

SOLO

RISTORANTE

SET LUNCH

3-COURSE \$ 36++

APPETIZERS

KALE (V)

Red lettuce salad with grana padano shavings
and raspberry dressing

or

SEABASS

Thin sliced with tangy lemon vinaigrette
fresh chives and pimento

or

BUTTERNUT

spiced soup with chicken shredded and garlic croutons

or

WAGYU CARPACCIO + \$12

Parmigiano Reggiano "vacche rosse 24 month" shaving,
pickled artichoke and aceto balsamico di Modena IGT

or

FEGATO GRASSO + \$10

pan seared foie gras with spiced potato puree and chicken jus

MAIN COURSES

TAGLIATELLE

served with tomato and basil sauce and burratina cream

or

SPAGHETTI + \$12

served with Spicy seafood, sea urchin sauce and parsley

or

SALMON

Grilled Norwegian and served soft potato, broccolini
dill and capers gremolata

or

POLIPO + \$10

braised and grilled octopus, orange potatoes, Mediterranean
cherry tomato salad and Taggiasche olives

or

MAIALE + \$12

pan seared iberico pork chop with glazed young carrots,
pickled borettane onion and grain mustard

DESSERT

GANACHE AL CIOCCOLATO

chocolate ganache, strawberry and basil gelato
and lemon candied

or

SOLO TIRAMISU + \$5

Fluffy mascarpone, savoiardi bisquit, cocoa and coffee

or

CHEESE OF THE DAY + \$6



Service charge and prevailing government taxes not included.
prices are in SGD.

SOLO'S CLASSICS SET DINNER

4-COURSE MENU \$88

STARTER

BRANZINO

thin sliced seabass with light lemon emulsion , chopped shallot pimento and iced fennel salad



PASTA

PAPPARDELLE

homemade with slow braised pork ragout, herbs and Marsala wine



MAIN COURSE

POLIPO

braised and grilled octopus, orange potatoes
Mediterranean cherry tomato salad and Taggiasche olives

OR

GUANCIA DI MANZO

36 hours slow cooked beef cheek in Sangiovese wine, with soft potato puree and sautéed Spinach



DESSERT

IL SOLO TIRAMISU

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



Service charge and prevailing government taxes not included.
Prices are in SGD.

SOLO'S GOURMET SET DINNER

5-COURSE MENU \$128

STARTER

FEGATO GRASSO

pan seared foie gras with spiced potatoes puree and chicken jus

SOUP

BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

PASTA

TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce ,tarragon and lemon zest

MAIN COURSE

MERLUZZO

light simmered Atlantic cod , served with bagna cauda with spiced broccoletti, lemon and capers gremolata

OR

AGNELLO

marinated lamb rack served with smoked eggplants, bone marrow and mint crust, natural jus

DESSERT

TORTA AL LIMONE

Amalfi lemon and white chocolate curd cake with strawberries and basil

Service charge and prevailing government taxes not included.
Prices are in SGD.

A LA CARTE MENU

ANTIPASTI

- ANTIPASTO ALL' ITALIANA for 2pax** 58
fine selection of cold cuts served with homemade "giardiniera",
pickled selection: porcini mushrooms, baby onion, cherry tomatoes
and artisanal sour dough
- WAGYU CARPACCIO** 32
Parmigiano Reggiano "vacche rosse 24 months" shaving
pickled artichoke and aceto balsamico di Modena IGT
- FEGATO GRASSO** 28
pan seared foie gras with spiced, roasted sunchoke puree, chicken jus
- BURRATINA** 25
heirloom cherry tomatoes with artisanal burratina from Apulia
served with, add prosciutto di Parma 50g **+\$10**
- BISQUE D'ASTICE** 22
smoky lobster soup flavoured with anise and orange
- BRANZINO** 20
thin sliced seabass with light lemon emulsion, chopped shallot
pimento and iced fennel salads
- MELANZANA ALLA PARMIGIANA (V)** 18
baked eggplant " alla parmigiana " with buffalo mozzarella
and spicy basil salad

PASTA

- TAGLIOLINI** 45
hand crafted with sea urchin, lightly tossed
with smoky uni sauce tarragon and lemon zest
- TAGLIATELLE** 38
spicy spanner crab aglio, olio & peperoncino and ikura
- CAPELLI D'ANGELO** 36
angel hair served as a cold soba with Hokkaido scallops crudo and
truffle dressing, add sea urchin 10g **+\$25**
- GNOCCHI 1926** 30
angus beef and pork rib ragout "alla Bolognese"
with rosemary and red wine
- PAPPARDELLE** 30
homemade with slow braised pork ragout, herbs and marsala wine
- RAVIOLI (V)** 28
stuffed with creamy ricotta, spinach, almond, Parmigiano Reggiano pesto

SECONDI

- MERLUZZO** 42
light simmered Atlantic Cod, served with bagna cauda with grilled
broccoletti, lemon and capers gremolata
- POLIPO** 38
braised and grilled octopus, orange potatoes, Mediterranean cherry
tomato salad and Taggiasche olives
- MAIALE** 40
pan seared Iberico pork chop with glazed young carrots
pickled borettane onion and grain mustard
- GUANCIA DI MANZO** 38
36 hours slow cooked beef cheek in Sangiovese wine
soft potato puree and sautéed spinach
- AGNELLO** 40
Marinated lamb rack served smoked eggplants, bone marrow and
mint crust, natural jus

VERDURE

- MISTICANZA** 10
mesclun salad with balsamic dressing
- POMODORINI** 10
cherry tomato and basil salad
- PATATE** 10
creamy mashed potato

(V) Vegetarian

Service charge and prevailing government taxes not included.
prices are in SGD.



DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO coconut and dark chocolate 70% lava, toffee yuzu & orange sorbet	16
SOLO TIRAMISU fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	15
TORTA AL LIMONE amalfi lemon and white chocolate curd, strawberries, basil sorbet	14
SGROPPINO refreshing lemon sorbet with zardetto prosecco	18
SELEZIONE DI SORBETTI E GELATI	5 <small>scoop</small>
FORMAGGI ITALIANI ARTIGIANALI selection of 3 regional Italian cheese orange compote and Sardinian crispy bread	22
	
PASSITO DI PANTELLERIA	18 / 78
ESPRESSO MARTINI	20
AMARI & GRAPPE	10 - 18