



Fusion Italian concept where tradition meets innovation

*Begin with starters. Then, indulge in a pasta or two,
each crafted with its own story and flavour.*

TO SHARE

CALAMARI FRITTI 21  **SOURCED LOCALLY
FROM AH HUA KELONG**
Lightly battered squid, served with house-made spicy aioli
Cocktail Pairing: Limoncello Spritz

GOLDEN CAULIFLOWER 12 
Light, golden florets paired with our house-made spicy aioli - a house favourite!
Cocktail Pairing: Elderflower Spritz



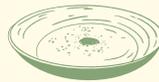
BONE MARROW & BREAD 15 
Roasted bone marrow topped with anchovy breadcrumbs, served with focaccia
Cocktail Pairing: Negroni



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
** Vegetarian Option Available (without prosciutto)*

CREAMY MUSHROOM SOUP* 8 
A blend of seasonal mushrooms
** Add-On: 3 piece focaccia (\$5)*



GARDEN SALAD 10 
A refreshing mix of Italian greens, dressed with balsamic vinaigrette

HOUSE-BAKED FOCACCIA 8 
Served with extra virgin olive oil and balsamic vinegar

ADD-ONS

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



VEGETARIAN

PRICES ARE BEFORE GST & SERVICE CHARGE

PASTAS

CLASSICS 'Old-school charm on a plate'

SPAGHETTI CACIO E PEPE 19

Cheesy, peppery and comforting

Wine Pairing: Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio)

Crisp, savoury white with an almondy edge, brightens the cheese and plays well with the pepper

SPAGHETTI CARBONARA 24

Roman classic with guanciale, egg yolk, and pecorino

Wine Pairing: Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio)

Bright, mineral white with enough texture for guanciale, cleans up the richness and keeps it light

RIGATONI BEEF BOLOGNESE 28

Slow-simmered ragù, rich and comforting

Wine Pairing: Ca' La Bionda Valpolicella Classico Superiore 2021

Elegant cherry notes and light spice that balance the richness

SPAGHETTI ALLO SCOGLIO 26

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

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

Zesty, mineral white that captures the freshness of the sea



TORTELLINI PARMIGIANO CREAM 24 (REG) 28 (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

Mineral white with zippy acidity that cuts through the lush cream

FUSION 'Pasta with a passport'

FETTUCCINE 'CHILLI CRAB' 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



SPAGHETTI CARAMELISED PORK BELLY & SCALLION OIL 18

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: Crivelli Grignolino d'Asti 2022

Light and fragrant, with fresh red fruit that balances the richness of the pork



TORTELLINI BUTTERNUT SQUASH CREAM 24 (REG) 28 (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

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, 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



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MAINS

PAN-SEARED SEABASS WITH MEDITERRANEAN VEGETABLES 35

Delicately crisped, served with Mediterranean vegetables

Wine Pairing: Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio)

Crisp, savoury white that complements the delicate seabass and Mediterranean vegetables

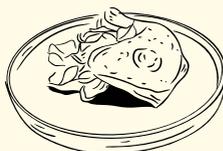
ROASTED CHICKEN LEG WITH MISTICANZA SALAD 24

Sous-vide chicken leg, over Misticanza greens

- comfort with a modern, Asian-Italian twist

Wine Pairing: Crivelli Barbera d'Asti 2021

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



MOST LOVED DRINKS

HOUSE REFRESHER

6

Ask us what we're serving today!

ALCOHOLIC

**Happy Hour from 11am-6pm Daily*

PERONI DRAUGHT (PINT)

HH*

REG

14

18

MIMOSA ITALIANA / PEACH BELLINI

9

15

APEROL SPRITZ / GIN & TONIC

13

19

HOUSE WHITE WINE

14

17

HOUSE RED WINE

16

18



NON-ALCOHOLIC

COKE / COKE ZERO / GINGER ALE

4

CAPPUCCINO / LATTE / FLAT WHITE

6.50

ICED KYOHO GRAPE OOLONG

7

Unsweetened, with a delicate natural aroma

PUREZZA FILTERED WATER*

2

Choice of (Cold / Ambient / Warm / Sparkling)

- We serve filtered water only -

***Unlimited pours, charged per guest**

REFER TO OUR BEVERAGE MENU FOR
A WIDER SELECTION OF WINES,
COCKTAILS, COFFEES, AND TEAS.

PRICES ARE BEFORE GST & SERVICE CHARGE

VINI ITALIAN

*Happy Hour from 11am - 6pm Daily

SPARKLING (PROSECCO)



Sorelle Bronca Particella 68 Brut 2022

Crisp, citrusy, easy bubbles

HH* GLS BTL

68

Sorelle Bronca Particella 181 Brut 2022

Finer, creamier, more complex

78

WHITE (BIANCO)

Tiberio Trebbiano d'Abruzzo 2022

Bright, clean, mineral citrus

63



Fattoria San Lorenzo "Di Gino"

Marche Bianco 2022 (Verdicchio)

Zesty, herbal, saline finish

14 17 59

Nals Margreid Sauvignon Blanc 2022

Fresh, aromatic, green citrus

14 17 65



Nals Margreid Gewurztraminer 2024

Floral, lychee, gently spiced

15 18 69

Nals Margreid Pinot Bianco 2020

Elegant, textured, stone-fruit

108

RED (ROSSO)



Crivelli Grignolino d'Asti 2022

Delicate, perfumed, fresh red fruit

17 19 82

Crivelli Barbera d'Asti 2021

Juicy, vibrant, red cherry

16 18 73



Ca' La Bionda Valpolicella

Classico Superiore 2021

Elegant, bright cherry, light spice

18 21 90

Graci Etna Rosso 2022

Savoury, mineral, volcanic cherry

94

Val delle Corti Chianti Classico Riserva 2020

Structured, earthy, sour cherry

112

Francesco Rinaldi Barolo 2019

Powerful, rose-petal, firm tannins

175

Pian dell'Orino "Vigneti del Versante"

Brunello di Montalcino 2018

Deep, silky, long and savoury

388

Ca' La Bionda Amarone 2018*

Opulent, velvety, cocoa spice

*CORAVIN
36

ORANGE (AMBRATO)

Damijan Podversic Ribolla Gialla 2019

Iconic long-skin maceration; Amber, grippy, dried apricot

145

DESSERT (DOLCE)

Nals Margreid Passito 2019

Honeyed, apricot, luscious finish

95
(375ml)

ALCOHOLIC BEVERAGES

BEER

PERONI
ITALIA

**Happy Hour from 11am-6pm Daily*

	HH*	REG
PERONI DRAUGHT (300ML)	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

LIMONCELLO SPRITZ

Zesty and refreshing with a kiss of lemon

ELDERFLOWER SPRITZ

Light and refreshing with floral notes

MIMOSA ITALIANA

Orange juice meets crisp Prosecco

PEACH BELLINI

Peach purée with chilled Prosecco

GIN & TONIC

Malfy Gin Rosa & Tonic Water

Pink-grapefruit and juniper in tonic water

ESPRESSO MARTINI

Bold espresso, smooth vodka, and coffee liqueur shaken into a silky, uplifting serve

NEGRONI

Classic mix of gin, vermouth, and bitters

LARK CITRUS HIGHBALL

A crisp, modern twist featuring LARK whisky finished in chinotto casks



HH* REG

13 19

14 21

14 21

9 15

9 15

13 19

21

26

32

HOUSE COCKTAILS

ELDERFLOWER LYCHEE BLANC

24

Light and floral white wine cocktail, with a crisp finish

PERONI IN LOVE

19

A refreshing beertail with a gentle bitter finish

NON-ALCOHOLIC BEVERAGES

CAFFÈ

House Blend Coffee: Smooth and balanced, with bittersweet chocolate, nutty notes, and a light winery finish.

All coffees are served with double espresso shots.

*Alternative Milks (+\$1)
Oat / Almond

Add flavour (+\$2):
Vanilla / Caramel

	HOT	ICED
SINGLE ESPRESSO	3.50	
DOUBLE ESPRESSO	4.50	
LONG BLACK	5	6
ICED ESPRESSO TONIC		7.50
CAPPUCCINO*	6.50	7
LATTE*	6.50	7
FLAT WHITE*	6.50	
MOCHA*	8	8.50

TEAS BY ANTEASOCIAL

We serve teas from Antea Social, known for their delicately scented oolongs with natural, layered aromas.

Clean and unsweetened, they're light, subtle, and easy to enjoy with your meal or after.

	HOT	ICED	TEAPOT (for 2)
KYOHO GRAPE OOLONG <i>Our favourite Antea social signature</i>	6.50	7	13
ORIENTAL BEAUTY <i>Classic Taiwanese Oolong</i>	6.50	7	13
PASSION BERRY <i>Green & White Tea Base, Notes of passionfruit, strawberry</i>	6	6.50	13
EARL GREY <i>Notes of black tea, bergamot, light citrus perfume</i>	6	6.50	13
CHAMOMILE <i>Caffeine-free</i>	6	6.50	13
STRAWBERRY BERGAMOT <i>Eucalyptus, strawberry, bergamot with a subtle peppery-sweet finish</i> <i>*Caffeine-free</i>	6	6.50	13

SOFT DRINKS

COKE / COKE ZERO / GINGER ALE / SODA WATER / TONIC WATER 4

JUICES (APPLE / ORANGE) 7

PUREZZA FILTERED WATER* 2

**Unlimited pours, charged per guest
Choice of (Cold / Ambient / Warm / Sparkling)
- We serve filtered water only -*

BEFORE WE BID FAREWELL

SWEETS

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



TIRAMISU 16

*Layers of espresso-soaked savoiardi, mascarpone cream, and a cocoa finish
— timeless comfort, best shared (or not)*

Note: Contains alcohol

*To all who've shared a plate, a smile,
or a moment at our tables -
You are what makes this place
feel like home*

CAFFÈ

**Oat/Almond Milk
- Additional \$1*

	HOT	ICED
SINGLE ESPRESSO	3.50	
DOUBLE ESPRESSO	4.50	
LONG BLACK	5	6
ICED ESPRESSO TONIC		7.50
CAPPUCCINO*	6	6.50
LATTE*	6.50	7
FLAT WHITE*	6.50	
MOCHA*	8	8.50

DAYCAP / NIGHTCAP

LIMONCELLO SHOT (30ML) 6

*Sun-bright lemon, served ice-cold—sweet, zesty, and clean
— a small toast to the Grove*

PLAN YOUR NEXT VISIT

PASTA GROVE



OPENING HOURS
WEDNESDAY - SUNDAY
11.00 AM - 10.00 PM



WEEKDAY LUNCH AT THE GROVE

Wednesdays to Fridays

11am - 3pm

2-Course Lunch Sets

from \$22 ++

*A starter and a pasta —
simple, comforting, made
fresh.*

HAPPY HOUR

11am - 6pm

*Wines, beers & spritzes at
happy hour prices,
because afternoons
deserve a little joy.*



THURSDAYS CORKAGE ON US

*Bring a bottle you love.
We'll take care of the rest.*



THE GROVE EXPERIENCE AWAITS

Planning something special?

From small gatherings to full book-outs,

we comfortably host 12-32 guests.

*Perfect for sharing good food and
shared moments together!*

Contact us at 8791 8018 to plan your next visit.



@pastagrove