



A LA CARTE

ANTIPASTI

ITALIAN ANTIPASTI [D] [N] – 45

24 Months Parma Ham, Milano Salami, Pistachio Mortadella,
Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey,
Buffalo Mozzarella with Heirloom Tomatoes,
Mediterranean-Style Seasonal Vegetables

BURRATA DI PUTIGNANO [V] [GF] – 37

Aromatic Salad, Modena Balsamic Caviar,
Tomato Ramato “Crudaiola”, Beetroot Purée

WATERMELON CARPACCIO [D] [V] – 35

Smoked Pumpkin, Black Garlic Gel,
Gorgonzola DOP Sauce, Crispy Potato

SEARED MEDITERRANEAN SCALLOPS [D] – 38

Lemon Saffron Cream, Gentle Herbs,
Green Oil Emulsion, Fried Artichoke

BEEF TENDERLOIN TARTARE [D] – 39

Capers, Onion, Mustard, Quail Egg Yolk, Pane di Altamura

ROASTED SEASONAL MUSHROOM SOUP [V] [VE] [GF] – 30

Black Truffle, Toasted Focaccia Bread

D – Contains Dairy

N – Contains Nuts

V – Vegetarian

VE – Vegan

GF – Gluten Free

Menu is in SGD and subject to prevailing service charge and government taxes

PASTA & RISOTTO

SPAGHETTONI TRUFFLE CARBONARA [D] – 45

Crispy Pork Guanciale, Black Pepper, Parmesan,
Black Truffle, Egg Yolk Sauce

WAGYU BEEF LASAGNA [D] – 40

12-Hour Slow-Cooked Wagyu Beef Ragu,
Fontina Cheese Fondue

RISOTTO ALLA PUGLIESE [D] [GF] – 46

1 Year Aged Acquerello Rice, Fish Brodetto, Lobster,
Scallop, Tiger Prawn, Prosecco, Green Asparagus

RICOTTA AND SPINACH RAVIOLI WITH CRAB [D] – 45

Fresh Piccadilly Tomato Sauce, Italian Basil, Lemon Zest

LINGUINE VONGOLE – 42

Aglio Olio, Fresh White Clams, Vermentino Sauce, Bottarga

HANDMADE CAVATELLI [D] [N] [V] – 38

Basil and Zucchini Pesto, Fried Green Zucchini,
Caciocavallo Silano DOP

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SECONDI PIATTI

SOUTHERN SEAFOOD STEW [GF] – 48

Seabass, Salmon, Mussel, Prawn, Scallop,
Squid, Olive, Basil, Capers

GRILLED MEDITERRANEAN OCTOPUS [D] [N] [GF] – 47

Haricot Bean, Potato, Ligurian Basil Pesto

SEARED BACCALA [D] – 47

Sweet Green Peas, Fish “Brodetto” Reduction,
Fried Artichoke, Crispy Skin

GRASS FED ANGUS BEEF TENDERLOIN [D] – 55

Seared Foie Gras, Black Truffle, Mustard Sauce,
Toasted Bread, Grilled Green Asparagus

HERB AND GREEN TEA CRUSTED LAMB CHOP [GF] – 49

Sautéed Smashed Romanesco,
Camomile Poached Baby Carrots

BEEF FIORENTINA [GF] – 198

1kg of Charcoal Grilled Angus Beef Prime Cut Porterhouse,
Rosemary Roasted New Potato, Marinated Green Asparagus
[Good for 2 to 3 people]

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PIZZA

TRUFFLE FOCACCIA [V] – 40

Black Summer Truffle, Three Milk Robiola Cheese

ORTOLANA [V] – 35

San Marzano Tomato Sauce, Zucchini, Eggplant
Bell Peppers, Burrata Cheese

DIAVOLA – 32

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

PROSCIUTTO CRUDO – 33

San Marzano Tomato Sauce, Mozzarella Cheese,
Parma Ham, Arugula, Parmesan Cheese

MARGHERITA [V] – 30

San Marzano Tomato Sauce, Mozzarella Cheese, Fresh Basil

FORMAGGI [V] – 32

Chef's Selection of Farm Aged Cheeses, Mozzarella Cheese

DOLCI

BASILICO TIRAMISÙ [D] [N] – 15

Marsala, Illy Espresso Jelly, Mascarpone Cream

MINISTRONE DI FRUTTA [V] [VE] [GF] – 10

Fruit Salad, Apricot Compote, Apricot Sorbet

TARTUFO AL CIOCCOLATO [D] [GF] – 12

Chocolate Ice Cream Lollipop:
Nougatine, Pistachio, Amarena Cherry

HONEY LEMON CURD PIE [D] – 13

Vanilla Meringue

TORTA DI MELE [D] [N] – 12

Baked Apple Cake, Vanilla Gelato