

THE PIZZA BAR ON 38TH



MENU DEGUSTAZIONE

“JAPANESE SWEET POTATO, KING CRAB, CAVIAR”

Robiola, Potato Chips, Caviar & Chives
Served with Garlic and Chilli Pizza Bianca

“MARINARA”

San Marzano Solania Tomato, Aomori Garlic, Marjoram,
Extra Virgin Olive Oil & Anchovies

“BUFALA”

Buffalo Mozzarella, San Marzano Solania Tomato & Basil
Served with Prosciutto Culatello Spigaroli

“PIZZINO”

Mascarpone, Black Olives & Fresh Alba White Truffle

“CAVOLFIOR E CASTELMAGNO”

Cauliflower, Romanesco, Castelmagno Cheese, Almond & Hokkaido Sea Urchin

“PORCINI”

Fresh Porcini Mushroom, Kyoho Grape, Fontina Cheese & Marjoram

“SEI FORMAGGI”

Provolone, Gorgonzola, Smoked Scamorza, Taleggio, Fior di Latte,
Parmesan Vacche Rosse & Truffle Honey

“CALZONE”

Mozzarella, Provolone, Parmigiano Reggiano, Rucola, Mortadella & N'duja Ricotta

“AFFOGATO & VELVET DI SARONNO”

Vanilla Gelato, Hazelnut Praline, Biscotti, Whipped Soft Cream & Espresso

“PETIT FOURS”

Cannolo Siciliano
Goat Cheese
Black Figs from Sado
Almond Ricciarelli Cookie

198 PER PERSON

PREMIUM WINE PAIRING

Luxuriate the gourmet pizza experience with an elegant glass of Franciacorta, followed by the pours of prestigious Italian rosé wine, Donnafugata Rosa, and Verrazzano Chianti from historic winery in Tuscany, which are handpicked by our Sommelier Team for a moment of indulgence.

Bellavista Franciacorta Satèn, Lombardy, Italy
Donnafugata Dolce & Gabbana Rosa, Sicily, Italy
Verrazzano Chianti Classico Gran Selezione Sassello, Tuscany, Italy

3 GLASSES OF 150ML

318 PER PERSON WITH PREMIUM WINE PAIRING

Our pizza dough is made with Italian organic flour. The dough contains 80% of water and has only 1 gram of yeast per kilogram of flour. The fermentation last for at least 48 hours, creating a very light and digestible crust.

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes. Menu subject to seasonal change.

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LIMITED BACK VINTAGE BOTTLE RED

2010 Bodegas Roda Roda I Reserva, Rioja, Spain	BOTTLE	500
2008 Vega Sicilia Unico, Reserva Especial Edición, Ribera del Duero, Spain	BOTTLE	780
2018 Tenuta Luce Brunello di Montalcino, Tuscany, Italy	BOTTLE	680
2009 Château Mouton Rothschild Pauillac Premier, Grand Cru Classé, Bordeaux, France	BOTTLE	1990
2016 Tenuta San Guido Le Difese, Tuscany, Italy	BOTTLE	138
2014 Couvent des Jacobins Saint-Émilion, Grand Cru Classé, Saint-Émilion, Bordeaux, France	BOTTLE	148
2018 Lou Dumont Bourgogne Rouge, Burgundy, France	BOTTLE	148
2019 The Mascot Cabernet Sauvignon, Napa Valley, USA	BOTTLE	450
Mollydooker Blue Eyed Boy Shiraz, Langhorne Creek, Australia	BOTTLE	168
2018 Bodegas Roda Cirsion, Rioja, Spain	BOTTLE	1250
2016 Bodegas Roda Roda Reserva Magnum, Rioja, Spain	BOTTLE	450




BEER

Tiger, Singapore	BOTTLE	12
Guinness, Ireland	BOTTLE	18
Peroni Nastro Azzurro, Italy	BOTTLE	14
Corona Extra, Mexico	BOTTLE	15

COLD BREW

Saicho Sparkling Jasmine	 9% sugar	18
Saicho Sparkling Darjeeling		18
Saicho Sparkling Hojicha		18

SOFT DRINKS

Coca-Cola		10
Coca-Cola Light		10
Coca-Cola Zero		10
Sprite		10
Franklin & Sons Sicilian Lemon	 11% sugar	10
Franklin & Sons Elderflower & Cucumber		10
Franklin & Sons Ginger Beer	 11% sugar	10
Franklin & Sons Ginger Ale	 8% sugar	10

MINERAL WATER

	500ML	750ML
San Pellegrino	12	15
Acqua Panna	12	15
	330ML	750ML
Evian Still	10	15
Perrier	10	15



Nutri-Grade mark is based on default preparation (before addition of ice)

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