

Dolce Vita

ANTIPASTI

STARTER

BURRATA CAPRESE   38

Burrata cheese from Puglia, parma ham, rocket leaves, heirloom tomato, basil

INSALATA DEL SUD   26

Romaine lettuce, kale, orange, carrot, fennel, goat cheese, pumpkin seed, grape

LA BARBABIETOLA TARTUFATA   34


Thinly sliced roasted beetroot, artichokes, quinoa, mesclun, cherry tomatoes, black truffle

PARMIGIANA DI MELANZANE  24

Baked eggplant, mozzarella cheese, tomato sauce

CARPACCIO DI MANZO  36

Beef tenderloin carpaccio, rocket salad, parmesan, aged Modena balsamic vinegar

POLPETTE   26

Classic Italian chicken meatballs, slow-cooked tomato sauce

POLIPO SCOTTATO   48

Grilled Mediterranean octopus, nduja mayonnaise, artichoke

FRITTO MISTO   35

Calamari, prawn, sea bass, marinara sauce

FORMAGGI

COLD CUT AND CHEESE

Recommended for two to three persons

ASSORTIMENTO DI SALUMI  42

Assorted Italian cold cuts

ASSORTIMENTO DI FORMAGGI  42

Assorted Italian cheese

ASSORTIMENTO DI SALUMI E FORMAGGI   58

Assorted Italian cold cuts and cheese

ZUPPE

SOUP

MINISTRONE ALLA GENOVESE   18

Mixed seasonal vegetables, tomato broth

VELLUTATA DI PISELLI E CAPESANTE  24

Green peas, Hokkaido scallop

RISOTTI

SPECIAL RESERVA
ACQUERELLO RICE

RISOTTO CACIO E PEPE   38

Pepper, green asparagus, spinach, stracciatella cheese

RISOTTO ALLO ZAFFERANO E GUANCIALE 46

Braised beef cheek, saffron, gremolata

PASTA DI GRAGNANO

TRADITIONAL GRAGNANO
STYLE PASTA

CASARECCE ALLA NORCINA   38

Short twisted pasta, sausage, porcini cream, black truffle

RIGATONI AL PESTO  28

Ligurian basil pesto, green beans, purple potato

ORECCHIETTE ALLA ZUCCA   28

Little ears pasta with pumpkin sauce, sun-dried tomatoes and rocket pesto

LINGUINE ALL'ARAGOSTA   68

Linguine, Maine lobster, bisque, basil

PASTA FRESCA

HANDCRAFTED ARTISANAL PASTA

TAGLIOLINI AL POMODORO  28

Fresh San Marzano tomato sauce, basil

GNOCCHI AL GORGONZOLA   28

Gorgonzola sauce, walnut

RAVIOLI SPINACI E RICOTTA   32

Baby spinach, ricotta stuffed ravioli, sage butter sauce

LASAGNA DELLA TRADIZIONE 38

BOLOGNESE

Layered pasta, homemade beef meat ragù, creamy béchamel

SPAGHETTINI VONGOLE E GAMBERI  36

Thin spaghetti, clam, prawn, garlic, white wine sauce

COME A CASA

FOR SHARING

TOMAHAWK 1500g, serves 3 to 4 persons 270

100% Australian Black Angus beef (200 days, grass-fed)

Served with mashed potato, sautéed vegetable, peppercorn gravy or red wine jus

ORATA AL SALE serves 2 to 4 persons 148

Salt-baked sea bream, pink peppercorn, oregano blanc sauce

LE NOSTRE PINSE ROMANE

FLAT LEAVENED OVEN-BAKED
ITALIAN BREAD

MARGHERITA  28


Mozzarella fior di latte, tomato sauce, basil

TARTUFO  42

Black truffle, wild mushroom, mozzarella fior di latte, truffle cream

PICCANTE  36

Mozzarella fior di latte, mildly spicy Calabrian salami, taleggio

PARMA  38

Parma ham, rocket leaves, mozzarella fior di latte, tomato sauce

SECONDI

MAIN COURSE

TAGLIATA 83

Black Angus beef tenderloin, baby spinach, parmesan, black truffle

POLLO ALLA PARMIGIANA 43

Breaded chicken breast, basil tomato sauce, melted mozzarella

AGNELLO 72

Sous vide grilled lamb rack, creamy garlic potato, cardoncelli, herb jus

SALMONE ALLA PUTTANESCA   52

Oven-baked salmon, tomato, olives, capers, bell pepper, asparagus

FILETTO DI PESCE AL CARTOCCIO   72

Chilean sea bass in parchment, caponata, homegrown herbs

CONTORNI

SIDES

SAUTÉED SPINACH 18

ASPARAGUS AND PARMIGIANO 18

SAUTÉED GARLIC BROCCOLINI 18

SAUTÉED MUSHROOM 18

MIXED SAUTÉED VEGETABLES 18

MASHED POTATO 15

TRUFFLE FRIES 18

 Signature Dish

 Vegetarian Selection

 Gluten Free

 Vegan

 Pork

 Nuts

 Shellfish

 Sustainably Sourced

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish. Gluten free option is available upon request for pasta selections.

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