

Pane e Pizze BREAD & PIZZA



Pane Misto Assorted Homemade Bread ●	6
Pane Bruscato Toasted Bread “Bruschetta”	
Garlic Bread “Fett Unta” ●	7
Fresh Tomatoes, Garlic, Italian Basil, EVO Oil ●	9
Mushrooms, Taleggio Cheese ●	11
Cooked Ham, Stracchino Cheese	11

Schiacciata Romana (Plain) Slice 8 / Half 13 / Whole 22	
Traditional Roman-Style Flatbread ●	

Schiacciata Romana (Stuffed)	S 13 / L 24
Truffle, Mascarpone Cheese, Pecorino Cheese ●	
Parma Ham, Arugula, Stracchino Cheese	
Cooked Ham, Mozzarella Cheese	
Roast Pork Belly, Gorgonzola Cheese, Onion	

Pizza in Pala Roman-Style Pizza	S 12 / M 30 / L 38
Margherita (Mozzarella Cheese, Tomato) ●	
Ortolana (Tomato, Vegetables) ●	
Salami (Spicy Salami)	
Prosciutto Funghi (Cooked Ham, Mushrooms)	
Mortadella, Pistachios, Stracchino Cheese	

Pinsa Romana Roman-Style Flatbread Pizza	
Cherry Tomatoes, Basil, Garlic, EVO Oil, Oregano ●	20
Guanciale, Garlic, Cherry Tomatoes, Provola Cheese	22
Mortadella, Stracciatella Cheese, Pistachios	24
Parma Ham, Arugula, Burrata Cheese, Cherry Tomatoes	26

Piadina Romagnola Romagna Thin Flatbread	
Tomato, Provola Cheese, Basil, Garlic, EVO Oil, Oregano ●	16
Mortadella, Stracchino Cheese	18
Speck, Red Endive, Taleggio Cheese	18
Parma Ham, Squacquerone Cheese, Arugula, Tomato	20

Cibo di Strada STREET FOOD



Suppli al Telefono Rice Suppli', Bolognese, Mozzarella Cheese	10
Patate al Forno Handcut Potatoes, Salt, Rosemary ●●	10
Panzerotti Pugliesi Fried Potato Croquettes ●●	11
Frisceu di Baccalà Buttered & Fried Cod	13
Purpette ca Sarza Tender Meatballs In Tomato Sauce	13
Cuoppo Napoletano Crispy Golden Seafood	16
Tomino Piemontese Grilled Tomino, Bacon, Pistachios	16
Porcini Fritti Porcini Mushrooms In Semolina Crumbs ●	18
Porchetta Baked Pork Belly, Wild Fennel ●	S 12 / L 22



CHECK THE BOARD FOR THE DAILY CHEF SPECIALS

Insalate Zuppe SALAD & SOUPS

Dolce Salato Mixed Salad, Fresh & Dried Fruit ●●	15
Insalata dell'orto Kitchen Garden Salad ●●	15
Zuppa del Giorno Soup Of The Day ●●	16
Insalata Contadina Grilled Farmers Salad ●●	16
Salmone Marinato Marinated Salmon Salad, Prosecco Dressing ●●	22
Caprese di Burrata Tomatoes, Burrata Cheese, Basil ●●	24
Zuppa di Pesce Seafood Guazzetto, Garlic Croutons ●	24

Antipasti STARTERS

Uova al Coccio Old Italian Style Baked Eggs ●●	15
Parmigiana Baked Eggplant Parmigiana ●	16
Carpaccio di Manzo Angus Beef Carpaccio, Parmesan Cheese ●	20
Cozze Tarantina Sautéed Mussels, Spicy Tomato Sauce ●	24
Burrata Parma Ham, Arugula, Cherry Tomatoes ●	S 26 / L 42
Affettati Misti Italian Cold Cuts Selection	S 16 / M 25 / L 36
Formaggi Misti Italian Cheese Selection ●●	S 16 / M 25 / L 36

Paste PASTA



Lasagna Baked “Grandma” Style, Bolognese, Béchamel	22
Maritati Salsiccia Pork Sausage, Saffron Sauce	24
Garganelli Callara Braised Lamb, Pecorino Cheese	24
Paccheri con Spuntature Pork Ribs, Tomato, Pecorino Cheese	24
Risotto Sorrentina Tomato, Mozzarella & Parmesan Cheese ●●	25
Ravioli al Toccu Spinach & Beef Ravioli in Beef Sauce	26
Tagliolini Gamberi Prawns, Asparagus, Lemon	26
Risotto ai Funghi Porcini Mushrooms, Parmesan Cheese ●●	28
Tagliolini al Tartufo Black Truffle Cream ●	34

Paste Classiche CLASSIC PASTA



Spaghetti Aglio Olio Peperoncino Garlic, Oil, Chilli ●	20
Spaghetti Pomodoro Tomato Sauce, Basil, Parmesan Cheese ●	20
Penne Arrabbiata Tomato Sauce, Chilli, Parsley ●	21
Penne Cacio e Pepe Black Pepper, Pecorino Cheese ●	22
Ravioli Pomodoro Spinach & Ricotta Ravioli in Tomato Sauce ●	22
Spaghetti Bolognese Minced Beef & Pork Tomato Ragù	23
Spaghetti Carbonara Bacon, Eggs, Pecorino Cheese	23
Penne Amatriciana Bacon, Tomato, Pecorino Cheese	23
Linguine Pesto Basil Sauce, Parmesan Cheese ●	24
Linguine Vongole Clams, Garlic, Parsley, White Wine	28
Linguine Marinara Mixed Seafood	33
Linguine Cartoccio Mixed Seafood (For Sharing)	98

Secondi MAIN COURSES ●



Pollo in Potacchio Baked Chicken, Tomatoes, Potatoes, Olives	24
Pesce del Mercato Daily Market Fish	26
Braciola di Maiale Grilled Pork Chop, Beans, Parmesan Cheese	26
Brasato alla Birra Beer Braised Beef, Mashed Potato	27
Grigliata di Pesce Mixed Grilled Fish & Seafood Platter	30
Polpo ai Ferri Grilled Octopus, Mediterranean Sauce	36
Costata ai Ferri Grilled Ribeye, Potatoes	46

Good for Sharing ●

Grigliata di Pesce Mixed Grilled Fish & Seafood Platter	54
Agnello al Forno Roast Milkfed Lamb, Vegetables	500g 72
Pesce Mediterraneo Fish - Sea Salt / Grilled / Baked Fish	1 kg 82
Fiorentina T-Bone Shortloin, Potatoes, Vegetables	per 100g 15
Tomahawk Bone-In Ribeye, Potatoes, Vegetables	per 100g 16

Dolci DESSERTS



Gelato Homemade Italian Ice Cream	(scoop) 7
Sorbetto Refreshing Fruity Sorbet	12
(Lemon, Strawberry, Sour Cherry, Passion Fruit, Peach)	
Panna Cotta	14
Cannolo Siciliano Sicilian Cannoli, Ricotta Filling	14
Tortino al cioccolato Lava Cake, Espresso Ice Cream	16
Pistacchio Tiramisu	18



Gluten-Free



Vegetarian



+65 6710 7150

4 Hillview Rise, #02-01,
Hillv2 Singapore 667979

info@sicilia-mia.com

iO Italian Osteria Singapore

ioosteriasg

io-osteria.com

iO is one of the few Italian restaurants in Singapore awarded the **Ospitalità Italiana Gold Seal**, a quality mark by Italy's Chamber of Commerce for authentic Italian cuisine. We also hold a 2 Temples rating from the **Academy of Italian Cuisine** which upholds Italy's culinary traditions.



SCAN FOR MENU

The First & Only Authentic Italian Osteria in Singapore!



The Story of iO Italian Osteria

iO Italian Osteria has been a trusted name since 2014, proudly standing as Singapore's first and only authentic Italian casual dining spot. Inspired by the old-world charm of a true osteria, iO is built around community, hearty food, and the comfort of gathering around the table.

The space feels like a warm Italian tavern—wooden counters, aged copper, and antiques that carry stories of their own. The menu reflects the same spirit, offering regional Italian dishes and weekly specials crafted with honest ingredients and time-tested recipes.

iO also introduced Singapore to beloved Italian street-food favourites: Roman porchetta, Apulian panzerotti, Neapolitan crispy seafood, and Piedmontese tomino cheese. At the heart of the experience is our bakery, turning out rustic Italian baked goods, from Roman schiacciata and pinsa to Romagna piadina and fresh daily loaves.

Completing the osteria experience, iO serves good-quality imported wines as house pours alongside our own exclusive iO labels, carefully selected to pair seamlessly with our dishes and elevate every meal.

It is simple, authentic, and full of the flavours that make an osteria feel like home.