

# SOLO'S GOURMET SET MENU

5-COURSE MENU \$128

## STARTER

### WAGYU CARPACCIO

Parmigiano Reggiano "vacche rosse" 24mo dressing  
aged balsamic vinegar & black truffle

## SOUP

### BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

## PASTA

### TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce,  
tarragon and lemon zest

## MAIN COURSE

### MERLUZZO

light simmered Atlantic cod, served with bagna cauda with spiced  
broccoletti, lemon and capers gremolata

OR

### AGNELLO

marinated lamb rack served with smoked eggplants  
bone marrow and mint crust, natural jus

## DESSERT

### ZEPPOLA

Puffed dough with vanilla gelato, hazelnut  
brunt chocolate and black truffle



# SOLO'S OMAKASE MENU

STARTING PRICE FROM \$168

Allow our chefs to design your dining experience



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

16TH NOV. - 30TH DEC. 2021

## AUTUMN-WINTER SEASONAL SET MENU

\$138++

### **GAMBERI ROSA**

Red prawn tartare, Amalfi persimon carpaccio, pine nuts, Autumn black truffle



### **CASTAGNE**

Chestnut soup, prosciutto di Parma foam, ham crouton



### **TORTELLI**

Polenta tortelli, chanterelle mushrooms, bone marrow



### **ANATRA**

Duck breast, heirlooms carrots, orange & dark chocolate



### **MELA**

Glazed "renetta" apple tart, vanilla Chantilly, walnut crumble

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# SOLO

RISTORANTE

## A LA CARTE MENU

- SPUNTINI/bites**
- MIXED OLIVES** 8  
Dry martini & black pepper
- STRACCIATELLA** 10  
Stracciatella, candied tomatoes, baked toast
- ORATA** 16  
Seabream tartare, sea urchin, citrus emulsion, toasted focaccia
- TARTARE** 16  
Hand cut wagyu, black truffle & grana padano
- ANTIPASTI/starters**
- ANTIPASTO ALL' ITALIANA for 2pax** 48  
Selection of cold cuts & pickles:  
mushrooms, baby onion, cherry tomatoes, grilled artichokes
- WAGYU CARPACCIO** 32  
Parmigiano Reggiano "vacche rosse" 24mo dressing  
aged balsamic vinegar, black truffle
- FEGATO GRASSO 26** 26  
Foie gras, apple & celeriac puree, chicken jus
- ZUPPA D'ASTICE** 22  
Mediterranean lobster bisque, orange, star anise
- VERDURE/vegetables**
- BURRATINA** 24  
Confit tomato tartare, Gaeta olives, basil  
add prosciutto di Parma 50g (+\$12)
- MELANZANA ALLA PARMIGIANA** 20  
Baked eggplant "alla parmigiana", buffalo mozzarella  
pomodoro coulis
- BROCCOLINI** 16  
anchovies & garlic sauce, almond flakes
- FUNGHI** 15  
Baked mushrooms, spiced breadcrumbs
- KALE** 15  
Robiola cheese cream, raspberry dressing
- PASTA**
- TAGLIOLINI** 45  
Smoky sea urchin sauce, tarragon, lemon zest & uni
- SPAGHETTI ALLA CHITARRA** 32  
Abruzzo style "guitar" spaghetti, Atlantic crab, aglio olio &  
peperoncino
- PAPPARDELLE** 30  
Slow braised pork ragout "in bianco", herbs & Marsala wine
- MACCHERONCINI DI CAMPOFILONE** 28  
Thin noodles from Marche, Angus beef ragout "alla Bolognese"  
red wine, pecorino
- TORTELLI** 28  
Stuffed porcini & potato, Parma ham emulsion, crispy prosciutto
- GNOCCHI** 26  
Butternut & parmigiano Reggiano, saba sauce from Emilia-Romagna,  
hazelnuts
- PESCE/fish**
- CALAMARI AL FORNO** 24  
Breaded & oven baked squid, lemon veloute & baby spinach
- POLPO** 38  
Grilled octopus candie, cherry tomatoes, basil olives
- MERLUZZO** 42  
Atlantic cod bagna cauda, grilled broccoletti, dill & capers gremolata
- SECONDI**
- MAIALE** 36  
Iberico pork ribeye, salsa verde, glazed heirloom carrots
- GUANCIA DI MANZO** 38  
Braised beef cheek, parsley root puree, sangiovese wine
- AGNELLO (250g)** 42  
Marinated lamb rack, smoked eggplants  
bone marrow & mint crust, natural jus
- WAGYU (250g)** 68  
Australian beef sirloin mb5, banana shallot, red pepper  
amber menabrea beer sauce
- FIorentINA (1 Kg)** 188  
120 days grain fed black angus Florentine steak  
soft potato & grilled vegetables

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## DOLCI E FORMAGGI

<b>IL SOLO TIRAMISU</b>	15
Fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	
<b>NOCCIOLA</b>	15
Hazelnut fondant, amaretto, praline & persimmon	
<b>TORTA ALLE MELE</b>	14
Apple tart, almond crumble, infused vanilla chantilly	
<b>AFFOGATO</b>	22
Pistachio gelato, espresso, Baileys	
<b>SELEZIONE DI SORBETTI E GELATI</b>	5 <small>#coop</small>
<b>FORMAGGI ARTIGIANI REGIONALI ITALIANI</b>	22
Selection of 3 regional Italian cheeses orange compote and spiced walnut (3 Selection \$22)	
	
<b>PASSITO DI PANTELLERIA</b>	18/78
<b>ESPRESSO MARTINI</b>	20
<b>AMARI &amp; GRAPPE</b>	10-18