

SOLO

RISTORANTE

A LA CARTE MENU

f SoloRistoranteSG @soloristorante

www.soloristorante.com

SPUNTINI/bites	
MARINATED OLIVES	10
Dry martini & black pepper	
STRACCIATELLA (2PCS)	24
Stracciatella, poached peach, saba, baked toast	
TARTARE DI MANZO (2PCS)	32
Wagyu tartare, black truffle & Parmigiano Reggiano	

ANTIPASTI/starters	
ANTIPASTO ALL' ITALIANA for 2pax	58
Selection of cold cuts & pickles: mushrooms, baby onion, cherry tomatoes, grilled artichokes	
ANTIPASTO CRUDO	48
Red prawn tartare, Hokkaido scallop, hamachi carpaccio, citrus emulsion	
CARPACCIO DI WAGYU	34
Parmigiano Reggiano "vacche rosse" 24mo & mustard dressing aged balsamic vinegar, black truffle	
BURRATINA & FICHI	25
Caramelised figs, rocket salad add prosciutto di Parma (add 50g \$12)	
FEGATO GRASSO	28
Foie gras, apricot & celeriac puree, chicken jus	
ZUPPA D'ASTICE	22
Mediterranean lobster bisque, orange, star anise	

VERDURE/vegetables	
MELANZANA ALLA PARMIGIANA	20
Baked eggplant "alla parmigiana ", buffalo mozzarella, basil salad	
BROCCOLINI	18
Anchovies & garlic sauce, almond flakes	
FUNGHI	16
Baked mushrooms trifolati spiced breadcrumb, capers & parsley pesto	
KALE	15
ONLY-EG shreds, robiola cheese cream, raspberry dressing, pomegranate	

All prices are subject to 10% service charge and 7% GST

○ PASTA

TAGLIOLINI 45
Sea urchin, smoky uni sauce, tarragon, lemon zest

SPAGHETTI ALLA CHITARRA 34
Abruzzo style "guitar" spaghetti, crab, aglio olio & peperoncino

PAPPARDELLE 30
Slow braised pork ragout, herbs, marsala wine "In bianco"

MACCHERONCINI DI CAMPOFILONE 28
Thin noodles from Marche, Angus beef ragout "alla Bolognese"
red wine, pecorino

ANOLINI DI PARMA 28
Mortadella stuffed raviolini, Grana Padano & pistachios emulsion, balsamico

PISAREI
Bread gnocchi from Piacenza "Al pomodoro", squaquerone cheese 26

○ PESCE/fish

CALAMARI & VONGOLE 32
Squid & clams "guazzetto", white wine, chilli garlic, toasted bread

POLPO 40
Braised & grilled octopus, candied cherry tomatoes, Gaeta olives

MERLUZZO 42
Atlantic cod, bagna cauda, grilled broccoletti, dill & capers gremolata

○ SECONDI

MAIALE 38
Iberico pork sirloin, crispy guanciale, plump and mustard

GUANCIA DI MANZO 38
Braised beef cheek, glazed mushrooms, mashed potato

AGNELLO (250g) 42
Marinated lamb rack, smoked eggplants, bone marrow & mint crust, natural jus

WAGYU (250g) 78
Australian Sanchoku sirloin mb5, banana shallot, Kampot red pepper

GRILLED MEAT PLATTER 158
Marinated lamb rack, Iberico pork ribeye, Australian sirloin mb5

FIorentina (1 Kg) 198
120 days grain fed black angus Florentine steak, soft potatoes &
grilled broccolini

DOLCI E FORMAGGI



IL SOLO TIRAMISU	15
Fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	
PANNACOTTA	16
Vanilla pannacotta, poached yellow peach & caramelised almonds	
CIOCCOLATO & PEPE	15
Dark chocolate & black pepper ganache, gianduia fuillatine, apricot coulis	
AFFOGATO	22
Pistachio gelato, espresso, Baileys	
SELEZIONE DI SORBETTI E GELATI	6 <small>scoop</small>
FORMAGGI ARTIGIANI REGIONALI ITALIANI	24
Selection of 3 regional Italian cheeses orange compote and spiced walnut	



PASSITO DI PANTELLERIA	18
ESPRESSO MARTINI	23
PORT 20YO TAWNY	30
AMARI & GRAPPE	10 - 18

VEGETARIAN SET MENU

\$118++

BURRATINA & FICHI

Caramelised figs, rocket salad, aged balsamic



FINFERLI

Chanterelle mushrooms "mantecate", soft potato & organic poached egg



TAGLIOLINI AL TARTUFO

Truffle tagliolini, Parmigiano Reggiano, black truffle



POMODORO E MELANZANE

Eggplant & basil stuffed tomato, spiced butternut puree



PANNACOTTA

Vanilla pannacotta, poached yellow peach & caramelised almonds

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