

Acqua e Farina

Dear Customers, Please Note:

Corkage Fee: on Fridays, Saturdays, Sundays,
Ph and Special Occasions
(such as 24th December, New Year's Eve and Valentine's Day)
a fee of **SGD30.00++** is applicable.

I Nostri Antipasti

Our Starters

Bruschetta	13.00
Toasted Bread topped with Fresh Tomatoes, Herbs and Olive Oil <i>(comes with 4 slices; each additional slice 3.25)</i>	
Funghetti Ripieni	19.00
Baked stuffed mini Portobello Mushrooms, served with a sauce made with Veal Juice and Mushrooms	
Melanzane alla Parmigiana	22.00
Oven baked Eggplants slices layered with Mozzarella, Tomato Sauce, Parmesan Cheese and Basil	
Gamberetti con Pancetta e Spinaci	21.00
Pan-fried Shrimps wrapped with Pancetta served with sautéed Spinach	
Capesante con Spinaci, Prosciutto e Zafferano	21.00
Scallops gently pan fried, then topped with Parma Ham and served with a delicate Saffron Sauce on a bed of baby Spinach	
Sauté di Vongole	25.00
Live Clams tossed with Garlic, White Wine, Cherry Tomatoes and Herbs, served with toasted Ciabatta Bread	
Calamari Italiani Fritti	28.00
Deep-fried Italian Calamari Rings served with Spicy Tomato Sauce	
Burratina con Parma	30.80
Fresh Burratina Cheese imported from Puglia, served with Cherry Tomatoes, Parma Ham and Arugula	

La Nostra Zuppa

Our Soup of the Day

Zuppa del Giorno

Soup of the Day

13.00

Le Nostre Insalate

Our Salads

Insalata Mista

Mixed Greens with Tomato, Cucumber, Bread Croutons Shaved Parmesan Cheese and Balsamic Vinegar Dressing

16.00

Insalata al Caprino Caldo

Mixed Greens with Walnuts, Sundried Tomato, Honey and Balsamic Vinegar Dressing served with Warm Goat Cheese on Bread

19.00

Insalata con Gamberetti

Baby Spinach with Shrimps, Avocado, Mango, Tomato and Croutons drizzled with Balsamic Vinegar Dressing

19.00

Formaggi e Affettati

Cheese Platter and Cold Cut

Tagliere di Formaggi

Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with Home Made Capsicum Jam and Crispy Breads

25.00

Tagliere (2 servings)

Platter of Pork Cold Cuts: Parma Ham, Mortadella, Salami and Mozzarella, Served with Olives and Tomatoes

37.00

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Margherita **21.00**

Tomato and Mozzarella

Pizza Hawaiiiana **23.00**

Tomato, Mozzarella, Cooked Ham and Pineapple

Pizza Ortolana **23.00**

Tomato, Mozzarella and Grilled Vegetables

Pizza Napoletana (Salty) **23.00**

Tomato, Mozzarella, Capers, Anchovies and Oregano

Pizza Prosciutto e Funghi **24.00**

Tomato, Mozzarella, Cooked Ham and Mushrooms

Pizza Diavola  **25.00**

Tomato, Mozzarella, Pork Salami and Chillies

Pizza Salmone **25.00**

Tomato, Mozzarella, Arugula, Smoked Salmon

Pizza Capricciosa **26.00**

Tomato, Mozzarella, Olives, Artichoke, Cooked Ham and Mushrooms

Le Nostre Pizze

Our Pizzas

RED – with a tomato sauce base

Pizza Rucola e Parma 27.00

Tomato, Mozzarella, Parma Ham, Arugula and Shaved Parmesan Cheese

Pizza Crudo 27.00

Tomato, Mozzarella, Gorgonzola (Blue Cheese) and Parma Ham

Pizza Bufala 27.00

Tomato, Mozzarella, Buffalo Mozzarella and Basil

Pizza Acqua e Farina 27.00

Tomato, Mozzarella, Ricotta Cheese, Salami and Sautéed Spinach

WHITE – with a cheese base

Pizza Quattro Formaggi 26.00

Pizza with Four Cheeses: Mozzarella, Gorgonzola (Blue Cheese), Smoked Scamorza and Taleggio

Pizza Tartufo 28.00

Pizza with Mascarpone, Mozzarella, Mushrooms and Black Truffle

Pizza Speciale 🍕 27.00

Pizza with Mozzarella, Asparagus, Portobello Mushrooms, Ham and Truffle Oil

For extra toppings 3.00
For additional Parma Ham 7.00

I Nostri Calzoni

Our Folded Pizzas

Calzone Ortolana	23.00
Folded Pizza with Mozzarella and Vegetables	
Calzone Prosciutto e Funghi	25.00
Folded Pizza with Mozzarella, Cooked Ham and Mushrooms	
Calzone Napoletana	26.00
Folded Pizza with Mozzarella, Ricotta Cheese and Pork Salami	

Le Nostre Barche Siciliane

Our Sicilian Boats

Barca Bufala	27.00
Sicilian Boat with Tomato, Buffalo Mozzarella and Parma Ham	
Barca Salsiccia	27.00
Sicilian Boat with Tomato, Mozzarella, Sausage and Mushrooms	

Le Nostre Paste Fresche


Our fresh Pasta made by chef Roberto

Fettuccine Nere alla Polpa di Granchio	27.00
Homemade Squid Ink Pasta with Crabmeat tossed in Tomato Sauce with a touch of Cream	
Tagliatelle alla Boscaiola	26.00
Homemade Pasta with Mushrooms, Italian Sausage and Bacon tossed in Tomato Sauce with a touch of Cream	
Fettuccine Verdi alla Bolognese	25.00
Homemade Spinach Pasta tossed with our classic Beef Bolognese	
Lasagna al Forno	22.00
Homemade classic oven-baked Beef Lasagna	
Ravioli di Ricotta e Spinaci al Burro e Salvia	26.00
Homemade Ravioli stuffed with Ricotta Cheese and Spinach tossed with Butter, Parmesan Cheese and Sage	
Gnocchi ai Quattro Formaggi	26.00
Homemade Potato Dumplings tossed in a Four-Cheese Sauce and Walnuts	

**Gluten-free Spaghetti are available upon request,
but will require **at least 20 mins** preparation and cooking time*

Le Nostre Paste Secche

Our Dry Pasta

Linguine alle Vongole	25.00
Linguini with Live Clams, tossed in White Wine with Cherry Tomatoes, Garlic, Herbs and Olive Oil	
Spaghetti ai Gamberi 	26.00
Spaghetti with Prawns "Aglione" Garlic, Olive Oil and Chillies	
Linguine ai Frutti di Mare	27.00
Linguine with Clams, Prawn and Calamari tossed in a light Tomato Sauce	

I Nostri Risotti

Our Risottos

Risotto allo Zafferano e Salsiccia	27.00
Risotto with Saffron topped with Pork Sausage <i>(Waiting time of approximately 25 minutes is required)</i>	
Risotto ai Funghi	27.00
Risotto with Porcini and Portobello Mushrooms <i>(Waiting time of approximately 25 minutes is required)</i>	

Prices are subject to 10% service charge and 7%gst

I Nostri Secondi

Our Mains

(approx. 20-25 Minutes waiting time)

Filetto di Branzino al Forno	37.00
Oven baked Mediterranean Sea Bass Fillet, with Cherry Tomatoes, Olives, Garlic, EVOO and Herbs	
Salsicce di Nostrane al Forno	35.00
Oven baked homemade Pork Sausages with Fennel and Rosemary served with Potatoes	
Stinco di Agnello Brasato	38.00
Oven-Baked Lamb Shank Braised with Vegetables and Herbs, served with Potatoes	
Tagliata alla Griglia (min. order 250gr)	19.00*
(Chef Recommendation 400-500gr)	
Australian Black Angus Beef Ribeye (200 days grain fed) grilled and sliced, served with Vegetables and Potatoes	Per 100gm

***For charging purpose there might be a maximum 30gr tolerance since the cut is done by hand, price may vary.**

Le Nostre Bevande

Our Drinks

Cold

Italian mineral water, 750ml (still or sparkling)	6.00
Italian Sparkling Juice Drink, 200ml (Orange or Lemon)	4.00
Soda, 325ml (Coke, Coke Zero or Sprite)	4.00

Juices – freshly squeezed

ABC (A blend of Apple, Beetroot, and Carrot)	6.00
Apple	5.00
Orange	5.00
Mixed	6.00

Italian Beers

Peroni	9.00
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Wines – by the glass

House Red	12.00
House White	12.00
Prosecco (Italian Sparkling Wine)	12.00

Liquors & Amari – by the glass

Limoncello	9.00
Grappa	9.00
Sambuca	9.00
Amaro	8.00

Hot Drinks

Espresso	4.00
Black Coffee	5.00
Latte	6.00
Cappuccino	6.00
English Breakfast/Earl Grey Tea	6.00
Camomile /Peppermint Tea	6.00

Desserts

Tortino Caldo con Gelato alla Vaniglia (10 minutes cooking time) Hot Chocolate Lava Cake, served with a scoop of Vanilla Ice Cream	13.00
Crema Caramellata Crème Brûlée: Vanilla Custard topped with a layer of crispy Caramel	11.00
Panna Cotta Cream and Milk Pudding topped with Berry Sauce	11.00
Tiramisù Our recipe comes all the way from Savini restaurant in Milan	11.00
Affogato al Caffè` Vanilla Ice Cream with Espresso Coffee	9.00
Torta al Cioccolato Homemade Chocolate Cake	11.00
Gelato A choice of Vanilla or Chocolate Ice Cream	6.00 5.00 Extra scoop
Piatto di Dolci A dessert platter comprising mini portions of Crème Brûlée, Lava Cake, Panna Cotta and Tiramisù	15.00

Cheeses

Cheese Platter Combination of Cow Cheese, Sheep Cheese and Goat Cheese served with homemade Capsicum Jam and Bread	25.00
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Hot Drinks

Espresso	4.00
Black Coffee	5.00
Latte	6.00
Cappuccino	6.00
English Breakfast/Earl Grey Tea	6.00
Camomile/Peppermint Tea	6.00

Le Nostre Bevande

Our Cold Drinks

Soft Drinks



Italian Sparkling Juice, 200ml
(Orange or Lemon)
\$4.00



Soda, 325ml
(Coke or Sprite or Coke Zero)
\$4.00

Our Freshly Squeezed Juices



ABC
(A blend of Apple,
Beetroot and Carrots)
\$6.00



Green
Apple Juice
\$5.00



Orange
Juice
\$5.00

Mineral Water

Italian Beer

Wine by the Glass



San Benedetto, 750ml Sparkling \$6.00
San Benedetto, 750ml Still \$6.00



Peroni 330ml,
\$9.00

House Red
House White
Prosecco

\$12.00

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