

# DRINKS LIST

## ALCOHOLIC COCKTAILS

<b>Spritz veneziano</b> aperol, prosecco and soda water	19
<b>Mojito</b> white rum, fresh mint leaves, fresh lime and apple juice	18
<b>Screwdriver</b> vodka, orange juice and angostura bitters	18
<b>Bloody mary</b> vodka, tomato juice, Worcestershire sauce and Tabasco	19
<b>Negroni</b> gin, sweet vermouth and Campari	22

## RED WINE BY GLASS (175ML)

<b>Illuminati Montepulciano D'Abruzzo DOC 2016</b> 100% Montepulciano	16
<b>Doppio Passo Primitivo IGT 2017</b> 100% Primitivo	18
<b>Montresor Amarone della Valpolicella DOCG 2015</b> 65% Corvina, 35% Rondinella	28

## WHITE WINE BY GLASS (175ML)

<b>Anselmi Pinot Grigio DOP 2017</b> 100% Pinot Grigio	16
<b>La Tunella Sauvignon Blanc DOC 2017</b> 100% Sauvignon Blanc	18

## ZEFFIRO PROSECCO COCKTAILS

<b>Zeffiro Prosecco extra dry DOC glass</b> (175ml) 100% prosecco	18
<b>Bellini</b> peach puree in prosecco	19
<b>Strawberry and ginger bellini</b> strawberry puree and ginger in prosecco	19
<b>Passione bellini</b> passion fruit in prosecco	19

## BEERS

<b>Peroni Nastro Azzuro, Italy</b> 330ml bottle	15
<b>Menabrea premium amber, Italy</b> 330ml bottle	19
<b>Tiger, Singapore</b> 330ml bottle	13

## NON-ALCOHOLIC COCKTAILS

<b>Bacche</b> berry mix ,cranberry juice and lemonade	12
<b>Yuzu</b> yuzu puree, elderflower and soda water	12
<b>Mojito</b> muddle fresh mint ,apple juice and lime juice	12
<b>Verde</b> green tea, passion fruit and lemon juice	12
<b>Probiotico</b> Yakult probiotic, peach puree and berry mix	12
<b>Iced lemon tea</b> freshly brewed iced tea, lemon and mint	9

## FRESH COCONUT DRINKS

<b>Sparkling cojito</b> coconut water, lime juice, soda and mint	12
<b>Mango cojito</b> coconut water, mango puree, soda and mint	12

## FOLKINGTON'S ARTISAN JUICES

PURE SQUEEZED & PURE PRESSED



<b>Cloudy apple / Tomato / Cranberry / Summer berries / Orange</b>	9
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## SOFT DRINKS

<b>Coke Zero / Coke / Sprite</b>	7
<b>San Pellegrino Chinotto, Italy</b> carbonated citrus fruit	9

## MINERAL WATER

<b>Small bottle 500ML</b> still/ sparkling	7
<b>Large bottle 750ML</b> still/ sparkling	10
<b>Water with lemon</b> local water (served hot / cold)	1

Please inform your server of any allergies or dietary requirement



**LA FORKETTA** | SINCE 1993  
BLK 9 DEMPSEY ROAD #01-09, DEMPSEY HILL  
SINGAPORE 247697  
**CONTACT:** (65) 6475 2298

**ONLINE RESERVATION:** laforketta.com.sg  
**ENQUIRY:** forketta@singnet.com.sg

**Corkage** :\$40 PER BOTTLE  
Discretionary 10% service charge  
and prevailing government taxes  
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WHILE YOU DECIDE ....

Warm artisan assorted bread basket (V)	8
assorted focaccia, sourdough bread, grissini	
Assorted Focaccia - rosemary, tomato, basil, oregano (V)	17
Caramelized onion, olives, parmesan (V)	19

STARTERS (TO SHARE)

Insalata alla cesare (Caesar salad)	26
organic Mini Cos romaine with gorgonzola dressing, crispy premium 20 month old Parma ham, croutons and Parmigiano Reggiano	
Salumi e mozzarella (Italian cured meat platter with buffalo mozzarella)	39
pistachio Mortadella, Salame, Parma ham and prosciutto cotto	
Pollo fritto (Fried chicken wing)	22
crispy organic chicken wing with rosemary and seasoned mayonnaise	
Crudo di manzo (Raw sliced beef)	26
raw black Angus beef carpaccio with fresh rocket and shaved Parmigiano	
Frittura di calamari (Fried squid)	25
crispy fried squids with spicy anchovy dipping sauce	
Alici indorate e fritte (Fried anchovies)	25
fresh crispy Mediterranean anchovies with the sea salt and green lime	
Insalata mediterranea (Mediterranean salad)	26
organic Mini Cos lettuce with tuna chunks, anchovies, Kalamata olives, fine beans, onion and Italian dressing	
Polpo alla griglia (Grilled octopus)	29
Mediterranean octopus with avocado and buffalo mozzarella in yuzu dressing	
Insalata tiepida di mare (Warm seafood salad) (FOR 2 PERSONS)	48
warm seafood salad with fresh prawns, squids, clams, slipper lobsters, olives, fennel, rocket and lemon	
Insalata barbabietole e arancie (Beet and orange salad) (V)	20
wood-fired baked beet with orange, fresh goat ricotta cheese and pine nuts	
Bruschetta classica (VG)	16
crunchy toasted sourdough bread with chopped tomatoes and rocket	
Burrata con pomodorini (Burrata with cherry tomatoes) (V)	25
Puglia whole burrata cheese with cherry tomatoes and rocket leaves	

SOUPS

Bisque di crostacei (Prawn bisque)	20
smooth creamy prawn bisque soup with wild large prawns	
Zuppa di zucca arrosto (Roasted pumpkin soup) (V) (ASK VG)	18
roasted pumpkin soup in vegetable stock with cream fraiche and croutons	

SIDES

Insalata mista (Mixed salad) (VG)	9
organic mix salad with Italian dressing	
Spinaci Olio e Limone (Sautéed spinach) (VG)	13
sautéed organic baby spinach with slice of lemon and garlic	
Asparagi Grigliati (Grilled asparagus) (VG)	15
grilled asparagus seasoned with sea salt flakes	
Mais Tostato (Roasted corn) (VG)	15
roasted corn on the cob with orange and butter	
Patate Fritte (French fries) (VG)	12
French fries	
Broccoli al Vapore (Steamed broccoli) (VG)	15
steamed organic broccoli with orange peeled and garlic	

ORGANIC FRESH PASTA

We use our own hands to make our pasta or we sculpt it with bronze dies. The secret of its texture and flavor is the non-genetically modified wheat semolina flour, a legacy from authentic Italian recipes.

Spaghetti all'aragosta (Spaghetti with slipper lobster)	48
spaghetti accompanied with fresh slipper lobster, fresh tomato and parsley	
Caserecce con spinaci e gamberi (Short pasta with spinach & prawns)	38
short pasta impregnated with creamy spinach sauce and large wild prawns	
Linguine ai frutti di mare (Linguine with seafood)	39
linguine mixed with assorted wild seafood and light tomato sauce	
Ravioli con aragosta (Ravioli with slipper lobster)	45
slipper lobster and leeks stuffed pasta bathed with brown butter and sage	
Tagliatelle con bragiole di carne wagyu (Tagliatelle with stew Wagyu)	39
flat pasta with stew Sanchoku beef flank, tomato sauce and Parmigiano	
Spaghetti alla carbonara (Spaghetti with pork jowl & organic egg sauce)	29
spaghetti with sautéed pork jowl, organic egg sauce and Pecorino	
Rigatoni al ragu di carne (Rigatoni with meat ragout)	29
rigatoni with ground meat ragout and Parmigiano	
Gnocchi ai 4 formaggi (Gnocchi with 4 cheese sauce) (V)	35
handmade potato 'ratte' gnocchi on 4 cheese sauce and Parmigiano	
Pappardelle al pesto Genovese (Pappardelle with pesto sauce) (V)	33
broad flat pasta with basil pesto, baby potatoes, fine beans and Pecorino	
Fusilli al' arrabiata (Fusilli with spicy fresh tomato sauce) (GLUTEN FREE)	28
fusilli bathed with spicy fresh tomato sauce, chili and basil	

BAKED PASTA

Cannelloni di melanzane (Eggplant cannelloni) (V)	33
eggplant stuffed pasta with ricotta, mozzarella and Parmigiano	
Lasagna al forno (Baked lasagna)	35
spinach pasta with ground meat ragout, mozzarella and Parmigiano	

ACQUERELLO RISOTTO (ITALIAN RICE)

Risotto alla pescatora (Seafood risotto)	39
Italian rice with assorted wild seafood, light tomato sauce and Italian parsley	
Risotto ai porcini (Porcini risotto) (V) (ASK VG)	38
Italian rice in vegetable stock with porcini mushroom and Parmigiano	

MEAT & FISH

(FROM THE GRILL)

Agnello scozzese alla griglia (Grilled lamb cutlets)	48
250g char-grilled welsh lamb cutlets seasoned with herbs and mint sauce	
Pancia di maiale di porketta (Roasted pork belly)	36
250g free range roasted pork belly with homemade bacon and herbs	
Cotoletta alla Milanese (Veal breaded cutlet)	39
220g crispy breaded milk fed veal (schnitzel) with green lime and bearnaise	
Bistecca di Wagyu all griglia (Grilled Wagyu steak)	69
220g Sanchoku MB:5 wagyu sirloin bathed with parsley sauce	
Poletto alla diavola (Devilled young chicken)	39
500g baked young organic poussin with chili and lemon	
Salmone Norvegese alla griglia (Grilled Norwegian salmon)	38
200g grilled Norwegian salmon fillet with fennel salad	
Branzino selvaggio alla griglia (Grilled wild sea bass)	38
200g grilled wild sea bass fillet with olive and tomato sauce	
Calamaro alla griglia (Grilled squid)	36
220-250g grilled whole squid seasoned with sea salt, parsley and lemon	

(V) VEGETARIAN - (VG) VEGAN | PLEASE ADVICE US OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS BEFORE ORDERING

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# WOOD FIRED BAKED SOURDOUGH PIZZA

Our pizza dough is made with certified organic, non-GMO & unbleached flours from Italy.

## FOCACCIA BREAD TO START (8 INCHES)

FOCACCIA CON OLIVA (OLIVES) (VG) - Kalamata olives, rosemary and sea salt	17
FOCACCIA ALLE CIPOLLA CARAMELLATA (CAMELIZED ONION) (V) Parmigiano Reggiano	18

## 12 INCHES PIZZA

### SIGNATURE

LA FORKETTA –tomato sauce, mozzarella, grilled slice black angus beef, garlic, rosemary, rocket and Parmigiano Reggiano	39
LA POLLO - tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine and Parmigiano Reggiano	38

### NAPOLETANE (NEAPOLITANS)

MARGHERITA (V) - tomato sauce, mozzarella, fresh buffalo mozzarella and basil	33
MARINARA (VG) - tomato sauce, fresh cherry tomato, garlic and oregano (NO CHEESE)	28

### TRADIZIONALI (CLASSICS)

CALZONE CLASSICO (FOLDED PIZZA) - tomato sauce, goat ricotta cheese, salame, mozzarella and Pecorino Romano	33
ROMANA - tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies and basil	33
4 STAGIONI - tomato sauce, mozzarella, homemade cooked ham, artichokes, mushroom and tomato	33
COTTO E FUNGHI (HAM AND MUSHROOM) - tomato sauce, mozzarella, homemade cooked ham and mushrooms	33
CAPRICCIOSA - tomato sauce, mozzarella, artichokes, homemade ham, mushrooms and Kalamata olives	33
CRUDO (PARMA HAM) - tomato sauce, mozzarella, premium 20mth old parma ham, rocket and shaved Parmigiano Reggiano	35
ANDREA - tomato sauce, mozzarella, cherry tomatoes, onion, salted anchovies, garlic and Kalamata olives	35

### BUONGUSTAIO (GOURMET)

BOSCAIOLA - tomato sauce, mozzarella, homemade pancetta, onion, mushroom and Parmigiano Reggiano	33
MESSICANA - tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums and Mexican chili sauce	35
GIOIA - tomato sauce, mozzarella, Gorgonzola cheese, homemade ham, mushroom and onion	35
AWAIANA - tomato sauce, mozzarella, homemade cooked ham and fresh pineapple	33
DELIZIA - tomato sauce, mozzarella, Gorgonzola cheese and salame piccante (spicy)	35

### SPECIALITÀ (CHEF RECOMMENDATION)

TONNO (TUNA) - tomato sauce, mozzarella, tuna chunk, onion, capers, Kalamata olives and basil	33
MARE (SEAFOOD) - tomato sauce, mozzarella, assorted wild seafood, fresh buffalo mozzarella, rocket and Pecorino Romano	39
SALAME - tomato sauce, mozzarella and salame (sweet/spicy)	35
MELANZANE (EGGPLANTS) (V) - tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and goat ricotta	33
DIAVOLA (V) - tomato sauce, mozzarella, Italian sweet capsicums, Kalamata olives, onion and chili	33

### BIANCHE (WITHOUT TOMATO SAUCE)

MORTADELLA - mozzarella and Italian pistachio mortadella sausage	33
PORCHETTA (ROAST PORK) - mozzarella, sliced roasted pork and fresh green apple	33
WURSTEL & GORGONZOLA - mozzarella, Gorgonzola cheese, Vienna sausage (wurstel) and rosemary	35
SALSICCIA (MEAT SAUSAGE) - mozzarella, homemade premium pork sausage, baby spinach and shaved Parmigiano Reggiano	35
INSALATA (V) - mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and rocket leaves	33
GENOVESE (PESTO) (V) - homemade basil pesto, panna cream, mozzarella and Pecorino Romano	33
4 FORMAGGI (4 CHEESE) (V) - Asiago cheese, Gorgonzola cheese, Pecorino Romano and fresh buffalo mozzarella	33

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WE CANNOT ENSURE THAT IT WILL BE SERVED TOGETHER WITH OTHER COURSES  
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# DOLCI (DESSERT)

our desserts are in-house freshly made daily

## CAKES

Warm chocolate cake with Valrhona dark chocolate sauce	13
Moist carrot cake - with brown sugar, cream cheese and walnut, served with vanilla ice cream	13
Tiramisu - Savoiardi biscuit, espresso, mascarpone cheese, brandy and cocoa powder	15
Baked cheese cake with organic blueberry compote	15

## PUDDINGS

Cream caramel - custard dessert with caramel and tuilles	12
Panna cotta with organic fruit compote	12

## GELATO (ICE-CREAM)

vanilla / chocolate / coconut (per scoop)	9
Affogato al café a amarene - vanilla ice cream with espresso and cherry confiture	16

## SORBETTO (SORBET WITH 100% FRESH FRUITS)

mango / strawberry / lemon (per scoop)	9
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## ILLY COFFEE

Espresso / Coffee (available in Decaf)	6
Cappuccino / Caffè latté (available in Decaf)	7

## ARTISAN TEA

Fresh Mint / Earl Grey / Chamomile / Green Tea / Jasmine/ Rose	8
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## LIQUORS (PER SHOT)

'Pallini' sambuca	13
'Johnnie Walker Black Label' whisky	20
'Disarono' amaretto	13
'Tre Crown' grappa	13
'Hennessy VSOP' cognac	18
'Pallini' limoncello	13

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# SET LUNCH MENU

3 COURSE \$33

WITH A GLASS OF PINOT GRIGIO(WHITE) OR MONTEPULCIANO(RED) FOR \$45

## STARTER (CHOOSE ONE)

Bruschetta - crunchy toasted sourdough bread with chopped tomatoes and rocket (VG)

Mediterranean salad - organic Mini Cos lettuce with tuna chunks, anchovies, olives, fine beans and

Beetroot salad - wood-fired baked beet with orange, fresh goat ricotta cheese and pine nuts (V)

Puglia whole burrata cheese with cherry tomatoes and rocket leaves (V)

Crispy organic chicken wing with rosemary and paprika mayonnaise

Roasted pumpkin soup in vegetable stock with cream fraiche and croutons (V)

## MAIN COURSE (CHOOSE ONE)

### ORGANIC PASTA

Rigatoni with meat ragout and Parmigiano Reggiano

Spaghetti vongole with fresh clams, clams sauce, white wine, tomatoes

Pappardelle with pesto sauce, baby potatoes, fine beans and Pecorino

Spaghetti diavola with fried garlic, tomatoes, chilli sauce, parsley (VG)

Cannelloni di melanzane - eggplant stuffed pasta with ricotta, mozzarella and Parmigiano (V)

### WOOD FIRED BAKED SOURDOUGH PIZZA

Tonno - tomato sauce, mozzarella, tuna chunk, onion, capers, Kalamata olives and basil

Cotto e Funghi - tomato sauce, mozzarella, homemade cooked ham and mushrooms

Insalata (WHITE PIZZA) (V) - mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and rocket leaves

### SUPPLEMENT \$9

Grilled Norwegian salmon fillet / wild sea bass fillet with tomato salsa

Baked young organic poussin with chili and lemon

Free range roasted pork belly with bacon and ornamented with herbs

## DESSERT (CHOOSE ONE)

Warm chocolate cake with Valrhona dark chocolate sauce

Moist carrot cake - with brown sugar, cream cheese and walnut, served with vanilla ice cream

Tiramisu - Savoiardi biscuit, espresso, mascarpone cheese, brandy and cocoa powder

Baked cheese cake with organic blueberry compote

Cream caramel - custard dessert with caramel and tuilles

Panna cotta with organic fruit compote

### GELATO OR SORBETTO (PER SCOOP)

vanilla / chocolate / coconut / mango (VG) / strawberry (VG) / lemon (VG)

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