



SICILIAN STREET-FOOD
small plates

FRITTO

deep-fried Palermo street-snacks

8

PANELLE signature chickpea fritters | salt & pepper

ARANCINE crispy rice balls | tomato | mozzarella | saffron

VERDURE breaded & fried eggplant | zucchini | peppers

TERRA

from the land

10

BRUSCHETTA rustic bread | tomato | pecorino | garlic

ENNESI Sicilian aged goat cheeses | saffron | peperoncino

POLPETTE beef meatballs | pecorino | tomato sauce

MARE

from the Mediterranean Sea

14

POLPO octopus salad | potato | capers | citrus oil

AFFUMICATO

cherry-wood smoked salmon | citrus oil | roasted bread

CALAMARI breaded & fried calamari rings | garlic mayo

from our sister restaurant

CASA TARTUFO



PATATINE Casa Tartufo's famous truffle fries 14



prezzi in SGD – tasse e servizio non inclusi
prices not inclusive of service charge and prevailing government taxes



VINO

FRIZZANTE

gls | btl

nv prosecco | bellussi | veneto 14 | 70

Light and fun with tiny bubbles and moderate sweet finish

nv champagne brut | laurent-perrier 130

Crispy, fresh and elegant Champagne in a classic dry style

mv champagne brut **rose'** | laurent-perrier 210

Benchmark for rosé Champagne, made with 100% Pinot Noir grapes

BIANCO

2016 regaleali | inz-grec-cat | tasca | sicilia 15 | 70

All indigenous Sicilian grapes for this elegant, medium-body and floral white

2015 sauvignon blanc | bellevie pavillon | bordeaux 80

Nose of apple and floral hints. Light and fresh

2015 pinot grigio kris | f.haas | alto adige 90

Enticing aromas of acacia flowers, citrus, tangerine, and hints of almonds

2015 chardonnay | planeta | sicilia 130

Elegant and complex with notes of rose, citrus and peach

ROSE'

2015 pinot grigio **rose'** | torresella | veneto 70

Incredibly crisp with a pleasant bitter-almond finish

ROSSO

2016 regaleali | nero d'avola | tasca | sicilia 15 | 70

Perfect balance between elegance and fullness

2015 merlot | bellevie pavillon | bordeaux 80

Strawberry and oak at the nose for this medium-body merlot

2013 la massa | san-mer-cab | toscana 95

Nose of toasty oak and berries for this elegant yet muscular red

2012 barolo | scanavino | piemonte 140

Wine of great power, balanced taste and good tannins

DOLCE

1985 marsala superiore riserva | pellegrino 18 | 180

Dry, intense with hints of dried figs, carobs and toasted bread

2013 passito di pantelleria | pellegrino 16 | 120

Intense and persistent with notes of apricot jam and acacia honey



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OUR COCKTAILS

NINA 16
“traimari” natural sparkling wine | Sicilian blood-orange
A sparkling and citrusy drink that screams “summer in Sicily”. Fresh blood-orange juice topped with Sicilian sparkling wine.

NICOLETTA 19
plantation white rum | lime juice | pistachio orgeat |
rosemary syrup | orange bitters
Tall & refreshing, an alternative to a classic Mojito. A unique mix of Caribbean white Rum, citrus, homemade pistachio & rosemary syrups.

TAMMY 18
jasmine infused mancino bianco vermouth | lemon juice |
runny-honey syrup
Featuring fresh jasmine from our garden, lemon and honey, this Vermouth-based cocktail is light, floral and delicate.

MARIA 19
Aria’s limoncello | highwest peach vodka | aperol | lemon
juice | crawleys burnt orange & vanilla
Stop the search, ladies! This drink is your perfect girls'-night-out cocktail. A blend of organic ingredients and powerful American peach Vodka.

CHIARA 19
plantation white rum | sipsmith summer cup | watermelon
juice | lemon juice | basil
This mix of Rum, fresh juice, herbs from our garden and trendy Sipsmith aperitif, will cool you down even on the hottest of evenings.

LAURA 17
Tempus fugit gran classico | mancino bianco | apricot |
rosemary
Contemporary take on a Negroni. Perfect bittersweet balance with fresh floral and fruity hints

AGED 90 DAYS IN AMERICAN OAK

NEGRONI 25
death’s door gin | mancino rosso vermouth | campari |
tempus fugit gran classico

MANHATTAN 25
highwest rye whiskey| mancino rosso vermouth| angostura

BOULEVARDIER 25
maker's mark bourbon | sweet vermouth | gran classico



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BEER ON TAP

Sapporo | Lager | Japan | ½ pint 10
Oldest beer in Japan, this premium lager has a crisp and refreshing taste

BOTTLED CRAFT BEERS

Hitachino Nest | Weizen | 5.5% | Japan 18
German style cloudy beer with a classic banana and clove aroma, 33cl.

Hitachino Nest | Amber Ale | 5.5% | Japan 18
Rich Amber ale with flavourful roasted malt and aromatic British hops, 33cl.

Hitachino Nest | Red Rice Ale | 7% | Japan 19
Complex sake-like flavours, sweet malt notes and hints of strawberry, 33cl.

Punk | Brew Dog | Pale Ale | 4.5% | UK 16
Full-bodied malt flavour with a refreshing and clean finish, 33cl

Punk | Brew Dog | IPA | 4.5% | UK 16
Lots of attractive hop aroma, fruity with citrus and berry, 33cl

Battersea | Sambrook | IPA | 6.2% | UK 17
Deliciously crispy, hobby, and citrusy Indian pale ale, 33cl

CIDER

Albens | Fuji Apple or Apple & Mango | 4.9% | Bali 16
Refreshing, medium-dry cider fermented from fresh fruits, 33cl.

LIMONCELLO | UME SHU | SAKE

Amalfi’s Lemon Liqueur 14
Refreshing citrus liqueur fermented with lemons grown on the Amalfi coast

Ume Shu | Plum Wine | 14% | Japan 14
Smooth umeshu with a refreshing and sweet aftertaste, glass

Sake | Zuiyo Honjun Junmai | 65% dryness +6 38
Medium-full bodied and very smooth Junmai Sake, 30cl.bt

Sparkling Yuzu or Peach | Ozeki | Hana-Fuga | 7.5% 28
Sparkling and summery yuzu citrus or peach Sake. Fresh and light, 25cl.bt



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ROOF BAR

SPIRITS

APERITIVO

	btl gls
aperol	248 15
campari	248 15
cynar	218 13
mancino rosso bianco vermouth	200 12
st. germain elderflower	228 14

VODKA

stolichnaya	210 14
grey goose	268 17

GIN

tanqueray	248 15
bombay	268 16
sipsmith	285 19
hendrick's	280 18

RUM | CACHACA

plantation 3 stars artisanal white rum	268 16
plantation artisanal dark rum	280 18
ron zacapa solera reserva 23 years	320 21
diplomático reserva exclusiva	280 18
cachaca deblon	280 18

TEQUILA

patrón silver	268 16
patron reposado	285 19

WHISK(EY)

johnnie walker black	248 15
monkey shoulder triple malt scotch	268 16
talisker 10 year single malt scotch	285 19
macallan 12yrs	288 18
bowmore 18 yrs	400 28
glenfiddich age of discovery 19 yrs	380 26
auchentoshan three wood	318 21
jamesons	268 16
hakushu 12 yrs	400 28
jack daniel's	248 15
maker's mark bourbon	268 16

spirits are served with 2 choices of soda or juice



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ROOF BAR

SPIRITS

LIQUORS

	gls
sambuca molinari	15
amaretto di saronno	15
frangelico	15
luxardo espresso	14
cointreau	15
bailey's	14
sipsmith summer cup	19

BRANDY | COGNAC

pierre ferrand original 1840 cognac	19
l'or de martell	180

GRAPPA

nonino chardonnay	15
nonino chardonnay barrique	16

AMARO

averna	14
mirto	14
ramazzotti	14
montenegro	14

NON-ALCOHOLIC

FRESH PRESSED 8.5

apple | orange | watermelon | carrot | celery

FRUIT SODAS 6

s.pellegrino limonata | aranciata rossa | 20cl.

SOFT DRINKS 6.5

coke | coke light | sprite | ginger ale | tonic | soda | 33cl.

WATER

s.pellegrino & panna | Italian mineral water | 50cl. 7

Aria's bottled still water | 33cl. 2.5

CAFFETTERIA

espresso | doppio 5 | 6.5

caffélatte | cappuccino 6.5

moca | ice moca 7 | 8

tea pot 8

ice coffee | tea 6.5



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