

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

ANTIPASTI/starters	
ANTIPASTO ALL' ITALIANA for 2pax Selection of cold cuts & pickles: mushrooms, baby onion, cherry tomatoes, grilled artichokes	58
ANTIPASTO CRUDO Red prawn tartare, Hokkaido scallop, hamachi carpaccio, citrus emulsion	48
CARPACCIO DI WAGYU Parmigiano Reggiano "vacche rosse" 24mo & mustard dressing aged balsamic vinegar, black truffle	34
BURRATINA & FICHI Caramelised figs, rocket salad (V) add prosciutto di Parma (add 50g \$12)	28
FEGATO GRASSO Foie gras, grannceleriac puree, chicken jus	30
ZUPPA D'ASTICE Mediterranean lobster bisque, orange, star anise	22

VERDURE/vegetables	
MELANZANA ALLA PARMIGIANA (V) Baked eggplant "alla parmigiana ", buffalo mozzarella, basil salad	22
BROCCOLINI (V) Anchovies & garlic sauce, almond flakes	18
CARCIOFI & GRANA (V) Grilled arthichokes, truffle & grana padano cream, rocket salad	18
RUCOLA (V) Rocket salad, plant based ONLY-EG shreds, robiola cheese cream, raspberry dressing, pomegranate	15

(V) Vegetarian

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

PASTA	
TAGLIOLINI Sea urchin, smoky uni sauce, tarragon, lemon zest	45
SPAGHETTI ALLA CHITARRA Abruzzo style "guitar" spaghetti, crab, aglio olio & peperoncino	34
PAPPARDELLE Slow braised pork ragout, herbs, marsala wine "In bianco"	30
MACCHERONCINI DI CAMPOFILONE Thin noodles from Marche, Angus beef ragout "alla Bolognese" red wine, pecorino	28
ANOLINI DI PARMA Mortadella stuffed raviolini, Grana Padano & pistachios emulsion, balsamico	30
PISAREI (V) Bread gnocchi "Al pomodoro", squaquerone cheese & basil	26
PESCE/fish	
CALAMARI & VONGOLE Squid & clams "guazzetto", white wine, chilli garlic, toasted bread	34
POLPO Braised & grilled octopus, candied cherry tomatoes, Gaeta olives	40
MERLUZZO Atlantic cod, bagna cauda, grilled broccoletti, dill & capers gremolata	45
SECONDI	
MAIALE Iberico pork sirloin, crispy guanciale, plums and mustard	40
GUANCIA DI MANZO Braised beef cheek, glazed mushrooms, mashed potato (add foie gras 50g \$25)	38
AGNELLO (250g) Marinated lamb rack, smoked eggplants, bone marrow & mint crust, natural jus	45
WAGYU (250g) Australian Sanchoku sirloin mb5, banana shallot, Kampot red pepper	88
GRILLED MEAT PLATTER Marinated lamb rack, Iberico pork ribeye, Australian sirloin mb5	178
FIorentINA (1 Kg) 120 days grain fed black angus Florentine steak, soft potatoes & grilled broccolini	198

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 scoop
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.