

ANTIPASTI

Starter

BURRATA CAPRESE

Burrata cheese from Puglia

with heirloom tomatoes and basil pesto

TONNO

House-marinated tuna tartare

Calvisius caviar, tomato coulis, citrus sour cream and orange dressing

VITELLO TONNATO

Slow-cooked veal loin

with classic tuna-mayonaisse sauce, shaved parmesan cheese, warm sliced focaccia bread

CARPACCIO DI MANZO

Beef carpaccio

pickled onions, parmesan cheese fondue, truffle oil

BARBABIETOLE

Heirloom tomatoes and beetroot salad

served with goat cheese sauce, toasted hazelnuts, Amalfi lemon dressing

INSALATA MISTA

Organic garden salad

with cherry tomatoes, cucumbers, carrots and feta cheese crumbles

*vegan option available on request

ANTIPASTO DA DIVIDERE

Starters to share

AFFETTATI MISTI

Chef's selection of fine Italian cold cuts

served with olives and Piadina Emiliana flatbread

FORMAGGI

Chef's selection of Italian gourmet cheeses

served with homemade marmalade and dried fruits

TAGLIERE DI SALUMI E FORMAGGI

Chef's Charcuterie board

selection of fine Italian cold cuts and gourmet cheeses, olives, cherry tomatoes, pickles, nuts and crackers

28

32

30

32

26

22

38

38

58

PIZZA

PIZZA FILETTO DI MANZO

Black Angus beef tenderloin pizza

mashed potatoes, caramilzed onions, white truffle oil

48

PIZZA ZAFFERANO

Saffron infused pizza

stracciatella cheese, Parma ham, rocket leaves, saffron

38

PIZZA TARTUFO

Black truffle pizza

mascarpone cream, seasonal black truffle, hazelnuts

42

PASTASCIUTTA, RISOTTO E ZUPPA

Handmade Pasta, Risotto and Soup

ZUPPA DI PISELLI

Pea soup

citrus ricotta cheese mousse, focaccia crumbles

18

TAGLIOLINI

Homemade black ink tagliolini pasta

with lobster, arrabbiata sauce, lemon essence

42

BOTTONI

Ravioli filled with prawns

marinated red prawns from Sicily and prawn bisque

38

SPAGHETTI CHITARRA

Homemade spaghetti

marinated scallops, basil pesto, pine nuts cured fish roe

34

RISOTTO

Special riserva Acquerello rice

infused with saffron and parmesan cheese fondue

36

CARBONARA

Rigatoni pasta

sabayon of Pecorino Romano cheese and pork cheek

32

FUSILLONI

Extra large fusilli pasta

served with a classic arrabbiata sauce

28

GNOCCHI

beetroot infused gnocchi in Gorgonzola cheese sauce
toasted macadamia nuts and orange zest

32

SECONDI

Main Course

TAGLIATA

Oven-roasted Tomahawk ribeye steak

with mashed potatoes, mix roasted vegetables, wine jus
serves 3-4 (1.5kg), allow 30-40 minutes for preparation

280

FILETTO DI MANZO

Pan-roasted Black Angus beef tenderloin

glazed heirloom carrots and puree, crispy potato rings,
and red wine jus; add on pan-fried foie gras (18)

68

AGNELLO

Roasted rack of lamb

accompanied by artichokes and roasted capsicum

68

OSSO BUCO

Slow-braised veal shank

on creamy polenta with red wine sauce

52

VITELLO ALLA MILANESE

Pan-fried veal rack

on sweet potato puree, olive tapenade
and rocket salad

58

BRANZINO

Pan-seared sea bass

sauteed spinach, confit of cherry tomatoes
potato gnocchi and prosecco sauce

48

MERLUZZO

Oven-baked cod fish

served with marinated trampette zucchini
citrus potatoes and brown butter-lemon emulsion

52

SIDES

Sauteed spinach, mushrooms or asparagus

Truffle French fries

Mashed potatoes

Mixed roasted vegetables

Seasonal black truffle (by gram)

10

22



Signature dish



Vegetarian selection



Vegan



Sustainable

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Price are in Singapore dollars and subject to prevailing taxes.

DolceVita