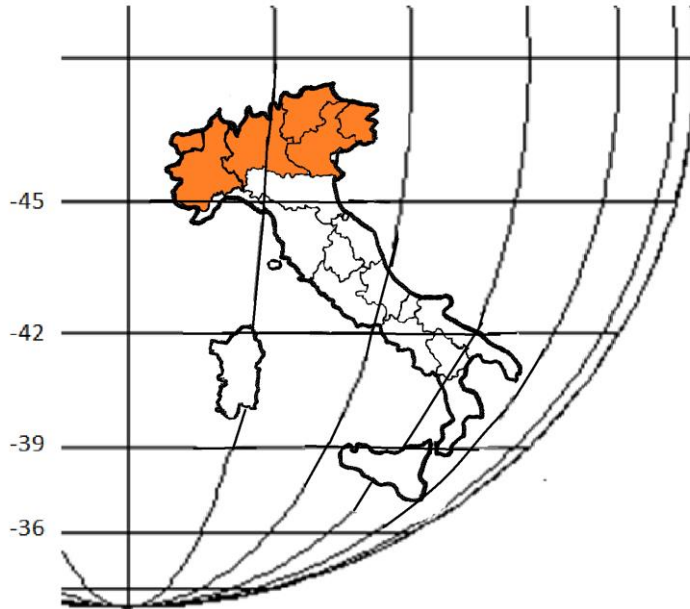


Basilissimo by Latitude

This year's Basilissimo dinner series uses geographic parallels to map out a unique Italian dining experience. For the final quarter, Basilico Head Chef Luca Beccalli travels through the 45th to 47th parallels of Italy to bring you a menu of pastas, seafood and meats from the regions of Piedmont, Valle D'Aosta, Lombardy, Veneto, Trentino and Friuli.



Antipasti, Cheese and Dessert buffet at \$68
with a seasonal main course at \$78

2 glasses of wine pairing at \$35
3 glasses of wine pairing at \$55
**please select from our list of 20 wines by the glass*

Prices are in SGD, subject to 10% service charge and applicable government taxes.

Main Course Selection

Gnocchetti di Zucca - Piedmont

Pumpkin and Potato Gnocchi, Castelmagno Cheese Fondue, Sautéed Porcini Mushrooms and Black Truffle

Risotto alla Milanese - Lombardy

Saffron Carnaroli Risotto, 36-month Aged Parmesan Cheese, Roasted Bone Marrow and Asparagus Tips

Bigoi alle Vongole - Veneto

Traditional Venetian Egg Pasta, Clams in Chardonnay Wine, Pachino Tomatoes, Zucchini Ribbon and Taggiasca Olives

Brasato di Polipo (supplement \$14) - Friuli Venezia Giulia

Braised Octopus, Tomato Broth, Capers, Potato, Green Peas and Toasted Ciabatta Bread

Polpette di Granchio - Lombardy

Crispy Lombard Crab Cake with Carrot and Dill Purée, Sour Fennel Confit and Rocket Leaves Salad

Salmone alla Trentina - Trentino Alto Adige

Pan-fried Salmon, Traditional South-Tirol Sour Cabbage, Pomegranate Sauce and Vegetable Confetti

Agnello alla Valdostana (supplement \$14) - Valle D'Aosta

Grilled Lamb Chop with Melted Fontina Cheese, Crunchy Pancetta, King Oyster Mushrooms and Potato Salad

Galletto Arrosto - Veneto

Hay-smoked Free Range Chicken, Vegetables, Chestnut and Beetroot Pickled Egg

Ossobuco (supplement \$14) - Lombardy

8-Hour Braised Veal Shank, Stone-Milled Corn Flour Crouton and Gremolata Dressing

For Two

Brodeto" alla Triestina

Seafood Stew with Sea Bass, Salmon, Mussels, Prawns and Scallops in Tomato Broth with Olives and Capers

Costata alla Fiorentina

Black Pepper-crusted "Tomahawk" Angus Beef with Seasonal Vegetables and Housemade Mustard Sauce