

Small Plates

Panzanella 'Singapura' (V)

Green Mango | Cashew Nuts | Olives | Fennel
Citrus | Heirloom Tomatoes | Croutons | Pecorino
Smoked Tamarind Vinaigrette

Italian Harvest Salad

Spicy Salami | Roasted Red Peppers | Arugula | Grana Padano
Roasted Eggplant | Roasted Zucchini | Balsamic Vinaigrette
*Table Side Service

Battered Cauliflower Florets (V)

Pecorino Cheese Custard | Smoked Paprika
Grana Padano | Rosemary

il Giardino Hand Cut Pressed Potatoes (V)

Scallion | Kelp | Roasted Garlic Aioli

Eggplant Parmigiana Croquette (V)

Grated Parmesan Cheese | Spicy Tomato Sauce

Salumi Crocchetta

Nutmeg | Bechamel | Mortadella | Parma Ham
Spicy Salami | Coppa | Calabrian Chili Aioli

Artigiana Burratina (V) 125 gm

Carrot Puree | Trapanese & Mint Pesto
Toasted Almonds | Sour Plum Tomatoes
Add on Parma Ham 14

il Giardino Slow Cooked Venetian Octopus

Fresh Lemon | Laudemio Extra Virgin Olive Oil
Gremolata | Toasted Bread
*Table Side Service

Fried Mixed Seafood 'Fritto Misto'

Patagonian Squid | Prawns | Mussels | Green Chili
Lemon Aioli | Dehydrated Curry Leaf | House-made Spice

Salumi Board

Spicy Salami | Parma Ham | Mortadella
Coppa | Olives | Mustard Fruit 'Mostarda'

14

16

12

16

12 (3 pcs)

18 (6 pcs)

12 (3 pcs)

18 (6 pcs)

18

20 (S)

32 (L)

18 (S)

22 (L)

22 (S)

32 (L)

Experience rustic Italian charm at *il Giardino*, with our delicious Cicchetti-style small plates, made with the finest local ingredients inspired by Singapore Botanic Gardens. It's a garden of gatherings, with family and friends where every meal feels like coming home.

Pasta

Linguine

Bottarga | Anchovy | Kelp | Chili | Lemon | Parsley
Soft Shell Crab

Mafaldine Pasta

White Lamb Ragout | Mascarpone | Mint | Pecorino

Bigoli Pasta

Fresh Squid & Prawns | Kaffir Lime Crumbs | Squid Ink Sauce

Spaghetti alle Vongole

Fresh Clams | Garlic | White Wine | Parsley | Herb Crumbs

House Made Tagliatelle

Wagyu Beef Rendang | Tomatoes | Coconut Emulsion
Kaffir Leaf Oil

Culurgiones Pasta

Seafood Stuffing | Pickled Radish | Lobster Bisque
Reduction of Aged Balsamic & Dark Sweet Sauce

Porcini & Ricotta Cheese Ravioli (V)

Fried Sage | Hazelnut | Pear Compote | 5 Cheese Sauce

Ciabatta Pizza Romana

Margherita (V)

Sun Dried Tomatoes | Basil | Buffalo Mozzarella Cheese
Smoked Tomato Sauce

Parma

Parma Ham | Mushrooms | Arugula | Honey | Truffle Cream

Pesto

Prawns | Trapanese Pesto | Pecorino Cheese | Toasted Almonds

18 (S)

28 (L)

18 (S)

28 (L)

18 (S)

28 (L)

18 (S)

28 (L)

18 (S)

28 (L)

14 (S)

28 (L)

14 (S)

24 (L)

14 (S)

24 (L)

18 (S)

28 (L)

18 (S)

28 (L)

Sharing Plates / Mains

Slow Cooked Iberico Pork Ribs 'Bak Kut Teh'

Herbal Glaze | Parmesan Cracker |
Roasted Potatoes | House-Made Chili Sauce

Slow Braised Osso Bucco

Soft Whipped Potatoes | Roasted Vegetables
Barolo Wine Jus | Kaffir Lime | Gremolata

Oven Baked Baby Barramundi (400 - 500 gm)

Grilled Lemon | Smoked Fennel & Orange Salad
Marinated Cherry Tomatoes | Dill

Roasted Corn-fed Chicken (450 gm)

Rocket Salad | Fresh Lemon | Amalfi Lemon Caper Sauce

USDA Choice Ribeye 'Tagliata'

Rocket Salad | Parmesan
Rosemary Red Wine Sauce

Pan Roasted King Salmon

Eggplant Caponata | Parsley & Pine Nuts Crust
Ginger Flower Salsa Verde | Fresh Lemon

Broccoli 'Steak' alla Siciliana (V)

Sicilian-style Sauce of Tomatoes | Olives | Capers
Pine Nuts | Raisins

Dessert

Pistachio Tiramisu

Lady Finger Sponge | Coffee | Toasted Sicilian Pistachio
Pistachio Mascarpone Cream

il Giardino Affogato

Hazelnut Gelato | Hazelnut & Coffee Crumbs
Valrhona Chocolate Sauce | Espresso

Limoncello, Thyme & Basil Tart

Spiced Toasted Pine Nuts & Cardamon Crumble

Crispy, Fried Italian Pastries 'Chiacchiere'

Choice of Gelato (Additional Scoop at 5)
Vanilla | Hazelnut | Honey Ginger | Blood Orange Sorbet

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.