

# *Basilissimo Set Lunch*

Two-course menu at \$58

Three-course menu at \$68

Available from 12:00 pm – 2:30 pm (Monday - Friday)

## *Antipasti*

Burrata, Prosciutto e Melone

Putignano Burrata Cheese with Melon, Parma Ham and Emulsified Red Beetroot Sauce

Zuppa di Piselli

Creamy Sweet Green Pea Soup infused with Italian Basil, topped with Wild Salmon Roe and Herbed Focaccia Croutons

Antipasto All'Italiana

Italian Selection of Antipasti: 24 Months-cured Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes, Wild Rocket and Marinated Artichokes and Marinated Vegetables

## *Main Course*

Risotto alla Pugliese

Carnaroli Rice cooked in Brodetto Broth with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Cavatelli ai Carciofi

Fresh Cavatelli Pasta tossed with Marinated Artichokes, Pecorino Romano Cheese and Sardinian Pork Sausage

Salmone al Pepe Rosa

Pink Pepper-crusting Norwegian Salmon Fillet with 'Scapece'-style Zucchini, Green Asparagus and Vermentino Wine Sauce

Tagliata di Manzo

Black Angus Beef Tenderloin Minute Steak, Sautéed Broccoli, Marinated Cherry Tomatoes, Shaved Parmigiano Reggiano Cheese and Nebbiolo Wine Reduction

## *Dessert*

Chef's Plated Mini Sweets Selection

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Selezione di Formaggi Italiani

Selection of Italian Hard and Aged Cheeses and Truffle Honey

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

# Antipasti

## Antipasto All'Italiana | 36

Italian Selection of Antipasti: 24 Months-aged Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes, Wild Rocket and Marinated Artichokes

## Burrata, Prosciutto e Melone | 28

Putignano Burrata Cheese with Melon, Parma Ham and Emulsified Red Beetroot Sauce

## Robiola e Prosciutto di Parma | 27

24 month-aged Parma Ham, Three Milk Robiola Cheese, Raspberries, Rocket and Raspberry Vinaigrette

## Fegato Grasso al Tartufo | 34

Pan-fried Foie Gras, Truffle Mascarpone Mousse, Toasted Ciabatta Bread and Amarone Wine Reduction

## Crudo di Tonno e Quinoa | 28

Black Pepper-crusted Yellow Fin Tuna Tagliata with Organic Quinoa, Green Asparagus and Sun-Dried Tomatoes

## Insalata di Arucola e Parmigiano | 20

Rocket Salad, Pachino Tomatoes, Taggiasca Olives, Parmesan Shavings and Aged Balsamico Dressing

# Zuppe

## Caciucco di Frutti di Mare | 28

Tuscan-style Seafood Soup with Mussels, Clams, Calamari, Prawns and Toasted Ciabatta Bread

## Zuppa di Funghi e Tartufo | 26

Wild Mushroom Soup with Slow-cooked Black Truffle Purée



Gluten Free



Vegetarian



Indicated dishes can be made keto-friendly with minor tweaks. Please speak to our chefs upon ordering so we can accommodate your request in advance

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# Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 33

Spaghettoni Pasta with Crispy Pork Pancetta, Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce

Wagyu Beef Lasagna | 34


Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Gnocchi di Patate Viola | 31

Purple Potato Gnocchi in Pumpkin Sauce, Wild Forest Mushrooms and Pork Pancetta Crumble

Risotto alla Pugliese | 38 

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco and Asparagus

Ravioli di Ricotta e Spinaci | 33 

Spinach and Ricotta Ravioli tossed in Amarone Wine-braised Treviso Radicchio and 36 month-aged Parmigiano Reggiano with Toasted Almonds

Penne Senza Glutine all Ragu di Baccala' | 32 

Penne Pasta, Salted Cod Fish Ragout, Gaeta Olives, Capers and Fresh Heirloom Tomatoes


Tagliatelle alla Bolognese | 35

Egg Tagliatelle Pasta with Wagyu Beef Bolognese and Aged Parmesan Cheese

Green Power | 30 

House-made Spinach Strigoli Pasta tossed in Basil Pesto, Green Spring Vegetables and Toasted Pine Nuts

 Gluten Free  Vegetarian

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# Pesci e Carni

Zuppa di Pesce | 38  



Southern Italian-style Seafood Stew with Sea Bass, Salmon, Mussels, Prawns and Scallops with Olives, Basil and Capers

Tentacolo di Polipo | 38 

Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potatoes and Ligurian Basil Pesto

Branzino Al Cartoccio | 38  



Sea Bass cooked in Parchment Paper with Wild Clams, Pachino Tomatoes, Olives, Capers Spring Onions and Asparagus

Filetto di Manzo | 44  

Grilled Angus Beef Tenderloin, Grilled Green Asparagus, Sautéed Seasonal Mushrooms and Parmesan Shavings

"Bombette alla Locorotondese" | 42  

Wagyu Beef stuffed with Smoked Scamorza Cheese, Wild Rocket, Cherry Tomatoes, Roasted Rosemary Potatoes and Primitivo Wine Sauce

Abbacchio alla Romana | 40  

Grilled Roman-style Lamb Chops with Crispy Artichokes and Balsamic Roasted Radicchio

Pentolone Di Carne (for 2 pax) | 88

Char-grilled and Hay-Smoked Wagyu Beef Bombette, Lamb Chops, Pork Collar Fillet with Seasonal Vegetables and Garlic Roasted New Potatoes



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# Pizza

Focaccina con Tartufo Nero e Robiola | 30 

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza Ortolana | 31 


Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita | 26 

Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves

Pizza ai Funghi e Salsiccia Sarda | 28

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages

Pizza al Tonno | 29

Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions



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## Local Favourites

### Singapore Laksa | 24

Rice Vermicelli with Prawns, Fish Cake, Dried Bean Curd and Bean Sprouts in Spicy Coconut Broth

### Yee Pin Mei Fun | 24

Regent Singapore's Signature Rice Vermicelli Soup with Sliced Freshwater Fish

### Famous Singapore Chicken Rice | 27

Choice of Steamed or Roasted Chicken served with Chicken Rice, Cucumber, Tomatoes and Chicken Broth

### Singapore Hokkien Noodle | 25

Combination of Wok-fried Egg Noodles and Rice Noodles with Squid, Prawns, Pork Belly, Chives and Bean Sprouts



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# Dolci

Chef's Plated Mini Sweets Selection | 14

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Tiramigiu | 12 

A modern take on the traditional Tiramisu

Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Bitter Valrhona Chocolate and Coffee Ice Cream

Budino alle Pere con Gelato alla Vaniglia | 14  

Tuscan Poached Pear Pudding, Vanilla Gelato and Caramelised Walnuts

Insalata di Frutti Rossi | 10   

Red Berries Salad with Basil, Strawberry Nectar and Bronte Pistachio Gelato

Tartelletta di Frutta Secca e Gelato alla Vaniglia | 12

Roasted Tree Nut Tart, Caramelised Fudge, and Vanilla Gelato

Affogato Al Caffè | 10

House-made Tahitian Vanilla Gelato with Illy Espresso

Selezione di Formaggi Italiani | 26  

Selection of Italian Hard Cheeses and Truffle Honey



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