



Convivo Buffet with a Choice of Entrée
Free flow of Prosecco, Aperol Spritz Red Wine, and White Wine

\$78 ++
+\$48

Zuppa

“Stracciatella alla Romana” Soup

Cage Free Egg, Breadcrumbs, Lemon Zest, Herbs, Pecorino Romano

SPIZZICO TABLE

Bread

Assorted Selection of Artisanal Bread:

Focaccia With Datterini Tomato and Oregano, Rosemary Grissini , Altamura Bread

Schiacciata , Ciriola

Polenta Station

San Marzano Tomato Sauce, Italian Sausage and Pecorino Romano Cheese

Mixed Mushrooms Ragout & Gorgonzola “DOP” Sauce

“Affettati” Station

Aged Parma Ham & Rock Melon

Salami, Mortadella, Beef Bresaola

Premium Chilled Seafood on Ice

Scallops, Tiger Prawn. Mussels

Thousand Island, Lemon Wedges

Salad Bar

Romaine Lettuce, Radicchio, Camone Tomato, Roma Tomato

Cesar’s Dressing, Lemon Dressing, Finest Extra Virgin Oil & Balsamic Selection

Condiments

Dips Selection: Red Bell Pepper Dip, Artichoke Dip, Olives Dip

Capers, Cipolline Borrettane, Mixed Mushroom in Oil

Peperoncini Ripieni, Orange and Fennel Seeds Olives, Giardiniera , Sun Dried Tomatoes





Fresh Cheese

Zizzona di Battipaglia, Truffle Infused Ricotta, Nodini

House Marinated Cheese Trolley

House Marinated Cheeses Selection with Condiments

Crackers, Dry Fruits, Nuts, Honey, Jam, Fruit Mostarda, Fresh Grapes

Composed Salads

(On Rotation)

Olivier Salad (RUSSA)

Asparagus, Egg Mimosa, Truffle, Vinaigrette

Red and White Chicory with Garlic and Anchovies Sauce

Baked Fennel Salad with Black Olives and Orange

Beet Root Salad with Goat Cheese and Walnuts

Seared Yellowfin Tuna with Pistachio Crumble and Lemon Dressing

Beetroot Infused Smoked Salmon

Marinated Anchovies Mediterranean Style

Chick Peas Salad with Pickled Onion and Tiger Prawn

Potato Salad with Cherry Tomato, Pesto and Green Beans

Individual Choice of "Secondo"

MONTANARA

Fried Pizza Balls, Eggplant, Basil, Tomato, Mozzarella

POLIPETTI ALLA LUCIANA

Mediterranean Baby Octopus Stew with Taggiasca Olives & Capers Served with Croutons

AGNELLO SCOTTADITO

Charcoal Grilled "Merino" Lamb Chops with Roasted Potato

POLLETTO ARROSTO CON PEPERONI

Roasted Baby Chicken with Bell Pepper Sauce and Sauteed Bell Pepper

SPAGHETTI ALLA CARBONARA

Spaghetti Tossed in Posturized Egg Yolk and Pork Guanciale Sauce with Pecorino Romano

PINSA ROMANA

Black Angus Roasted Beef "Tonnato" Sauce, Rocket

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Prices are in SGD, subject to service charge and applicable taxes





ONE - NINETY

BUFFET DESSERTS

Seasonal Tropical Fruit Salad

Rum Baba

Sicilian "Cannoli"

Ricotta "Sfogliatelle"

Lemon and Cream "Bigne"

Roman "Maritozzi"

San Giuseppe "Zeppola"

Tiramisu Shooter

Madagascar Panna Cotta

Zuppa Inglese Shooter

Cherry "Torta Romana"

Pear and Ricotta "Torta"

Black Forest Cake

Seasonal Jam "Crostata"

Grandma Style Pinenut and Custard "Torta della Nonna"

Two types of Chocolate Pralines

