



A LA CARTE MENU

BEVERAGES

MINERAL WATER

Small bottle - still/ sparkling	7
Large bottle - still/ sparkling	10

BEERS

Peroni Nastro Azzuro, Italy - 330ml bottle	15
Tiger - 330ml bottle	13

SOFT DRINKS

Iced Lemon Tea	8
Coke Zero / Coke / Sprite - 330ml bottle	7
Chinotto, Italy - carbonated citrus fruit	8



FOLKINGTON'S ARTISAN JUICES

PURE SQUEEZED & PURE PRESSED

Cloudy Apple / Orange / Cloudy Pear / Tomato / Cranberry	9
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FRESH COCONUT DRINKS

Sparkling Cojito fresh coconut juice, lime juice, soda, mint	12
Mango Cojito fresh coconut juice, mango puree, soda, mint	12

NON-ALCOHOLIC COCKTAILS

Menta muddle fresh mint, fresh lime juice	12
Bacche mix berries, cranberry juice, lemonade	12
Yuzu yuzu puree, elderflower, soda	12
Mojito muddle fresh mint, apple juice, lime juice	12
Verde green tea, passion fruit, lemon juice	12
Probiotico yakult probiotic, peach puree, mix berries	12

ZEFFIRO PROSECCO COCKTAILS

Bellini peach puree in prosecco	18
Strawberry and Ginger Bellini strawberry puree, ginger, prosecco	18
Passione Bellini passion fruit, prosecco	18

LIQUORS

Grappa / Sambuca / Limoncello	13
Whisky / Cognac / Bacardi	19
Vodka / Campari / Amaretto	15

Please inform your server of any allergies or dietary requirements

Discretionary 10% service charge and prevailing government taxes will be added to your final bill

Corkage: \$40 per bottle

laforketta.com.sg

WHILE YOU DECIDE

Warm Artisan Assorted Bread Basket 8
assorted focaccia, sourdough bread, grissini

STARTERS (TO SHARE)

Bruschetta Classica (VG) toasted sourdough bread, cherry tomatoes	15
Burrata con Pomodorini (V) Puglia whole burrata cheese, cherry tomato	22
Pollo Fritto crispy organic chicken wing, rosemary, paprika	22
Insalata Barbabietole e Arancie (V) woodfired baked beet, oranges, ricotta, pine nut	20
Frittura di Calamari crispy fried squids, spicy anchovy dipping sauce	25
Crudo di Manzo Salato raw angus beef carpaccio, rocket, parmesan	26
Alici Indorate e Fritte fresh crispy anchovies, sea salt, green lime	25
Polpo alla Griglia grilled octopus, avocado, yuzu dressing	29
Insalata Caesar romaine, crispy parma ham, gorgonzola dressing	28
Prosciutto e Mozzarella premium 20mth old parma, buffalo mozzarel-	29

SOUPS

Minestrone (V) mixed vegetable soup, basil pesto, parmesan	18
Bisque di Crostacei smooth, creamy broth of prawns	20

SIDES

Insalata Mista (VG) mixed leaf salad, Italian dressing	9
Spinaci Olio e Limone (VG) sautéed organic baby spinach, lemon	13
Asparagi Grigliati (VG) - SEASONAL grilled asparagus	15
Caponata eggplant, capsicum, anchovies, vinegar	15
Patate Fritte (VG) french fries	12
Broccoli Fritte e Cavolfiore (VG) crispy breaded broccoli & cauliflower, lemon	16

ORGANIC FRESH PASTA

Lasagna al Forno baked spinach pasta, ground meat ragout	33
Cannelloni di Melanzane (V) eggplant, goat ricotta, buffalo mozzarella	30
Tortelloni alla Zucca Giapponese (V) Japanese pumpkin stuffed pasta, sage, amaretti	38
Rigatoni al Ragù di Carne ground meat ragout, parmesan, buffalo mozzarella	29
Linguine Ai Frutti di Mare assorted wild seafood, light tomato sauce	39
Caserecce con Spinaci e Gamberi short pasta, creamy spinach sauce, large wild prawns	38
Tagliatelle con Bragiole di Carne Wagyu Sanchoku wagyu beef, light tomato sauce, parmesan	38
Spaghetti alla Carbonara crispy pork jowl, organic egg sauce, pecorino cheese	29
Gnocchi ai 4 Formaggi (V) handmade potato ratte gnocchi, 4 cheese sauce	35

ACQUERELLO RISOTTO

Risotto ai Porcini (V) (Ask VG) wild porcini mushroom, vegetable stock, parmesan	38
Risotto alla Pescatora assorted wild seafoods, light tomato sauce, parsley	39

MEAT & FISH (FROM THE GRILLER)

Poletto alla Diavola (500g) baked young organic poussin, chili, lemon	38
Pancia di Maiale di Porketta (250g) free range roast pork belly, sage, pancetta	36
Cotoletta alla Milanese (220g) crispy breaded milk fed veal (schnitzel)	39
Bistecca di Wagyu all Griglia (220g) sirloin, Sanchoku MB5, parsley sauce	68
Salmone Norvegese alla Griglia (200g) Norwegian salmon fillet, fennel	38
Branzino Selvaggio alla Griglia (200g) wild seabass fillet, tomato olives salsa	38
Calamaro alla Griglia (220-250g) whole squid grilled, sea salt, parsley, lemon	35

Please advise us of any allergies, intolerances or dietary requirements before ordering

(V) Vegetarian (VG) Vegan
(askV) or (askVG) some ingredients can be easily removed, please ask for Vegetarian or Vegan.

WOOD FIRED BAKED SOURDOUGH PIZZA

Our pizza dough is made with certified organic, non-GMO & unbleached flours from Italy.
we cannot ensure that it will be served together with other courses

FOCACCIA TO SHARE (8 INCHES)

Assorted, rosemary, tomato, basil, oregano	18
Caramelized onion, olives, parmesan	20

12 INCHES PIZZA

La Forketta -grilled slice black angus beef, parmesan, rocket	39
Margherita (V) - fresh buffalo mozzarella, basil	30
Marinara (VG)- (NO CHEESE) fresh chopped tomato, garlic, oregano	22
Romana - fresh buffalo mozzarella, anchovies , basil	33
4 Stagioni - (4 SEASON) homemade ham, artichokes, mushroom, tomato	33
Cotto & Funghi - homemade ham, mushrooms, mozzarella	33
Capricciosa - artichokes, homemade ham, mushrooms, olives	33
Calzone Classico - (FOLDED PIZZA) ricotta, salame, mozzarella	33
Boscaiola - homemade pancetta, onion, mushroom, parmesan	33
Messicana - salame, eggplants, capsicum, mexican chili sauce	35
Gioia - gorgonzola, homemade ham, mushroom, onion	33
Awaiana - homemade ham, fresh pineapple, mozzarella	33
Tonno - tuna, onion, capers, olives, basil	33
Salame - salame (sweet/spicy), ricotta, mozzarella	35
Melanzane (V) - grilled eggplants, fresh mint, ricotta	33
Crudo - premium 20 months old parma ham, rocket, parmesan	35
Mare - assorted wild seafood, fresh buffalo mozzarella, rocket, pecorino	39

WHITE PIZZA (WITHOUT TOMATO SAUCE)

4 Formaggi (V) - (4 CHEESE) asiago, gorgonzola, pecorino, mozzarella	33
Mortadella - italian pistachio mortadella sausage , mozzarella	33
Porchetta - slice roasted pork, mozzarella, fresh green apple	33
Carpaccio - slice raw black angus beef carpaccio, rocket, parmesan	35
Wurstel & Gorgonzola - gorgonzola, wurstel sausage, rosemary	35
Insalata (V) - fresh buffalo mozzarella, fresh cherry tomatoes, rocket	33
Genovese (V) - homemade pesto, panna cream, pecorino, mozzarella	33
Salsiccia - homemade pork sausage, spinach, mozzarella	35

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DUE TO FOOD BEING COOKED TO ORDER, THERE MAY BE A WAIT DURING THE BUSY PERIOD

Please inform your server of any allergies or dietary requirements



LA FORKETTA

BLK 9 DEMPSEY ROAD #01-09, DEMPSEY HILL
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OPERATION HOURS:

Weekdays

Lunch: 12 - 3PM

Dinner: 6 - 10.30 PM

Weekends & Public Holiday

Lunch: 11.30 - 5 PM

Dinner: 6 - 11PM

PAYMENT METHODS:

CASH

VISA



NETS

