

Basilissimo Set Dinner



Four-course menu at \$88

A Choice of Appetiser, Main Course, Mini Sweet Selection and Cheese Platter

Antipasti e Zuppe

Antipasto All'Italiana | 36

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

Capocollo e Burrata | 34  


Putignano Burrata Cheese with Pork Capocollo, Aromatic Salad and Modena Balsamico Caviar

Insalata di Arucola e Parmigiano | 22   

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

Tonno Croccante | 30

Nuts-Crusted Crispy Tuna Fillet with Pickled Red Cabbage and Green Asparagus

Fegato Grasso al Tartufo | 34 

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

Zuppa di Funghi e Tartufo | 28   

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

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


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

Risotto alla Pugliese | 38 

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

Ravioli di Ricotta e Spinaci | 34


Spinach and Ricotta Ravioli tossed in Porcini Mushroom, Italian Spicy Sausage in 36 month-aged Parmigiano Reggiano

Penne Senza Glutine all Ragu di Baccala' | 32 

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

Spaghetti al Nero | 34

Spaghetti Pasta with Fresh Calamari Ragout with Fresh Heirloom Tomatoes

Green Power | 32 

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

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Pesci e Carni

Zuppa di Pesce | 38  



Southern Italian-style Seafood Stew with Sea Bass, Salmon, Mussels, Prawns, Scallops, Squid, 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 with Green Asparagus and Roasted Baby Potato in Green Pepper Sauce

"Bombette alla Locorotondese" | 42  

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

Agnello | 42  

Grilled Lamb Chops with Pesto Mashed Potato, Fried Artichokes and Red Wine Reduction

Wagyu | 80 (Add \$30 for Basilissimo)

Pan-seared Australian Wagyu Beef, Roasted Cauliflower, Green Zucchini Carpaccio, House-made Almond Milk Foam, Pistachio Powder, 24K Gold and Primitivo Wine Sauce

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Pizza

Focaccina con Tartufo Nero e Robiola | 33 

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 | 29

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

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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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