

FRANCESCO SERRA'S CHEF'S SPECIAL

13 OCTOBER TO 16 NOVEMBER 2020

APPETISER

CARPACCIO DI MELONE E PROSCIUTTO CRUDO

Thinly Sliced Sweet Rock Melon served with Parma Ham, Chopped Walnuts and Lemon Dressing

\$16.90

Suggested Wine Pairing: Doppio Passo IGT
(Primitivo) Puglia, Italy 2019 | \$13



MAINS

CASARECCE PASTA IN SALSA DI NOCI

Casarecce Pasta in Homemade Creamed-Walnut Sauce with Chestnut Mushrooms

\$24.90

Suggested Wine Pairing: Tareni IGP
(Inzolia) Sicily, Italy 2019 | \$12



ARAGOSTELLE ALLA CATALANA

Grilled Fresh Lobster Tails served with Sweet and Sour Onions and Salted Egg Sauce

\$34.90

Suggested Wine Pairing: Amarone Satinato DOCG
(Amarone blend) Veneto, Italy 2015 | \$21



PIZZA FICHI GORGONZOLA E PROSCIUTTO CRUDO

White Pizza with Gorgonzola Cheese, Parma Ham, Fig Homemade Jam topped with Crushed Walnuts

\$26.90

Suggested Wine Pairing: Organic Chianti Buccia Nera DOCG
(Sangiovese) Tuscany, Italy 2018 | \$14



DESSERT

TORTA ALLE NOCI

Homemade Walnuts Cake topped with Orange Flavour Grenache served with Vanilla Gelato

\$13.90

Suggested Pairing: Amaretto Disaronno | \$11



Prices are in SGD, subject to 10% service charge and prevailing government taxes.