

ANTIPASTI FREDDI

COLD APPETISERS

INSALATA CAESAR

Romaine, Salami Milano, Bacon chips, Soft-boiled egg, Herb croutons, Homemade Caesar dressing

30

INSALATA DI RUCOLA

Arugula leaves, Shaved Pecorino, Tapenade, Grilled market vegetables, Balsamic vinaigrette

30

INSALATA CON GORGONZOLA

Iceberg wedge, Cherry tomatoes, Celery, Bacon chips, Candied Walnut, Gorgonzola dressing

30

INSALATA CAPRESE

Buffala Mozzarella, Roma tomatoes, Basil oil, Olive oil, Balsamic vinaigrette

32

PROSCIUTTO E MELONE

Prosciutto, Rock melon, Arugula salad, Honey balsamic glaze

42

CARPACCIO DI WAGYU

Wagyu beef slices, Arugula, Pecorino Romano, Caper berries, Truffle, Mustard Emulsion

55

SALUMI E FORMAGGI

SHARING BOARD FOR 2-4 PERSONS

TAGLIERE DI FORMAGGI

Cheese Board: Asiago, Taleggio, Scarmoza, Grana Padano, Gorgonzola Dolce
Accompanied with Foccacia, Homemade raisins on vine, Fig jam, Salted almonds, Olives
68

TAGLIERE DI SALUMI

Charcuterie Board: Mortadella Bologna, Salami Milano, Serano Jamon, Prosciutto di Parma
Accompanied with Grilled bread, Olives, Pickles, Salad, Whole-grain mustard
68

TAGLIERE DI SALUMI E FORMAGGI

Chef's Selection of 4 choices of Italian cold cuts & Artisanal cheeses with accompaniments
118

ANTIPASTI CALDI

HOT APPETISERS

ZUPPA DEL GIORNO

Soup of the day, Garlic bread
23

CREMA AI FUNGHI

Medley of mushrooms, Truffle oil, Garlic bread
25

COZZE CON VINO BIANCO

Mussels, White wine, Butter, Parsley, Garlic bread
36

ANTIPASTI CALDI

HOT APPETISERS

LUMACHE

Vineyard snails, Garlic parsley butter, Cep oil

36

FEGATO DI ANATRA

Pan-seared duck liver, Rhubarb puree, Homemade brioche, Dark cherry, Berry coulis

65

RISOTTI

OUR RISOTTO IS 100% IMPORTED ITALIAN ARBORIO RICE.
PLEASE ASK YOUR SERVER TO FIND OUT MORE

RISOTTO AI FUNGHI

De Cecco Arborio Rice, Medley of mushrooms, Grilled king oyster, Grana Padano, Truffle oil

38

RISOTTO AI FRUTTI DI MARE

De Cecco Arborio rice, Market fresh seafood, Tomatoes & Olives, Homemade Pomodoro

48

RISOTTO CON PANCETTA E PISELLI

De Cecco Arborio rice, Smoked bacon, Spring peas, Grana Padano

35

PASTA

ALL OUR PASTAS ARE FRESHLY MADE IN-HOUSE WITH A COMBINATION OF ITALIAN SEMOLINA FLOUR, 'OO' FLOUR AND FREE-RANGE "KAMPUNG" EGGS

SPAGHETTINI ALLA VONGOLE

Spaghettoni, Fresh clams, Parsley, Chilli flakes, Extra virgin olive oil

32

FETTUCCINE ALFREDO

Fettuccine, Bacon, Medley of mushrooms, Grana Padano, Truffle Alfredo sauce

35

SPAGHETTINI ALLA CARBONARA

Spaghettoni, Pecorino, Free-range eggs, Truffle oil, Bacon (or +RM10 for Home-cured Guanciale)

36

FETTUCCINE CON RAGU DI MAIALE

Fettuccine, Pork ragu, Crispy bacon, Grana Padano

38

CASARECCE ALLA PUTTANESCA

Casarecce, Slow-braised pork cheek, Medley of mushrooms, Classic Puttanesca sauce

40

SPAGHETTINI AGLIO OLIO CON GAMBERONI

Spaghettoni, Tiger prawns, Extra virgin olive oil, Confit garlic, Chilli flakes

40

BUCATINI AI' FRUTTI DI MARE

Bucatini, Market fresh seafood, Olives, Homemade Pomodoro

48

All prices are subject to a 10% Service Charge and prevalent Government taxes

PASTA

ALL OUR PASTAS ARE FRESHLY MADE IN-HOUSE WITH A COMBINATION OF ITALIAN SEMOLINA FLOUR, 'OO' FLOUR AND FREE-RANGE "KAMPUNG" EGGS

PAPPARDELLE AI CONFIT DI ANATRA
Curly Pappardelle, Duck leg confit, Garlic, Cherry tomatoes, Arugula
40

GNOCCHI DI PATATA
Home-cured Guanciale, Medley of sautéed mushrooms and peas, Light tomato-cream sauce
40

GNOCCHI DI ZUCCA
Pumpkin gnocchi, Roasted pumpkin, Brown butter, Caramelized walnut, Grana Padano
35

SECONDI

MAINS

PICCATA DI POLLO
Pan-fried chicken thigh, Crushed potatoes, Tomato arugula salad, Lemon butter emulsion
42

FILETTO DI SALMONE
Pan-seared Atlantic Salmon fillet, Panzanella, Balsamic caper butter
60

PORCHETTA
Dried fruits stuffing, Roasted pumpkin & carrots, Compressed apple, Pork jus
65

BRACIOLA DI MAIALE
Bone-in pork chop, Braised cabbage, Pomey mustard, Garlic potatoes, Butter caper jus
75

All prices are subject to a 10% Service Charge and prevalent government taxes

SECONDI

MAINS

BISTECCA DI MANZO

*Australian Grass-Fed 180 days Rib Eye (300gm),
Roasted Potatoes and Grilled Vegetables, Sundried Tomatoes Chimichurri*

148

GRANDI SECONDI

MAINS FOR SHARING BETWEEN 2-4 PERSONS
20-30 MINUTES WAIT

MAIALE GLASSATO

Ribs & belly of pork, Pork Crackling, Dark Cherry, Roasted Potatoes

85

POLLO ARROSTO

*Whole roasted spring chicken, Mixed herbs, Roasted carrots, Crushed potatoes,
Crispy bacon & mushroom, Natural jus (Approx. 800g)*

78

CARRE DI AGNELLO

*Whole rack of lamb, Harrissa herb crust, Roasted potatoes, Grilled asparagus,
Green peppercorn sauce*

148

PESCE ARROSTO

*Whole roasted fish, Salsa verde, Grilled lemons, Pickled shallot & Arugula salad
-Market Price-*

COSTOLETTE DI MAIALE IBERICO

Balsamic & Orange glaze, Mash potato, Deep fried potato skins (Approx. 1kg)

158

STANBROKE TOMAHAWK MB3 (Approx. 1.4kg)

Confit baby potatoes, Grilled summer vegetables, Red wine & Peppercorn sauce

488

DOLCI

DESSERTS

SBRICCIOLATA DI MELE

Granny Smith apples, Cranberries, Thyme crumble, Vanilla gelato

23

PANNA COTTA

Valrhona Ivoire crumble, Passionfruit gel, Coconut flakes, Grilled pineapple, Mango gelato

25

SEMIFREDDO DI CIOCCOLATO

Dark chocolate, Butterscotch, Cocoa soil, Hazelnut ganache, Pistachio, Candied orange

25

TIRAMISU

DeGayo Espresso, Savoradi, Mascarpone, Guanaja ganache, Nut crumble

25

GELATO

Please check with the server for the choices of the day

15

**Per serving*

