

## A LA CARTE MENU

### ANTIPASTI

<b>FEGATO GRASSO</b> Pan Seared Foie Gras, Spiced Jerusalem Artichoke	26
<b>ASPARAGI BIANCHI</b> Poached White Asparagus, Burrata Pugliese, Raspberries Dressing with Prosciutto Di Parma 50g +10\$	28
<b>BRANZINO</b> Thin Sliced Seabass with Light Lemon Emulsion, Shallot, Pimento & Chives with Oscietra Caviar 5g +25\$	20
<b>PARMIGIANA DI MELANZANE (V)</b> Baked Eggplant, Buffalo Mozzarella, Spicy Basil Salad	18

### PASTA & RISOTTI

<b>TAGLIOLINI</b> Hand Crafted with Boston Lobster Tail, lightly tossed with Cherry Tomato and Anise sauce	42
<b>CAPELLI D'ANGELO</b> Angel Hair Served as a Cold Soba with Hokkaido Scallops Crudo and Spring Truffle with Oscietra Caviar 5g +25\$	36
<b>GNOCCHI</b> Angus beef Ragout "alla Bolognese" with Rosemary and Red Wine	28
<b>CAPPELLETTI</b> Homemade and Stuffed with Italian Sausage Porcini Mushrooms Butter and Sage Emulsion	29
<b>RAVIOLI (V)</b> Stuffed with Creamy Ricotta and Spinach with Almond and Parmigiano Reggiano Pesto	28

(V) Vegetarian

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

### SECONDI

<b>GUANCIA DI MANZO</b> 36 Hours Slow Cooked Beef Cheek in Sangiovese Wine with Soft Potato Puree and Sautéed Spinach	38
<b>BARRAMUNDI</b> Roasted Barramundi, Served with "Brodetto Alla Romagnola" and Sautéed Broccolini	36
<b>POLIPO</b> Grilled Octopus, Orange Potatoes, Tomato "Datterino" and Taggiasche Olives	38
<b>FARAONA</b> Guinea Fowl Sous Vide Breast, Extra Virgin Olive Oil Confit Leg Oven Baked Banana Shallot and Natural Jus	40

### VERDURE

<b>LATTUGA</b> Baby Cos Lettuce, Balsamic Dressing	10
<b>BROCCOLINI</b> Spiced Broccolini with Parmigiano and Toasted Walnuts	8
<b>PATATE</b> Roasted Potato Wedges with Garlic and Rosemary	8

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