

## A LA CARTE MENU

- SPUNTINI/bites**

**MARINATED OLIVES** 10  
Dry martini & black pepper

**STRACCIATELLA** 10  
Stracciatella, candied tomatoes, baked toast

**ORATA** 16  
Seabream tartare, trout caviar, citrus emulsion, toasted focaccia

**TARTARE** 16  
Hand cut wagyu, black truffle & Parmigiano Reggiano
- ANTIPASTI/starters**

**ANTIPASTO ALL' ITALIANA for 2pax** 58  
Selection of cold cuts & pickles:  
mushrooms, baby onion, cherry tomatoes, grilled artichokes

**WAGYU CARPACCIO** 34  
Parmigiano Reggiano "vacche rosse" 24mo dressing  
aged balsamic vinegar, black truffle

**FEGATO GRASSO** 28  
Foie gras, apple & celeriac puree, chicken jus

**ZUPPA D'ASTICE** 22  
Mediterranean lobster bisque, orange, star anise
- VERDURE/vegetables**

**BURRATINA TOMATO TARTARE** 25  
add prosciutto di Parma 50g (+\$12)

**MELANZANA ALLA PARMIGIANA** 20  
Baked eggplant "alla parmigiana", buffalo mozzarella  
pomodoro coulis

**BROCCOLINI** 18  
anchovies & garlic sauce, almond flakes

**FUNGHI** 16  
Baked mushrooms, spiced breadcrumbs

**KALE** 15  
ONLY-EG shreds, robiola cheese cream, raspberry dressing,  
pomegranate
- PASTA**

**TAGLIOLINI** 45  
Smoky sea urchin sauce, tarragon, lemon zest & uni

**SPAGHETTI ALLA CHITARRA** 34  
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** 26  
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** 38  
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)** 78  
Australian beef sirloin mb5, banana shallot, red pepper  
amber menabrea beer sauce

**FIorentINA (1 Kg)** 198  
120 days grain fed black angus Florentine steak  
soft potato & grilled vegetables

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



# DOLCI E FORMAGGI

## **IL SOLO TIRAMISU**

Fluffy mascarpone cream, savoiardi bisquit cocoa and coffee

**15**

## **NOCCIOLA**

Hazelnut fondant, amaretto, praline & persimmon

**17**

## **TORTA ALLE MELE**

Apple tart, almond crumble, infused vanilla chantilly

**14**

## **AFFOGATO**

Pistachio gelato, espresso, Baileys

**22**

## **SELEZIONE DI SORBETTI E GELATI**

**5 #coop**

## **FORMAGGI ARTIGIANI REGIONALI ITALIANI**

Chef's selection of 3 regional Italian cheeses  
orange compote and spiced walnut

**24**



## **PASSITO DI PANTELLERIA**

**18**

## **ESPRESSO MARTINI**

**23**

## **PORT 20YO TAWNY**

**30**

## **AMARI & GRAPPE**

**10-18**

# 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

Mediterranean lobster bisque, orange, star anise

## PASTA

### TAGLIOLINI

Smoky sea urchin sauce, tarragon, lemon zest & uni

## MAIN COURSE

### MERLUZZO

Atlantic cod bagna cauda, grilled broccoletti, dill & capers  
gremolata

OR

### AGNELLO

Marinated lamb rack, smoked eggplants. bone marrow & mint  
crust, natural jus

## DESSERT

### IL SOLO TIRAMISU

Fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



# SOLO's OMAKASE MENU

STARTING PRICE FROM \$168

Allow our chefs to curate your dining experience for you



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