BISTRO FARE & ITALIAN FAVOURITES

Under Chef Andrea Scarpa’s direction, this menu reinvents and refines favourites from his father’s first Da Paolo restaurant in 1989.

We select our ingredients carefully, picking fresh produce from local, sustainable farms and importing the best directly from Italy. Everything is prepared fresh daily and cooked from scratch.

Try our Signature Dishes and ask us for our Chef’s Special.

KICKSTARTERS

Calamari P
with Homemade Squid Ink Mayonnaise

Bruschetta Duo P
Tomatoes with Basil & Slipper Lobster with Avocado

Grilled Homemade Bread
Focaccia, Country Bread, Extra Virgin Olive Oil & Balsamic Vinegar

Fresh Burratina
with Parme Ham & Tomatoes

Grilled Slipper Lobster Salad
with Tuscan Kale, Mesclun Salad, Avocado, Mango, Black Olive Soil, Red Chilli, Spiced Coconut & Kaffir Lime Dressing

Ahi Poke
Sashimi Tuna, Shoyu Zoodles, Avocado, Mango, Red Onions, Chives & Black Sesame

Egg Confit & Cured Fatback
with Mushrooms & Basil Cuscous

Seafood Soup
with Prawns, Mussels, Scallops & Tomatoes

Cream of Zucchini
with Parmesan & Dehydrated Vegetables

Bistro Salad
Ask us for Today’s Salad

PASTA & RISOTTO

* Add $3 for Gluten-free Pasta

Tagliatelle al Granchio P
Homemade Pasta with Crabmeat, Tomatoes & Cream

Penne alla Norma
with Eggplant, Mozzarella, Tomato Sauce & Fresh Basil

Tagliolini alla Paolo P
Homemade Pasta Gratin with Italian Ham, Mushrooms, Cream & Parmesan

Tagliolini all’ Aragosta
Homemade Pasta with Slipper Lobster & Spicy Tomato Sauce

Spaghetti al Nero di Seppia P
Spaghetti with Fresh Squid Ink & Fresh Cuttlefish

Spaghetti alle Vongole P
with Basil Puree & Fresh Parsley

Slipper Lobster Risotto
with Fresh Citrus & Parmigiano Reggiano

Classic Mushroom Risotto
with Organic Mushrooms, Aged Parmesan & Parsley

PIZZA

* Add $5 for Gluten-free Pizza

Rucola e Crudo P
Sardinian Tomato Sauce, Mozzarella, Wild Rocket, Parma Ham & Shaved Parmesan

Diavola P
Sardinian Tomato Sauce, Mozzarella, Italian Salami & Fresh Chilli

Alì Burrata
Sardinian Tomato Sauce, Mozzarella, Creamy Burrata, Cherry Tomatoes & Wild Rocket

Prosciutto e Funghi P
Sardinian Tomato Sauce, Mozzarella, Baked Ham & Mushrooms

Bosco d’ Inverno P
Mascarpone, Mozzarella, Mushrooms & Black Truffle

HAPPY ENDS

Tiramisu P
Da Paolo’s Signature Tiramisu

Sizzling Hot Plate Brownie
in Nutella Sauce with Vanilla Gelato

Valrhona Chocolate Lava Cake P
made with Valrhona Chocolate 70% Cocoa, served with Vanilla Gelato

Classic Creme Brulee
with Lemon Zest

Classic Panna Cotta
with Fresh Berry Salad & Fresh Mint

Orange Cointreau Souffle
with Fresh Orange Zest

THE SUBSTANTIALS

Grilled Wagyu Beef Burger P
Homemade Bun with Wagyu Beef, Parmigiano, Caramelised Onions, Brie, Pecorino Mayonnaise & Fries

Grilled or Battered Barramundi
with Steakhouse Fries or Salad

Barbecued Spanish Baby Back Pork Ribs P
with Parmesan Garlic Butter Fries & Garlic Confit Mayonnaise

Grilled Beef Flank
with Burnt Allium Sauce, Mushroom Duxelles, Caramelised Onions & Gorgonzola, Roasted Baby Corn & Mixed Salad

Lime-marinated Grilled Chicken
with Roasted Potatoes, Picadilly Sauce & Yogurt

Slow-cooked Baby Lamb Shank
with Grilled Vegetables & Ras El Hanout Couscous

Breaded Pork Chop
with Fresh Lemon Apple Sauce, Roasted Rosemary Pineapple & Baked Potatoes

GELATO

Handmade fresh everyday by our Chef, using premium ingredients imported from Italy and artisanal recipes from one of the best gelateria in Milan.

Gelato Cup (Choose any 2 Flavours)
Vaniglia (Vanilla)
Cioccolato Fondente (Dark Chocolate)
Nocciole (Hazelnut)
Pistacchio (Pistachio)
Mango (Mango)

Vegetarian | Pork | Gluten-free | Signature Dish

*Our gluten-free pasta is prepared in the same kitchen as our regular pasta. Traces of gluten may be present.
Prices are subject to 7% GST and 10% Service Charge

Check in at fb.com/BistroBarRochesterPark
Tag us @dapaolosg and #dapaolosg
www.dapaolo.com.sg
For events enquiries, call: +65 9322 0850 or email us at: events@dapaolo.com.sg
SPARKLING WINE

Veneto
Da Paolo Prosecco
Fruity, persistent perlage, apple & pear hints

Piedmont
Da Paolo Moscato d’Asti
Light-bodied, tiny bubbles, white peach, floral

RED WINE

Piedmont
Da Paolo Dolcetto d’Alba
Rich, dry, mellow with fruity tones

Borgogno Barbera d’Alba Superiore
Medium-bodied, fruity bouquet, long finish

Tuscany
Da Paolo Chianti 375ml
Fruity, full-bodied, spicy notes

Da Paolo Chianti Colli Aretini (Organic)
Smooth, fruity, great expression of Tuscan style
Decanter Gold Medal (95 points)

Caparzo Sangiovese
Intense, spice & vanilla in the finish
James Suckling (90 points)

Ormellaia Le Volte
Rich, fruity, spicy, savoury finish
Grapes: Merlot, Sangiovese, Cabernet
James Suckling (92 points)

Abruzzo
Famese Montepulciano d’Abruzzo
Intense fruity bouquet, dry, well-balanced

Veneto
Le Pietre Rosso del Veronese
Dry, fresh, good structure

Masi Brolo Campofiorin
Rich, full-bodied, baked fruit flavour
The Wine Advocate (93 points)

Masi Costasera Amarone Classico
Full-bodied, dry, long-lasting finish
James Suckling (94 points)

Sicily
Planeta La Segreta Rosso
Red berries aroma, well-balanced tannins
Grapes: Nero D’Avola, Merlot, Syrah

New Zealand
Paua Pinot Noir
Dry, long finish, rounded tannins

Australia
Pitchfork Cabernet Merlot
Medium bodied, berry fruits aroma, chocolate mint notes

ITALIAN WINE

Everybody loves Italy and Italy loves wine. In fact, Italy is the largest producer and consumer of wine in the world. Despite the large production, wineries manage to stay true to wine styles that go back centuries. As a result, Italy has more local grape varieties than any other country.

We have selected some of the most distinctive and best rated wine for you.

WHITE WINE

Lombardy
Da Paolo Pinot Grigio
Dry, intense aroma, delicate fruity notes

Tuscany
Da Paolo Orvieto 375ml
Fresh, fruity, floral

Veneto
Le Pietre Bianco
Fruity, perfect harmony of fresh & dry

Masi Levarie Soave Classico
Delicate, citrus, pineapple, well-balanced

Masi Masiagno Pinot Grigio
Full-bodied, dry, long finish, ripe apples, honey
The Wine Advocate (98 points)

Friuli
Livio Felluga Sauvignon
Fruity, smooth, pink grapefruit aftertaste
Vinitaly International Award 2015

Puglia
Da Paolo Salento Chardonnay
Delicate fruity aroma, dry, honeydew aftertaste

Sicily
Planeta La Segreta Bianco
Well-balanced, citrus, floral

New Zealand
Hapuku Sauvignon Blanc
Dry, zesty, citrus finish

Australia
Pitchfork Semillon Sauvignon Blanc
Fresh fruit flavour, grassy aroma, long clean finish

PROSECCO COCKTAILS

Bellini / Mimosa / Sparkling Kir

SPRITZ

Aperol Spritz
Campari Spritz
Half & Half

BEER

Peroni Nastro Azzuro Pint
Peroni Nastro Azzuro ½ Pint
Hoegaarden

SOFT DRINKS & JUICE

Acqua Panna 750ml
Natural Still Mineral Water
S.Pellegrino 750ml
Natural Sparkling Mineral Water

Soft Drinks
Coke / Coke Light / Sprite / Ginger Ale

Fruit Juice
Apple / Orange / Lime

Freshly Squeezed Juice
Green Apple / Orange / Carrot / Mixed

MILKSHAKES

Made with fresh milk and artisanal Gelato prepared by our Chef using authentic recipes from one of the best gelateria in Milan.
Vanilla / Chocolate / Mango

ITALIAN COFFEE

(Decaffeinated Coffee available)
Extra Shot Soy Milk Large / Iced

Espresso
Cappuccino / Caffe Latte
Mocha / Italian Hot Chocolate

LOOSE LEAF TEA

English Breakfast / Earl Grey
Green Jasmine / Mint
Lemongrass Ginger / Camomile
House Iced Tea

Prices are subject to 7% GST and 10% Service charge
**BAR BITES**

*Garlic Parmesan Fries 🌶️*
Thick-cut Fries with Roasted Garlic & Parmesan

*Truffled Parmesan Fries 🌶️*
Thick-cut Fries dusted with authentic Italian Truffle Pieces

*Cauliflower Fritters* with Spicy Homemade Tomato Sauce

*Buffalo Wings* with Barbeque Sauce

*Wagyu Sliders*  
Homemade Bun with Wagyu Beef, Brie, Sundried Tomatoes, Baby Spinach, Red Onions & Fries

*Calamari*  
Deep Fried Fresh Calamari Rings served with Homemade Squid Ink Mayonnaise

*Bruschetta Duo 🍩*  
Tomato Basil & Slipper Lobster Avocado

*Fish Bites & Chips* with Malt Vinegar Dip

*Cheese Platter*  
Four types of Cheese with Fresh Fruit, Nuts, Jam & Bread baked a-la-minute

*Cold Cut Platter 🐣*  
Assorted Cured Ham with Olives & Bread

**PIZZA**

*Add $5 for Gluten-free Pizza 🌶️*

*Rucola e Crudo 🌶️*  
Sardinian Tomato Sauce, Mozzarella, Wild Rocket, Parma Ham & Shaved Parmesan

*Diavola 🌶️*  
Sardinian Tomato Sauce, Mozzarella, Italian Salami & Fresh Chilli

*Alla Burrata 🌶️*  
Sardinian Tomato Sauce, Mozzarella, Creamy Burrata, Cherry Tomatoes & Wild Rocket

*Prosciutto e Funghi 🐣*  
Sardinian Tomato Sauce, Mozzarella, Baked Ham & Mushrooms

*Bosco d’ Inverno 🐣*  
Mascarpone, Mozzarella, Mushrooms & Black Truffle

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**HAPPY HOUR**

1 FOR 1  
*Weekdays 5.30pm - 7.30pm*  
*By the glass:*  
Prosecco / House Wine / Moscato D’Asti / House Beer

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*Vegetarian 🌶️ Pork 🐣 Gluten-free 🌶️ Signature Dish

*Our gluten-free pizza is prepared in the same kitchen as our regular pizza. Traces of gluten may be present.*

*Prices are subject to 7% GST and 10% Service Charge*

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