

# *Antipasti*

Burrata di Putignano (V) | 25

*Putignano Burrata served with Heirloom Tomato Salad, Basil Oil and Cerignola Olive Powder*

Selezione di Crudo | 28

*Crudo Bar Selection: Sea Bass with Lemon, Yellow Fin Tuna with Pistachio and Salmon with Fennel Seeds*

Robiola e Proscutto di Parma | 25

*Parma Ham, Three Milk Robiola Cheese, Green Apple, Rocket and Raspberry Vinaigrette*

Fegato Grasso con Uva al Vincotto | 30

*Pan-roasted Foie Gras with Vincotto-glazed Grapes, Horseradish and Orange Bread*

Tentacolo di Polipo | 28

*Crispy Octopus Tentacle and Warm Potato with Ligurian Extra Virgin Olive Oil and Haricot Beans*

*(V) Vegetarian*

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

# *Zuppe*

Zuppa di Zucca (V) | 20

*Pumpkin and Black Truffle Soup with Smoked Provolone Cheese*

Cioppino | 28

*Tuscan Seafood Soup with Calamari, Prawns, Mussels, Clams and Scallops  
served with Toasted Focaccia Bread*

*(V) Vegetarian*

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# *Pasta e Risotto*

Orecchiette al Pomodoro (V) | 27

*Orecchiette Pasta in Fresh Cherry Tomato Sauce and Basil with Cacioricotta Cheese Shavings*

Risotto alla Pugliese | 38

*Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco Wine and Asparagus*

Spaghettoni alla Carbonara e Tartufo | 33

*Spaghettoni with Crispy Pork Cheek, Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce*

Tagliatelle alla Bolognese | 35

*Egg Tagliatelle Pasta with Wagyu Beef Bolognese Sauce and Aged Parmesan Cheese*

Rigatoni alla Puttanesca | 27

*Rigatoni Pasta, Spicy San Marzano Tomato Sauce, Olives, Capers and Tuna*

Fagottini alle Pere (V) | 30

*Pecorino and Pear Ravioli served on Parmesan Cheese Fondue and Candied Tomato Pachino*

(V) Vegetarian

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## *PeSCI e Carni*

Filetto di Salmone Arrosto | 36

*Pan-seared Salmon Fillet served with Cauliflower and Scallop Stew, Hazelnut Purée and Pantelleria Caper Dressing*

Branzino Al Cartoccio | 38

*Sea Bass cooked in Parchment Paper with Wild Clams, Artichokes, Pachino Tomatoes, Spring Onions and Asparagus*

Filetto di Manzo Angus alla Griglia | 48

*Grilled Angus Beef Tenderloin with Arugula, Balsamic Vinegar-marinated Pachino Tomato Salad, Rosemary Ratte Potatoes and 24-month Aged Grana Padano*

"Bombette alla Locorotondese" | 44

*Wagyu Beef stuffed with Pork Pancetta and Smoked Scamorza Cheese Sautéed Spinach and Herbed Potato Purée with Primitivo Wine Sauce*

Scottadito D'Agnello alla Griglia | 42

*Grilled Lamb Chop, Rosemary-roasted New Potatoes, Grilled Green Asparagus and Amarone Wine Sauce*

(V) Vegetarian

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# Pizze

Focaccina con Tartufo Nero e Robiola (V) | 30

*Oven-baked Focaccia with Black Summer Truffle and Robiola Cheese*

Pizza Ortolana (V) | 31

*Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese*

Pizza Diavola | 29

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano*

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese*

Pizza Margherita (V) | 26

*Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves*

Pizza ai Funghi e Salsiccia Sarda | 28

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages*

Pizza Frutti di Mare | 32

*Pizza with Seafood, Asparagus and Smoked Mozzarella*

Pizza al Tonno | 29

*Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions*

(V) Vegetarian

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# Dolci

Dolci Dalla Pasticceria | 21

*Signature Italian Homemade Gelati, Freshly-baked Tarts and Fresh Mini Pastries from the Counter*

Chef's Plated Mini Sweets Selection | 12

Spumone al Tiramisu | 14

*Fluffy Mascarpone Mousse with Coffee Sponge, Espresso Crush Jelly and Coffee Crumble*

Mela Caramellata | 14

*Caramel Apple Tart with Frozen Apple Compote, Crispy Filo Pastry and Apple Mint Sorbet*

Degustazione di Cioccolato | 14

*Bitter Chocolate Cheesecake, Dark Chocolate Südtirol Sachet Petit Gateau, Milk Chocolate Choux Puff and Passion Fruit Gelato*

Crema Esotica | 14

*Cream Catalan Foam, Strawberry Compote and Lychee Granita*

Tagliata di Frutta Fresca | 12

*Fresh Fruit Platter*

Piatto di Formaggi Italiani | 26

*Selection of Italian Hard Cheeses and Truffle Honey*

*(V) Vegetarian*

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....Buon Appetito!