters to share.
Then, indulge in your own pasta,
each crafted with its own story and flavour.
Complete your meal with
our curated Italian wines,
thoughtfully chosen to complement every dish.

PASTA GROVE

STARTERS

FRITTO MISTO 22



**SEAFOOD SOURCED LOCALLY
FROM AH HUA KELONG**

A crisp medley of lightly battered prawn, squid,
salmon, and seasonal greens, served with our house-made smoky marinara dip

Wine Pairing: Sorelle Bronca Particella 68

Prosecco that lift the crispy seafood and refresh the palate with every bite



GOLDEN CAULIFLOWER 12



Light, golden florets paired with our house-made spicy aioli
- a house favourite

Wine Pairing: Sorelle Bronca Particella 68

A bright, refreshing sparkle that dances alongside the crispy florets and spicy aioli



BONE MARROW & BREAD 15



Served with focaccia

Wine Pairing: Elio Perrone Barbera d'Asti 2023

A bright, juicy red that cuts through the rich, creamy marrow



CACIO E PEPE FRIES 15



Fries in a cacio e pepe inspired sauce

BRUSSEL SPROUTS* 16



Sautéed brussel sprouts topped with crispy prosciutto di parma and grated pecorino

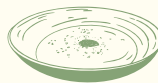
* Can be made vegetarian upon request (without prosciutto)

CREAMY MUSHROOM SOUP* 8



A gathering of mushrooms

* Add-On Focaccia (\$3)



GARDEN SALAD 10



A refreshing mix of Italian greens, dressed with balsamic vinaigrette

FOCACCIA 5



Handmade with love - served with extra virgin olive oil and balsamic vinegar

MAINS

ROASTED CHICKEN LEG WITH MISTICANZA SALAD 24

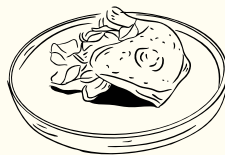


Sous-vide chicken leg, over Misticanza greens

- comfort with a modern, Asian-Italian twist

Wine Pairing: Elio Perrone Barbera d'Asti 2023

Light enough not to overpower, but its acidity refreshes between
each bite of savoury roasted chicken



BRAISED BEEF CHEEK WITH MASH 28



Deeply braised, slow and soft, over potato mash

- red wine's best friend

Wine Pairing: Ca' La Bionda Valpolicella Ripasso 2019

A dark, smooth red with enough depth and earth
to meet the richness of braised beef



VEGETARIAN

PRICES ARE EXCLUSIVE OF GST AND SERVICE CHARGE

PASTAS

CLASSICS ‘Old-school charm on a plate’

SPAGHETTI CACIO E PEPE 19

Cheesy, peppery and comforting

Wine Pairing: Nals Margreid Pinot Grigio 2024

A crisp, mineral white that cuts through the cheese's richness and lets the pepper shine



SPAGHETTI ALLO SCOGLIO 26

A seaside classic with fresh prawns, squid and mussels, topped with chilli flakes

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

A zesty, mineral white that captures the freshness of the sea

SEAFOOD SOURCED LOCALLY
FROM AH HUA KELONG



TORTELLINI PARMIGIANO CREAM 22 (REG) 26 (LARGE)

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in silky Parmigiano-Reggiano cream

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

A mineral white with zippy acidity that cuts through the lush cream

SPAGHETTI CARBONARA 24

Roman classic with guanciale, egg yolk, and pecorino

Wine Pairing: Nals Margreid Pinot Grigio 2024

A crisp, mineral white that cuts through the richness of guanciale

FUSION ‘Pasta with a passport’



FETTUCCINE 24

CRISPY SOFT SHELL CRAB & CHILLI CRAB SAUCE

Crispy soft shell crab perched on fettuccine tossed in our bold chilli crab sauce

Wine Pairing: Nals Margreid Gewürztraminer 2024

A floral, spice-loving white with lychee charm that softens the heat

FETTUCCINE AL PESTO GROVE 18

HOUSE-MADE PESTO, EDAMAME & BROCCOLI

Grove-style pesto: not your usual pesto! Green, creamy, and full of umami

Tossed with edamame, broccoli,

chilli flakes, pecorino, and finished with dollops of ricotta

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

Notes of herbs that echo the pesto's green freshness and balance its creamy, umami finish



SPAGHETTI 17

CARAMELISED PORK BELLY & SCALLION OIL

Tender pork belly over spaghetti, tossed in fragrant scallion oil, finished with a rich pork jus

— our take on Chinese scallion oil noodles, inspired by Char Siu

Wine Pairing: Elio Perrone Barbera d'Asti 2023

A juicy red that contrasts the fatty pork belly and enhances the umami with lift



TORTELLINI BUTTERNUT SQUASH CREAM 22 (REG) 26 (LARGE)

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in smooth butternut squash cream

Wine Pairing: Nals Margreid Gewürztraminer 2024

An aromatic white that complements the sweetness of the butternut squash

PASTA ADD-ONS

SOFT SHELL CRAB	12
BONE MARROW	12
SEARED TIGER PRAWNS	9
CARAMELISED PORK BELLY	6
CRISPY CHICKEN CUTLET	6



VEGETARIAN

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FOR THE LITTLE ONES

KIDS' MUSHROOM SOUP 4

A smaller serving of our creamy mushroom soup, perfect for tiny tummies

SPAGHETTI CREAM SAUCE 12

Classic spaghetti in a light cream sauce, served with a crispy chicken cutlet on the side

FETTUCCINE TOMATO SAUCE 14

Fettuccine tossed in our garden tomato sauce, topped with tender salmon pieces

BABYCCINO 3

Frothed milk served warm in a mini cup - a cozy treat for tiny hands

KIDS' JUICE 125ML (APPLE/ORANGE) 4

A fruity little treat - choose from apple or orange



VEGETARIAN

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SWEETS



PASTA GROVE

CHENDOL PANNA COTTA 12

Pandan-infused panna cotta topped with gula melaka granita
— a flavour close to our hearts.

Note: Contains gelatin derived from beef.



Try it with Nals Margreid Baronesse Passito 2019

*A gently floral, golden-hued dessert wine that lifts the pandan and gula melaka
— a thoughtful nod to heritage, shared over something sweet*

DARK CHOCOLATE AND SWEET POTATO TART (V) 11



Rich dark chocolate meets roasted purple sweet potato in a buttery shell - inspired
by crostata

CANNOLI (V) Singolo - 6 | Trio - 15



Crispy Sicilian pastry tubes piped with sweet ricotta
and finished with toasted hazelnut

Try it with Elio Perrone Moscato d'Asti 2024

*Soft orange-blossom bubbles and honeyed peach sweetness that
cleanse the palate between each bite*

COFFEES

SINGLE ESPRESSO

Perfect end to every meal

HOT

ICED

3.50

DOUBLE ESPRESSO

Like it stronger?

4.50

LONG BLACK

When water and espresso are friends

5

6

CAPPUCCINO*

Coffee dominating milk

6

6.50

LATTE*

Milk complementing coffee

6.50

7

ICED ESPRESSO TONIC

Sparkling fun

7.50

*Oat Milk - \$1

SWEET SIPS

TIRAMISU-TINI 22

Dessert meets cocktail: bold espresso, velvety cream, and a dusting of indulgence
— a toast to Italy's favourite pick-me-up

*To all who've shared a plate, a smile,
or a moment at our tables — you're what makes this place
feel like home.*

(V) - VEGETARIAN

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TEAS
BY
ANTEASOCIAL

	TEAPOT	HOT CUP	ICED GLASS
KYOHO GRAPE OOLONG <i>Our favourite Antea social signature</i>	13	6.50	7
ORIENTAL BEAUTY <i>Classic Taiwanese Oolong</i>	13	6.50	7
PASSION BERRY <i>Green & White Tea Base, Notes of passionfruit, strawberry</i>	13	6	6.50
CHAMOMILE <i>Caffeine-free</i>	13	6	6.50

COFFEES

	HOT	ICED
SINGLE ESPRESSO <i>Perfect end to every meal</i>	3.50	
DOUBLE ESPRESSO <i>Like it stronger?</i>	4.50	
LONG BLACK <i>When water and espresso are friends</i>	5	6
CAPPUCCINO* <i>Coffee dominating milk</i>	6	6.50
LATTE* <i>Milk complementing coffee</i>	6.50	7
ICED ESPRESSO TONIC <i>Sparkling fun</i>		7.50

*Oat Milk - Additional \$1

NON-
ALCOHOLIC

COKE	4
COKE ZERO	4
SODA WATER	4
TONIC WATER	4
JUICE (APPLE/ORANGE)	7
PUREZZA FILTERED WATER*	2
<i>Served unlimited Choice of Cold / Ambient / Warm / Sparkling *Charged per pax</i>	

VINI ITALIAN

**Happy Hour from 3-7pm Daily*

PROSECCO

	HH*	GLS	BTL
Sorelle Bronca Particella 68 Brut 2022	15	17	68
Sorelle Bronca Particella 181 Brut 2022			78

WHITE

Tiberio Trebbiano d'Abruzzo 2022			63
Nals Margried Pinot Grigio 2024	14	17	61
Nals Margreid Sauvignon Blanc 2022	14	17	65
Nals Margreid Gewurztraminer 2024	15	18	69
Nals Margreid Pinot Bianco 2020			108

RED

Elio Perrone Barbera d'Asti 2023	15	18	73
ArPePe Rosso Valtellina 2022	17	19	88
Ca' La Bionda "Malavoglia" Valpolicella Ripasso Classico Superiore 2019	18	21	90
Graci Etna Rosso 2022			94
Val delle Corti Chianti Classico Riserva 2020			112

ORANGE

Damijan Podversic Ribolla Gialla 2019			145
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DESSERT

Elio Perrone Moscato D'Asti 2024			45
Nals Margreid Passito 2019			95 (375ml)



**PASTA
GROVE**

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PASTA GROVE

*Happy Hour from 3-7pm Daily

BEER

PERONI
ITALIA

PERONI DRAUGHT (300ML)

HH*

REG

10

14

PERONI DRAUGHT (PINT)

14

18

Crisp, clean, and refreshingly dry — Italy's iconic lager made for sunny afternoons and good company

COCKTAILS



APEROL SPRITZ

Bittersweet, bubbly, and bright — the classic sunset in a glass

HH*

REG

13

19

LIMONCELLO SPRITZ

Zesty and refreshing with a kiss of lemon — like a breeze from the coast

14

21

MIMOSA ITALIANA

Orange juice meets crisp Prosecco, our mimosa is bright, bubbly, and easygoing — like a good chat on a slow morning

9

15

PEACH BELLINI

Peach purée blended with chilled Prosecco It's soft, mellow, and quietly celebratory — the kind of drink that doesn't shout, but always brings a smile.

9

15

GIN & TONIC

Malfy Gin Rosa & Cucumber Watermelon Tonic Pink-grapefruit and juniper meet crisp cucumber-watermelon bubbles — a sun-kissed breeze in every sip

13

18

TIRAMISU-TINI

Dessert meets cocktail: bold espresso, velvety cream, and a dusting of indulgence — a toast to Italy's favourite pick-me-up

22

LARK CITRUS HIGHBALL

A crisp, modern twist featuring LARK whisky finished in chinotto casks — bright, citrusy, and quietly complex.

32