

Sharing Platters

2 to 3 persons

Grandioso Board 65

Mortadella, 14 Months Parma Ham, Soppressata Piccante, Finocchiona, Prosciutto Cotto, Chicken Liver Pâté, Bruschetta, Caponata Bruschetta, Parmigiano Reggiano 24 Months, Roasted Peppers & Pesto, Artichokes, Balsamic Onions, Olives, Capers

Culatello Board 65

Culatello Ham, Spicy Salami, Taleggio, Parmigiano Reggiano 24 Months, Pickled Vegetables

Salumi Board 55

Mortadella, Prosciutto Aged 18 Months, Soppressata Piccante, Finocchiona, Prosciutto Cotto, Salame Milano, Olives, Capers

Casaro Cheese Board 55

Parmigiano Reggiano 24 Months, Candied Orange Gorgonzola, Pecorino, Smoked Caciocavallo, Saffron Caciotta

Traditional Parma & Mozzarella Cheese Board 55

18 Months Parma Ham, Rock Melon, Buffalo Mozzarella, Olives, Pickled Vegetables

Verdure Board 45

Roasted Peppers with Pesto, Red Onion Marmalade & Ricotta Bruschetta, Artichokes, Balsamic Onions, Caponata, Pickled Vegetables, Olives, Capers, Focaccia

Appetisers

Pomodori e Burrata 30

Burrata, Datterini Salad, Pistachio Nuts, Basil Oil

Polpo Grigliato Patate e Olive 30

Grilled Octopus, Purple Potato, Olive, Balsamic Reduction

Carpaccio di Manzo 26

Sliced Beef Tenderloin, Lemon Mushroom Salad, Arugula, Crisp Parmesan

Cannoli di Melanzane e Mozzarella 22

Oven Baked Mozzarella Stuffed Eggplant, Basil Tomato Sauce

Calamari Fritti 28

Fried Squid Rings, Arugula, Garlic Chilli Dip

Insalata Mista 22

Acquaponic Mix Salad, Peppers, Tomatoes, Onions, Balsamic

Tortino di Funghi "Cremini" 22

Portobello, Spinach, Smoked Provola

Cappesante, Prosciutto Crocante 28

Seared Scallops, Baby Spinach Fondue, Crisp Parma Ham

Foie Gras Scottato in Padella 32

Pan Seared Foie Gras, Candied Pumpkin, Mustard Oil

Insalata di Cesare 25

Classic Caesar Salad, Parmesan Croutons, Crisp Bacon, Anchovies

Add-ons

Steamed Prawns 8
Grilled Chicken 6

Bruschetta

All'Olio Piccante e Verdure 10

Mix Vegetable, Chilli Oil

Caprese 10

Tomato, Buffalo Mozzarella

Radicchio e Fontina 12

Radicchio, Fontina, Pickled Red Tropea Onions

Funghi 12

Sautéed Wild Mushroom, Balsamic Glazed

Granchio e Zucchine 22

Alaskan Crab, Tomatoes, Courgette, Lemon Dressing, Ciabatta

Soup

Zuppa di Pesce 22

Saffron Seafood, Garlic Durum Bread, Basil

Zuppa di Funghi 20

Porcini Broth, Mushrooms, Cream, Focaccia

Minestrone 18

Borlotti Beans, Root Vegetables, Tomatoes, Basil

• Set Menu •

3 - Course 39 | 4 - Course 49

No other discounts applicable on this menu

Soup

Zuppa di Funghi

Porcini Broth, Mushrooms, Cream, Focaccia

Minestrone

Borlotti Beans, Root Vegetables, Tomatoes, Basil

Appetiser

Carpaccio di Manzo +8

Sliced Beef Tenderloin, Lemon Mushroom Salad, Arugula, Crisp Parmesan

Insalata di Cesare

Classic Caesar Salad, Parmesan Croutons, Crisp Bacon, Anchovies

Add-ons

Steamed Prawn 8
Grilled Chicken 6

Main Course

Ravioli di Parmigiano Fondente +8

Parmesan Ravioli, Mushroom Sauce, Almond

Gnocchi di Carote e Patate

Carrot, Potato Gnocchi, Spicy Italian Sausage, Robiola Cream

Filetto di Salmone e Frico' di Verdure +15

Baked Salmon, Vegetable Ratatouille, Mediterranean Sauce

Fracosta Grigliata +16

Grass Fed Beef Rib Eye Roman-Style Fried Artichokes, Rosted Ratte, Patatoes, Garlic, Mushroom Sauce

Dessert

Tiramisù

Mascarpone, Espresso, Savoiardi

Torta Mirabelle e Timo

Mirabelle Thyme Torte, Almond Cream, Caramel Sea Salt Ice Cream

Panna Cotta alla Vaniglia con Fragole

Traditional Panna Cotta, Strawberry Basil Compote

Two Scoops of Gelato of your choice

Digestive

Limoncello +10



Did You Know?

Dishes with a 🌱 on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford. Read more on your farm-to-table experience here.

Main Course

From The Wood Oven

Maialino da latte 388

Porchetta-Style Stuffed Suckling Pig
Served with six side dishes
Advance order 72 hours (6-8persons)

Pancetta di Maiale Agli Agrumi 50

Slow-Roasted Pork Belly, Glazed Citrus, Turnip

Galletto Grigliato alla Diavola 35

Half Spring Chicken, Hot Red Chilli Pepper,
Roasted Vegetables

Tagliata di Stanbroke Black Angus

Australiano 68

Sliced Grain Fed Beef, Onion Stuffed Potatoes

Fracosta Grigliata 48

Grass Fed Beef Rib Eye

Served with your choice of two side dishes
and a sauce

From The Kitchen

Astice Gratinato ai Pistacchi 88

Pistachio, Lemon Gratinated Boston Lobster,
Lemon Butter, Basil Cavatelli

Tonno alla Genovese 48

Genova-Style Tuna, Marjoram, King Oyster
Mushroom, Roasted Eggplant

Merluzzo Bardato al Prosciutto 48

Parma Ham Wrapped Cod, Jerusalem Artichoke,
Deep Fried Polenta

Filetto di Salmone e Frico' di Verdure 46

Baked Salmon, Vegetable Ratatouille,
Mediterranean Sauce

Filetto di Branzino 44

Sea Bass, Crusted Patatoes, Tomatoes,
Olive Sauce

Stinco di Angnello alla Sassarese 42

Stewed Lamb Shank, Olives, Fennel Seeds,
Green Lentils, Semolina Cake

Side Dishes

Carciofi 14

Roman-Style Fried Artichokes

Funghi 12

Mushroom, Garlic, Chilli

Broccolini 12

Broccolini, Chilli, Garlic, Tomatoes

Spinaci 10

Spinach, Garlic, Butter, Parmesan

Patate 10

Roasted Ratte Potatoes, Garlic, Rosemary

Verdura Mista 10

Mixed Vegetables, Potatoes, Extra Virgin Olive Oil

Rucola Salata 8

Arugula, Tomatos, Parmesan

Sauces

Salsa al "Sangiovese"

Sangiovese, Onions, Bay Leaves,
Black Pepper Corn, Veal Jus

Salsa al Gorgonzola

Gorgonzola, Veal Jus

Salsa ai Funghi

Veal Jus, Wild Mushroom Sauce

Pizza

Monthly Special

Pizza Guanciale Tartufo 42

Creamy Asparagus, Taleggio, Guanciale,
Black Truffle, Mozzarella
*Discounts are not applicable

Alaskan King Crab 55

Singapore-Style Chilli Sauce, Mozzarella

Lamb 42

Sun Dried Tomatoes, Smoked Ricotta,
Mozzarella

Prego 40

Ham, Mushrooms, Sun-Dried Tomatoes,
Mozzarella, Cream, Parmesan

Diavola 32

Spicy Salami, Chilli, Tomatoes, Mozzarella

Capricciosa 34

Ham, Artichoke, Mushrooms, Olives, Tomatoes,
Mozzarella

Hawaiian 36

Italian Ham, Pineapple, Oregano, Tomatoes,
Mozzarella

4 Formaggi 36

Mascarpone, Gorgonzola, Parmesan,
Mozzarella, Tomatoes

Rustica 38

House-made Sausage, Pepperoni, Mushrooms,
Onions, Capsicum, Tomatoes, Mozzarella

Gamberetti 40

Shrimps, Tomatoes, Mozzarella

Funghi 34

Mushrooms, Garlic, Chilli, Truffle Oil,
Cream, Mozzarella

Crudo 40

Parma Ham, Arugula, Buffalo Mozzarella,
Tomatoes

Salsiccia Piccante 38

N'duja, Snail Sausage, Burrata, Mozzarella,
Arugula

Verdure 32

Eggplant, Zucchini, Capsicum, Onions,
Tomatoes, Mozzarella

Margherita 30

Tomatoes, Mozzarella, Extra Virgin Olive Oil, Basil

Pasta

"Capelli d'Angelo" all'Astice 43

Angel Hair, Maine Lobster, Tomatoes,
Parsley, Chilli

Capellacci di Granchio, Merluzzo e Broccoli 40

Crab & Cod "Capellacci" Ravioli, Broccolini,
Tomato Capers, Olive Salsa

Tagliolini al Nero di Seppia 38

Black Ink Tagliolini, Asparagus, Shrimps, Tomatoes

Gnocchi di Carote e Patate 34

Carrot, Potato Gnocchi, Spicy Italian Sausage,
Robiola Cream

Fregula Sarda con Bottarga e Gamberi 38

Fregula with Bottarga, Prawns, Clams, Tomatoes,
Fennele

Ravioli di Parmigiano Fondente 34

Parmesan Ravioli, Mushroom Sauce, Almond

Spaghetti Pescatora 38

Calamari, Prawns, Clams, Scallops,
Spiced Tomato Sauce

Spaghetti Vongole 36

Clams, Garlic, Chilli, Parsley, White Wine

Spaghetti alla Chitarra, Aglio Olio e Peperoncino 30

Chitarra Spaghetti, Garlic, Chilli Flake,
Extra Virgin Olive Oil

Spaghettoni Carbonara 34

Crisp Pork Bacon, Cream, Egg Yolk, Parmesan,
Pecorino

Lasagne alla Bolognese 34

Bologna-Style Oven Baked Lasagna

Risotto

Risotto al Pomodoro e Mascarpone 32

Tomato Risotto, Basil, Mascarpone,
Calabrian Schiacciata Sausage

DESSERTS

Tiramisù 18

Mascarpone, Espresso, Savoiardi

Zuccotto Fantasia 18

Mud Pie, Kahlua Gelato, Coffee,
Cacao Soil

Torta al Limone Meringata 18

Lemon Curd, Burned Meringue,
Vanilla Tart Shell

Tortino Vegano di Cioccolato 16

Vegan Chocolate Pudding,
Cocoa Soil, Rice Vanilla Coulis,
Berries Sorbet

Torta Mirabelle e Timo 16

Mirabelle Thyme Torte,
Almond Cream, Caramel
Sea Salt Ice Cream

Panna Cotta alla Vaniglia con Fragole 16

Traditional Panna Cotta, Strawberry
Basil Compote

Biscotto di Pizza, Banana 22

Biscoff Pizza, Caramelised Banana,
Coffee Praline

Torta di Mele 16

Apple Pie

GELATO

1 Scoop 6 | 2 Scoops 10 | Served with Biscotti Cone 2

Generosità

Bounty Chocolate, Coconut

Cocco e Litchi

Coconut & Lychee

Stracciatella

Milk, Chocolate Flakes

Caffe

Coffee

Fragole e Crema

Strawberries

Dulce de Leche

Caramel

Cioccolato

Chocolate

Please advise us of any special dietary requirements, including potential reaction to allergens.
Prices are subject to prevailing taxes and service charge.

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