

×
SBAGLIATO

KITCHEN & BAR

**FUN DINING
FINE DRINKING**

SBAGLIATO Kitchen & Bar is an authentic and affordable Italian culinary journey in Singapore.

It is a new concept that combines the best Italian recipes with a Fun Dining and Fine Drinking experience.

SBAGLIATO is a venue where you can enjoy time with friends and colleagues and always feel like you are part of the family.

ORIGIN OF SBAGLIATO

In Italian, "sbagliato" means "mistake." Supposedly, a bartender grabbed sparkling wine instead of gin as he was making this cocktail, resulting in this happy, delicious mistake.

Making mistakes is better than faking perfection.



WWW.SBAGLIATO.SG

**FAR EAST SQUARE
SINGAPORE 049947**

*Nearest Taxi/Grab pick up/drop off point
is Telok Ayer Eo7 Taxi stand*



>>> PASTA <<<

The trouble with eating Italian food is that five or six days later you're hungry again



>>> AGLIO & OLIO BASE <<<

AOP SPAGHETTI

(Spaghetti with garlic, parsley, chilli padi and extra virgin olive oil)
\$ 14,00 +

AOP WITH PRAWNS SPAGHETTI

(Spaghetti with garlic, chilli padi, parsley, prawns and extra virgin olive oil)
\$ 18,00 +

AOP WITH CLAMS SPAGHETTI

(Spaghetti with garlic, chilli padi, clams, prawns and extra virgin olive oil)
\$ 21,00 +

PARMA GNOCCHI

(Gnocchi with parma ham, red chicory and parmesan cheese)
\$ 24,00 +

>>> MEAT <<<

AMATRICIANA RIGATONI

(Rigatoni with pancetta and pecorino cheese in tomato sauce)
\$ 20,00 +

CARBONARA SPAGHETTI

(Spaghetti with cream of egg yolk, pecorino and pancetta)
\$ 20,00 +



>>> SEA FOOD <<<

CRAB SPAGHETTI

(Spaghetti with crab meat, in a cherry tomatoes sauce)
\$ 24,00 +

ZUCCHINI & PRAWN ORECCHIETTE

(Orecchiette with zucchini, prawns in a rich sauce)
\$ 22,00 +

SEA FOOD SPAGHETTI

(Spaghetti with a mix of seafood, cherry tomatoes in a white wine sauce)
\$ 22,00 +



>>> CHEESE <<<

CACIO & PEPE RIGATONI

(Rigatoni with pecorino cheese and pepper cream)
\$ 18,00 +

GORGONZOLA GNOCCHI

(Gnocchi with gorgonzola cheese and red chicory)
\$ 24,00 +



>>> TOMATO BASE <<<

ARRABIATA PENNE

(Penne with chilli padi, garlic and parsley in tomato sauce)
\$ 18,00 +

PUTTANESCA PENNE

(Penne with black olives, cappers, anchovies in tomato sauce)
\$ 18,00 +

TOMATO & MOZZARELLA GNOCCHI

(Gnocchi in a rich tomato sauce and mozzarella cheese)
\$ 22,00 +



>>> VEGETARIAN <<<

PESTO ORECCHIETTE

(Orecchiette with basil pesto sauce, cherry tomatoes and mozzarella)
\$ 20,00 +

MIX VEGGIES PENNE

(Penne with mix of veggies in a rich tomato sauce)
\$ 18,00 +



>>> RISOTTI <<<

CAPRESE

(Risotto in tomato sauce with parmesan cheese, mozzarella and pesto)
\$ 23,00 +

SEA FOOD

(Risotto with sea food mix and cherry tomatoes)
\$ 24,00 +

PARMESAN & PARMA HAM

(Risotto with parmesan, truffle oil and parma ham)
\$ 25,00 +



>>> APPETIZERS <<<

BURRATA PARMA HAM OR VEGETARIAN

(Italian fresh d.o.p. burratina with parma ham or tomato slices, shaved parmesan, arugula and balsamic vinegar glazze)
\$ 23,00 +

SPECIAL ITALIAN ANTIPASTO MIX

(Selection of cold cuts + Selection of cheeses and bread)
\$ 35,00 +

>>> PIZZA <<<

The hate doesn't exist if everyone in the world love and eat the pizza.



>>> CLASSIC <<<

MARGHERITA

(Italian tomato sauce, fresh mozzarella and basil)

\$ 17,00 +

PROSCIUTTO & FUNGHI

(Italian tomato sauce, fresh mozzarella, Italian cooked ham and mushroom)

\$ 21,00 +

PICCANTE

(Italian tomato sauce, fresh mozzarella and spicy salami)

\$ 19,00 +



>>> MEAT <<<

PARMA

(Italian tomato sauce, fresh mozzarella, parmigiano cheese, arugula and parma ham)

\$ 22,00 +

PORK BELLY

(Italian tomato sauce, fresh mozzarella, homemade pork belly, cherry tomatoes, black olives and pecorino cheese)

\$ 22,00 +



>>> VEGETARIAN <<<

VEGGIES MIX

(White Pizza with fresh mozzarella and mix of vegetables)

\$ 18,00 +

MARINARA

(Italian tomato sauce, oregano, garlic and extra virgin olive oil)

\$ 18,00 +



>>> CHEESE <<<

BURRATA

(Italian tomato sauce, fresh mozzarella, burrata parmigiano cheese, arugula and parma ham)

\$ 29,00 +

4 CHEESES

(White pizza with fresh mozzarella, gorgonzola, parmigiano reggiano)

\$ 21,00 +

>>> MAIN COURSES <<<

Genuine & authentic recipes.



>>> MEAT <<<

MEAT BALLS

(Italian meatballs in tomato sauce)

\$ 19,00 +

PORK BELLY

(Pork Belly marinated with herbs, onion served with mesclun salad, arrabiata sauce and oven toasted bread)

\$ 20,00 +



>>> SEA FOOD <<<

SALMON & PARMA HAM

(Salmon marinated with herbs, garlic, white wine and olive oil served with parma ham slices, mesclun salad, and oven toasted bread)

\$ 25,00 +

SAUTEED PRAWNS

(Prawns sautéed with garlic, cherry tomatoes and black olives)

\$ 20,00 +

MUSSEL SOUP

(Black mussels in white wine sauce, served with a side of oven toasted bread)

\$ 22,00 +



>>> FRIED <<<

FRIED CALAMARI

(Fried crispy calamari with arrabiata sauce)

\$ 20,00 +

FRENCH FRIES

(French fries with arrabiata sauce)

\$ 10,00 +



>>> DESSERT <<<

TIRAMISU' (2/3 PERSONS)

(Traditional Italian mascarpone cream with savoiardi biscuits)

\$ 15,00 +



>>> DRINKS <<<

Group therapy



>>> BEERS <<<

BEER BOTTLE
(1 Beer)

\$ 9,00 +

BEER BOTTLE
(3 Beer)

\$ 22,00 +

BEER BUCKET
(6 Beers)

\$ 44,00 +

SBAGLIATO
*(Prosecco,
red martini,
campari)*

\$ 13,00 +

NEGRONI
*(Gin,
red martini,
campari)*

\$ 15,00 +

APEROL SPRITZ
*(Prosecco,
aperol,
sodawater)*

\$ 12,00 +



>>> SOFT DRINKS <<<

COKE
COKE ZERO
GINGER ALE
TONIC
SODA
SPRITE
JUICES
\$ 5,00 +

SPARKLING
STILL
\$ 7,00 +



>>> COFFEE <<<

ESPRESSO \$ 3.00 +
DOPPIO \$ 3.50 +
AMERICANO \$ 4.00 +
CAPPUCCINO \$ 5.00 +
CAFFÈ LATTE \$ 5.00 +



>>> SPIRITS <<<

VODKA
SMIRNOFF \$ 10,00 +
GREYGOOSE \$ 15,00 +

GIN
GORDONS GIN \$ 10,00 +
BOMBAY SAPPHIRE \$ 12,00 +
HENDRICKS GIN \$ 15,00 +

TEQUILA
JOSE CUERVO \$ 10,00 +
SPECIAL TEQUILA \$ 22,00 +

RUM
BACARDI \$ 10,00 +
CAPTAIN MORGAN \$ 12,00 +

WHISKY/BOURBON
JIM BEAM \$ 12,00 +
JACK DANIELS \$ 15,00 +
MAKERS MARK \$ 15,00 +



>>> LIQUEUR <<<

AMARO MONTENEGRO
FRANGELICO
LIMONCELLO
GRAPPA
\$ 8,00 +