

# SOLO

RISTORANTE

## FESTIVE SET LUNCH

3-COURSE \$ 36++

4-COURSE \$ 48++

### APPETIZERS

#### INDIVIA (V)

Belgium endive salad, OnlyEg plant-based egg shreds, spiced walnut, mustard dressing

or

#### SALMONE

Handcut salmon crudo, fennel & granny smith salad, fresh chives, grapefruit vinaigrette

or

#### CASTAGNE

Chestnut soup, prosciutto di Parma foam, ham crouton

or

#### MANZO + \$12

Thin sliced wagyu carpaccio, parmigiano reggiano, aged balsamic

or

#### FEGATO GRASSO + \$12

Pan seared foie gras, sunchoke puree, homemade clementine compote

### MAIN COURSE

#### GARGANELLI (V)

Emilia-Romagna egg pasta, butternut cream, mushrooms, spiced walnuts

or

#### SPAGHETTI ALLA CHITARRA + \$12

Abruzzo's style "guitar" spaghetti, spicy seafood, sea urchin sauce, tarragon

#### BARRAMUNDI

Mediterranean lobster bisque, broccolini, dill & capers gremolata

or

#### MAIALE + \$12

Iberico pork ribeye, salsa verde, glazed heirloom carrots

### DESSERT

#### PANNA COTTA

Hazelnut flavoured, vanilla custard, Amalfi persimmon

or

#### SOLO TIRAMISU + \$5

Fluffy mascarpone, savoiardi biscuit, cocoa and coffee

or

#### CHEESE OF THE DAY + \$6



Service charge and prevailing government taxes not included.  
prices are in SGD.