

## Wine by the glass selection

### Champagne

|   |      |    |
|---|------|----|
| Ruinart, "R" de Ruinart, Reims, France  | NV   | 34 |
| Ruinart Rosé, Reims, France             | NV   | 38 |
| Ruinart, Blanc de Blancs, Reims, France | NV   | 52 |
| Dom Pérignon, Epernay, France           | 2006 | 90 |

### White Wine

|   |  |    |
|---|--|----|
| Huber, Riesling Engelsberg, Traisental DAC, Austria           |  | 24 |
| Corte Giara by Allegrini, Pinot Grigio, Veneto, Italy         |  | 24 |
| Vasse Felix, Chardonnay, Margaret River, Australia            |  | 24 |
| Misha's Vineyard, Sauvignon Blanc, Central Otago, New Zealand |  | 24 |
| Christian Moreau, Chablis, Burgundy, France                   |  | 26 |
| Schlumberger, Gewürztraminer, Alsace, France                  |  | 26 |
| Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France |  | 28 |

### Red Wine

|  |  |    |
|--|--|----|
| Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile            |  | 24 |
| Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand      |  | 24 |
| Voyager Estate, Shiraz, Margaret River, Australia                    |  | 24 |
| Alvaro Palacios, La Montessa, Rioja, Spain                           |  | 25 |
| Ruca Malen, Malbec, Mendoza, Argentina                               |  | 26 |
| Nielson by Byron, Pinot Noir, Santa Barbara County, USA              |  | 26 |
| Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Italy |  | 29 |
| Château Devise D'Ardilley, Haut-Médoc, Bordeaux, France              |  | 30 |

### Rose Wine

|   |  |    |
|---|--|----|
| Castello Di Ama, Rosato, Tuscany, Italy |  | 23 |
|---|--|----|

### Sweet Wine

|  |  |    |
|--|--|----|
| Tschida, Beerenauslese, Sämbling 88, Burgenland, Austria |  | 25 |
|--|--|----|

# Affettati e formaggi

## Cold cuts and cheeses

### Affettati

Selection of the finest Italian cold cuts  
Served on a sharing platter with homemade grissini  
and Piadina Emiliana

|   |    |
|---|----|
| Prosciutto di Parma – Zuarina's selection             | 26 |
| Coppa   | 26 |
| Mortadella  | 26 |
| Salame Milano   | 26 |
| Tasting plate with choice of three kinds of the above | 45 |
| 36 month aged Bellota Iberico ham 70g serving size    | 56 |

### Formaggi





Selection of Italian cheeses  
Served with homemade marmalades

|   |    |
|---|----|
| 30 month aged parmesan                                | 22 |
| Taleggio DOP  | 22 |
| Ubrico prosciutto grapes                              | 22 |
| Gorgonzola dolce DOP                                  | 22 |
| Pecorino al tartufo                                   | 22 |
| Tasting plate with choice of three kinds of the above | 34 |

# Antipasto





## Starter

-   **Treccia Campana di bufala**  
Handmade buffalo mozzarella from Naples 34  
Served with condiments
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
- Salmone marinato**  
Citrus cured salmon 34  
Fennel, caviar vinaigrette
-  **Burrata**  
Burrata cheese from Andria 28  
Tomato tartare, basil
-  **Uovo**  
Slow-poached organic egg 28  
Artichoke, sour dough croutons, pancetta, pecorino
-  **Vitello tonnato**  
Milk-fed veal loin 32  
Tonnata sauce, pickled vegetables
-  **Carpaccio di manzo**  
Black Angus beef carpaccio 34  
Piedmont hazelnut, quail egg, salsa verde
-  **Parmigiana di melanzane**  
Oven-baked Nonna's layered eggplant 26  
San Marzano tomato, parmesan, basil

 Signature dish    Vegetarian selection    Sustainable cuisine    Sharing dish  
The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

# Pastasciutta, risotto et zuppa

## Handmade pasta, risotto and soup

|  |    |
|--|----|
|  <b>Carbonara</b>   |    |
| Homemade spaghetti<br>Pecorino sabayon, pancetta, black pepper   | 30 |
| <b>Tortelli</b>  |    |
| Piedmont style braised beef tortelli<br>Mushroom consommé, chestnut  | 32 |
| <b>Risotto</b>   |    |
| Special riserva Acquerello rice<br>Parmesan, cacciatora style pigeon ragout  | 36 |
|   <b>Norcina</b> |    |
| Tagliolini with Umbria sausage<br>Ricotta, spinach, black truffle  | 36 |
| <b>Orechiette</b>  |    |
| Homemade king prawn pasta<br>Datterini tomatoes, smoked bell pepper coulis   | 32 |
|  <b>Tagliatelle</b>   |    |
| Original Bolognese ragout<br>Tagliatelle, 24 month aged parmesan   | 48 |
| <b>Zuppa di fagioli e astice</b>   |    |
| Seared Maine lobster<br>Neapolitan style cannellini bean velouté, crispy maccheroni  | 36 |

## Secondo piatto

### Main course

#### Agnello

Slow-roasted Australian lamb neck 48  
Red cabbage, pearl onion, mustard seeds

#### Brasato

Over night braised Australian beef cheek 56  
Mushroom, black truffle

#### Filetto

US Angus beef tenderloin 54  
Verona celery, baby turnips, red wine jus



#### Tagliata di manzo

Roasted US Prime beef bone-in ribeye 108  
Mashed potatoes, sautéed vegetables, capperata  
natural roasting juices



#### Merluzzo

Poached cod fish fillet 58  
Endive salad, citrus, saffron broth



#### Barramundi

Roasted barramundi 46  
Caponata, black olives, capers, Tuscan caciucco



Signature dish



Vegetarian selection



Sustainable cuisine



Sharing dish

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## Dolce Dessert

|  |    |
|--|----|
| <b>Tartelletta al cioccolato</b><br>Warm chocolate tart<br>Vanilla ice cream   | 18 |
| <b>Panna cotta</b><br>Vanilla panna cotta<br>Pistachio crumbles, berries, burnt milk ice cream   | 18 |
| <b>Cannolo</b><br>Sicialian ricotta cone<br>Red wine poached pear, cinnamon ice cream  | 16 |
|  <b>Tiramisu</b><br>Mascarpone mousse<br>Espresso, chocolate textures | 16 |
| <b>Gelato</b><br>Italian ice cream<br>Served with condiments   | 12 |