

ANTIPASTI E INSALATE

ASTICE, FRISELLA PUGLIESE	36.00
Poached Boston Lobster, Tomatoes, Olives, Basil, Frisella Bread	
FRISELLA PUGLIESE GF V	20.00
Salted Ricotta Shavings, Tomatoes, Olives, Basil, Black Salt, Frisella Bread	
CULATELLO DI ZIBELLO DOP P	39.00
Culatello Ham, Gnocco Fritto Bread	
BURRATA, BASILICO & POMODORO GF V	23.00
Burrata Cheese, Piccadilly Tomatoes	
VITELLO TONNATO GF	25.00
Sliced Veal, Tuna Mayonnaise, Crispy Capers	
POLPO ALLA GRIGLIA	27.00
Grilled Mediterranean Octopus, Fresh Polenta, Salsa Verde	
TARTARE DI RICCIOLA, GELATO AL PISTACCHIO SALATO DI LIMONE GF	31.00
Amberjack Tartare, Salted Pistachio Ice Cream, Semi-confit Taggiasca Olives, Lemon Zest	

Alcohol **A** Gluten-Free **GF** Nuts **N** Pork **P** Vegetarian **V**

If you have any food allergies or food intolerances, please inform our service staff.

All prices quoted are in Singapore dollars, and are subject to 10% service charge and 7% prevailing taxes.

PASTA, RISO E ZUPPE

LINGUINE ALL'ASTICE *A* 69.00

Linguine Pasta, Boston Lobster, Cherry Tomatoes, Basil

STRACCI E PESCE AL PESTO *N* 42.00

Shredded Egg Pasta, Seafood, Pesto Sauce

RAVIOLI DI RICOTTA CON ASPARAGI
E ARANCIO *V* 30.00

Ravioli, Ricotta Cheese, Sautéed Asparagus,
Semi-confit Orange Zests, Marjoram

MALFATTI DI POLENTA *GF V* 25.00

Corn and Spinach Gnocchi, Pumpkin, Shaved Black Truffle

BUCATINI ALLA AMATRICIANA *A P* 25.00

Bucatini Pasta, Cured Pork Cheek, Onions,
Tomato Wedges, Black Pepper, Pecorino Cheese

RISOTTO "ALLA VOGHERESE" *A GF V* 22.00

Grilled Mediterranean Octopus, Fresh Polenta, Salsa Verde

VEGETABLE MINESTRONE *V* 20.00

Garlic Croutons

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PIZZE FATTO A MANO

MARINARA 24.00

Brown Anchovies, Evo Oil, Oregano, Tomato Sauce

MARGHERITA V 24.00

Mozzarella, Basil Leaves, Tomato Sauce

QUATTRO STAGIONI P 30.00

Mozzarella, Mushrooms, Artichoke, Pork Ham,
Tomato Sauce

PARMA E RUCOLA P R 32.00

Mozzarella, Parma Ham, Rocket Salad, Tomato Sauce

BURRATA E POMODORI FRESCHI R V 43.00

Beef Heart Tomato Concassé, Burrata, Basil Leaves,
Tomato Sauce

SALMONE AFFUMICATO, PORRI E UOVA DI SALMONE R 47.00

Smoked Salmon, Salmon Roe, Smoked Mozzarella,
Braised Leek, White Cream

TARTUFO V 65.00

Mozzarella, Shaved Black Truffle, Confit Onions, White Cream

WAGYU, RUCOLA E BALSAMICO 68.00

Oven-roasted Wagyu Beef Striploin, Parmigiano Reggiano Shavings,
Rocket Leaves, Cherry Tomatoes, Tomato Sauce

Alcohol A Gluten-Free GF Nuts N Pork P Vegetarian V

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CARNE E PESCE

MANZO, POMODORO, CAPPERI E OLIVE 82.00

MB5 Wagyu Striploin, Pizzaiola Sauce, Pizza Fritta with Provola Espuma

ANATRA, PRUGNE E CIOCCOLATO GF 52.00

Duck Breast, Plum, Crispy Chocolate

MERLUZZO, PATATA VIOLA E ACCIUGHE GF 48.00

Atlantic Cod, Mashed Purple Potato, Anchovy-lemon Sauce

PANCIA DI MAIALE, MELENZANE GF P
E RICOTTA 42.00

Pork Belly, Grilled Eggplant, Ricotta Sauce

SPIGOLA, PREZZEMOLO, AGLIO E GF
PEPPERONCINO 39.00

Seabass, Parsley Root, Garlic, Chilli

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DOLCI E FORMAGGI

CANNOLI SICILIANI *A N* 16.00
Ricotta, Pistachios, Chocolate Shavings,
Candied Orange Coulis, Cannoli Crust

TIRAMISU 16.00
Mascarpone Mousse, Lady Finger Biscuit, Espresso, Cocoa Powder

TORTA SBRISOLONA, PERE ALLO ZAFFERANO *N* 16.00
Mantuan Traditional Almond Dry Tart, Saffron Poached Pear,
Vanilla Ice Cream

SFORMATO AL CIOCCOLATO GIANDUJA, *N*
COULIS DI PESCHE 16.00
Warm Gianduja Chocolate Fondant, Peach Coulis

ZUPPA DI CILIEGE AL PINOT NERO, *A GF*
GELATO AL PEPE 18.00
Chilled Fresh Cherries and Pinot Noir Soup,
Black Pepper Ice Cream

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