

FESTIVE MENUS

16 November 2026 – 1 January 2027

PUBLICO

FESTIVE MENUS

FESTIVE SET LUNCH

16 November–30 December · S$48++ per person

VIEW MENU

FESTIVE SHARING DINNER

16 November–30 December · S$78++ per person · Minimum 6 guests

VIEW MENU

ITALIAN CHRISTMAS SPECIALS

À la carte · 24 December, Lunch & Dinner · 25 December, Dinner

VIEW MENU

CHRISTMAS DAY LUNCH

25 December · S$98++ per person · S$148++ with two-hour free-flow · Minimum 4 guests

VIEW MENU

ITALIAN NEW YEAR SPECIALS

À la carte · 31 December–1 January · Lunch & Dinner

VIEW MENU

FESTIVE SET LUNCH

16 November–30 December · S$48++ per person
Christmas menus take the table on 24 & 25 December.

ANTIPASTI

Choice of:

Burrata Pugliese (D, V)
Burrata Pugliese, Figs, Salad, Mixed Tomatoes and Olives

Porchetta (A, G, P)
Roasted Pork Belly, Dijon Mustard

Fritto Misto (D, E, G, SF) ..... +8
Mixed Fried Seafood

PRIMI & SECONDI

Choice of:

Risotto Astice e Limone (A, G, D, SF) ..... +12
Boston Lobster and Lemon Risotto

Maltagliati al Ragù Bianco (A, G, D, P)
Hand-Cut Pasta, White Pork Sausage Ragù

Tagliata di Manzo (D, G, A) ..... +15
Grilled Angus Striploin, Rocket Salad, Parmesan and Beef Jus

Filetto di Orata alla Siciliana (SF)
Sicilian-Style Sea Bream Fillet

DOLCI

Choice of:

Panettone con Crema al Mascarpone (A, D, E, G, N)
Slice of Panettone, Mascarpone Cream and Berry Sauce

Tiramisù Classico (A, D, E, G, N)
Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits

A: Alcohol D: Dairy E: Eggs G: Gluten N: Nuts P: Pork V: Vegetarian VG: Vegan SF: Seafood
Prices are subject to 10% service charge and prevailing government taxes.

FESTIVE SHARING DINNER

16 Nov–30 Dec · S$78++ per person · Min. 6 guests
Ages 5 & below dine free; ages 6–12 enjoy 50% off.
Special Christmas menus apply on 24 & 25 Dec.

ANTIPASTO FESTIVO

Sharing:

Porchetta (A, G, P)
Roasted Pork Belly, Dijon Mustard

Fritto Misto (D, E, G, SF)
Mixed Fried Seafood

Vitello Tonnato (E)
Slow-cooked Veal, Tuna Sauce

PRIMI & SECONDI

Sharing:

Orecchiette al Ragù (A, D, G, P)
Orecchiette Pasta, Ragù Sauce

Linguine Vongole & Bottarga (A, D, G, SF)
Linguine with Fresh Clams and Bottarga

Ossobuco alla Milanese (A, D, G)
Slow-Cooked Ossobuco, Saffron Risotto

Guazzetto di Pesce (A, G, SF)
Seafood Stew, Toasted Bread

DOLCI

Choice of:

Panettone con Crema al Mascarpone (A, D, E, G, N, V)
Slice of Panettone, Mascarpone Cream and Berry Sauce

Cannoli Siciliani (D, E, G, N, V)
Sicilian Cannoli Shell, Goat Ricotta Cheese

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ITALIAN CHRISTMAS SPECIALS

À la carte · 24 December, Lunch & Dinner | 25 December, Dinner

DA CONDIVIDERE

Sharing:

Costata di Manzo alla Brace – 1 kg (A, G, D) 158
Angus Beef, Rosemary, Roasted Potatoes and Salsa Verde

Orata alla Griglia (SF) 108
Grilled Sea Bream

Astice alla Catalana (SF) 140
Whole Rock Lobster, Catalana Style

SECONDI

Baccalà alla Livornese (SF) 42
Cod, Tomato, Olives, Capers and Herbs

Roulade di Tacchino ai Funghi (D, G) 39
Turkey Roulade Stuffed with Mushrooms, Parmesan Fondue and Grilled Asparagus

Branzino al Forno (SF, D, G) 44
Mediterranean Sea Bass, Roasted Potatoes, Olives, Cherry Tomatoes and Lemon

CONTORNI 16

Warm Roasted Mustard Potatoes (D, V)

Saffron Mashed Potatoes (D, V)

Pan-Seared Broccolini (V)

Grilled Asparagus (V)

Fries (G, V)

Truffle Fries (D, G, V)

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ITALIAN CHRISTMAS SPECIALS

À la carte · 24 December, Lunch & Dinner | 25 December, Dinner

ANTIPASTI

Baccalà Mantecato (D, SF) 26
Creamy Salt Cod, Crostini, Olives, Parsley and Lemon

Vitello Tonnato (D, G) 35
Roasted Veal, Tuna and Caper Sauce, Crispy Focaccia

Carciofi, Burrata & Pomodorini (D) 29
Roasted Artichokes, Apulian Burrata, Cherry Tomatoes, Olives and Basil Oil

Fritto di Calamari & Gamberi (D, E, G, SF) 35
Crispy seafood, lemon, parsley and homemade aioli

Porchetta al Forno (G, A, D) 29
Crispy Italian-style porchetta, roasted potatoes, salsa verde and jus

PASTA

Spaghetti alle Vongole (D, A, SF) 34
Clams, Garlic, Parsley, White Wine and Lemon

Tagliatelle al Ragù Bianco (A, D, E, G, P) 36
Fresh Tagliatelle, Slow-Cooked Pork and Veal Ragù, Rosemary and Parmigiano

Ravioli di Pesce, Burro al Limone & Pomodorini (D, G, SF) 38
House-made Fish Ravioli, Lemon Butter, Cherry Tomatoes and Herbs

DOLCI

Panettone Tostato, Crema al Mascarpone & Agrumi (A, D, E, G, V) 18
Toasted Panettone, Mascarpone Cream and Citrus

Cannoli Siciliani (D, E, G, N, V) 16
Sicilian Cannoli Shell, Goat Ricotta Cheese

Tiramisù Classico (A, D, E, G, N) 19
Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits

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CHRISTMAS DAY LUNCH

S$98++ per person · S$148++ with two-hour free-flow of red wine, white wine & Prosecco
Minimum 4 guests ·Children aged 5 and below dine free; ages 6–12 enjoy 50% off.

ANTIPASTI

Sharing:

Assortimento di Salumi e Formaggi Italiani (D, P, G, V)
Selection of Fine Italian Cured Meats and Cheeses

Zizzona di Battipaglia (D)
1 kg Buffalo Mozzarella from Battipaglia, Tomato salad

Insalata di Mare (D, SF)
Classic Italian Seafood Salad

Rucola, Parmigiano & Pomodoro (D)
Rocket, Parmesan, Tomato and Balsamic Dressing

Branzino Fritto (G, D, SF)
Crispy Fried Sea Bass

Supplì di Riso alla Bolognese (G, D, E, P)
Rice Croquettes, Bolognese Sauce and Mozzarella

DAL FORNO

Sharing:

Assortimento di Pane Italiano (G, D)
Selection of Freshly Baked Italian Breads

Pizza Bufala & Salame (D, G, P)
Buffalo Mozzarella and Salame

Pizza ai Quattro Formaggi (D, G, N, V)
Four-Cheese Pizza

Pizza Margherita (D, G, V)
Tomato, Mozzarella and Basil

PASTA

Sharing:

Paccheri ai Frutti di Mare (D, G, SF, A)
Paccheri Pasta with Fresh Seafood

Lasagna della Nonna (D, G)
Homemade Traditional Lasagna, Grandmother's style

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CONTORNI

Sharing:

Verdure Grigliate (V)
Seasonal Grilled Vegetables

Patate al Forno (V)
Italian-Style Roasted Potatoes

Broccolini Saltati (V)
Sautéed Broccolini

Purea di Cavolfiore (D, V)
Silky Cauliflower Purée

SECONDI

Sharing:

Arrosto di Manzo (A, G, D)
Roasted Angus Striploin

Astice alla Griglia (SF, D)
Grilled Lobster

DOLCI ITALIANI

Sharing:

Piccola Pasticceria (G, D, N, V)
Assorted Italian Mini Pastries

Panettone (A, D, E, G, V)
Classic Italian Panettone with Mascarpone Cream

Frutta Mista
Fresh Seasonal Fruit Platter

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Orata alla Griglia (SF) 108
Grilled Sea Bream

Astice alla Catalana (SF) 140
Whole Rock Lobster, Catalana Style

SECONDI

Ossobuco alla Milanese (A, D, G) 48
Slow-Braised Veal Shank, Saffron Potato Purée and Gremolata

Brasato di Manzo al Barolo (A, D, G) 48
Slow-Braised Beef, Barolo Jus, Creamy Potato Purée and Roasted Vegetables

Branzino al Forno (SF) 44
Mediterranean Sea Bass, Roasted Potatoes, Olives, Cherry Tomatoes and Lemon

Filetto di Agnello alla Griglia (A, D, G) 52
Grilled Lamb Tenderloin, Rosemary Jus, Roasted Potatoes and Salsa Verde

CONTORNI 16

Warm Roasted Mustard Potatoes (D, V)

Saffron Mashed Potatoes (D, V)

Pan-Seared Broccolini (V)

Grilled Asparagus (V)

Fries (G, V)

Truffle Fries (D, G, V)

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À la carte · 31 December–1 January · Lunch & Dinner

ANTIPASTI

Vitello Tonnato (E, G) 35
Roasted Veal, Tuna and Caper Sauce, Crispy Focaccia

Burrata Pugliese, Pomodorini & Basil Pesto (D, N, V) 28
Apulian Burrata, Cherry Tomatoes, Basil Pesto and Olives

Carpaccio di Manzo, Parmigiano & Rucola (D) 38
Beef Carpaccio, Parmigiano, Rocket, Lemon and Olive Oil

Porchetta Romana (A, G, P) 29
Crispy Roasted Pork Belly, Rosemary, Salsa Verde and Pickled Vegetables

PASTA

Risotto allo Zafferano, Ossobuco & Gremolata (A, D, G) 42
Saffron Risotto, Slow-Braised Veal Shank and Traditional Gremolata

Spaghetti alle Vongole (A, D, G, SF) 34
Clams, Garlic, Parsley, White Wine and Lemon

Paccheri Astice, Pomodorini & Limone (A, D, G, SF) 48
Paccheri, Lobster, Cherry Tomatoes, Lobster Bisque and Lemon

DOLCI

Panettone & Zabaione (A, D, E, G, N, V) 18
Warm Panettone, Zabaglione Cream and Orange

Torta al Cioccolato & Mascarpone (D, E, G, V) 17

Cannoli Siciliani (D, E, G, N, V) 16

A: Alcohol D: Dairy E: Eggs G: Gluten N: Nuts P: Pork V: Vegetarian VG: Vegan SF: Seafood
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