

Welcome!

OUR 'fresh' CONCEPT

Fresh **pastas** made daily

Quality **ingredients** and **cheeses**
from all over the world

Handmade
pasta sauces and
infused herb oils

Fresh orange juices
100% from the fruit,
no additives or sugar added

Cakes **baked in-house**, not bought

A refreshing view of Bishan Park
as you dine

Kids and furkids all welcome!

★ Favourite 🌶️ Spicy 🌿 Vegetarian

• APPETISERS •

🌿 Miso Tomato Soup 10

Red Miso | San Marzano Tomato |
Basil Oil | Croutons

★ Guanciale Chawanmushi 10

Egg Custard | Balsamic Glaze

🌿 Sesame Kale Salad 12

Kale | Sesame Dressing | Pickled Zucchini
Croutons | Pecorino Romano

★🌿 Brussel Sprouts 12

Berry Gastrique | Pangrattato

🌿 Truffle Fries 12

Truffle Oil | Parmesan

🌿 Charred Confit Cabbage 12

Beef Tallow | Miso Veloute | Escabeche Gel | Pumpkin Seeds

★ Har Cheong Chicken Poppers 13

🌶️ Sambal Belachan

Crispy Calamari 14

Garlic Aioli

Meatball & Cheese 14

Beef & Pork Meatball | Tomato Sauce | Gruyere Cheese

🌿 Burrata Salad (125g) 16

Tomato | Arugula | Pumpkin Seeds |
Basil Balsamic Vinaigrette

Clams Ala Vino 16

Asari Clams | White Wine | Parsley | Smoked EVOO

Guanciale Chawanmushi



Truffle Fries



Har Cheong
Chicken Poppers



• PASTA CREATIONS •

We regret that we are unable to offer substitutions for pastas

- MEAT -



Chicken Pomodoro Tagliatelle 19
Grilled Chicken Leg | Tomato Sauce | Sundried Tomato
| Basil Oil | Parmigiano Reggiano



Meatball Pomodoro Tagliatelle 21
Beef & Pork Meatball | Tomato Sauce | Sun Dried Tomato |
Basil Oil | Parmigiano Reggiano



Traditional
Italian Recipe

Classic Carbonara Spaghetti 21
Guanciale (Cured Pork Jowl) | Egg Yolk |
Sarawak Black Pepper | Pecorino Romano



Guanciale Aglio Olio Spaghetti 21
Guanciale (Cured Pork Jowl) | EVOO | Confit Garlic |
White Wine | Parsley | Parmigiano Reggiano



Singapore Style

Creamy Bacon Carbonara Spaghetti 21
Bacon | Cream | Black Pepper | Sous Vide Egg |
Parmigiano Reggiano



★ Amatriciana Reginette 22
Guanciale (Cured Pork Jowl) | Tomato Sauce |
Sundried Tomato | Basil Oil | Pecorino Romano



Lasagna Ravioli 25
Ravioli (Beef Ragout & Ricotta) | Tomato Sauce | Gruyere Cheese



Beef Ragout Reginette 22
Black Angus Brisket | Bacon | Red Wine |
Tomato Sauce | Parsley | Pecorino Romano

★ Favourite 🌶️ Spicy 🌿 Vegetarian

- SEAFOOD -



Puttanesca Gigli 20

Salmon Floss | Tomato Sauce | Anchovy |
Olives | Capers



Vongole Tagliatelle 22

Asari Clams | Broth | White Wine | Parsley | Smoked EVOO
Extra Virgin Olive Oil



★ Prawn Alfredo Tagliatelle 22

Black Tiger Prawn | Butter | Parmigiano Reggiano



Prawn Aglio Olio Spaghetti 22

Tiger Prawns | EVOO | Confit Garlic | White Wine |
Parsley | Parmigiano Reggiano

- VEGETARIAN -



★ Vegetable Primavera Gigli 19

Cream | White Corn | Kidney Beans | Kale | Assorted Mushroom |
Pecorino Romano

*A sheep's milk cheese,
lends an earthy, tart
flavour to the dish*



★ Chilled Truffle Mushroom Tagliolini 21

Truffle Oil | Porzù | Salted Kelp | Assorted Mushrooms



🌿 Basil Pesto Gigli 19

Basil | Pine Nuts | Parmigiano Reggiano | Zucchini Ribbons



🌿 Mushroom Aglio Olio Spaghetti 21

Assorted Mushrooms | EVOO | Confit Garlic | White Wine |
Parsley | Parmigiano Reggiano

*Aged For
24 Months*



NEW 🌿 Red Pesto Reginette 19

Sundried Tomato | Red Capsicum | Beetroot |
Almond | Parmigiano Reggiano



🌿 Burrata Pomodoro Tagliatelle 22

Burrata | Tomato Sauce | Sundried Tomato |
Basil Oil | Parmigiano Reggiano

• MAINS •

– FROM THE GRILL –



🌿 **Grilled Corn Salad 19**

White Corn | Kidney Beans | Capsicum | Assorted Mushrooms |
Kale | Buckwheat | Lotus Root



Tarragon Grilled Chicken 20

Onion Gravy | Smoked Mash Potato | Corn Succotash | Tarragon Oil



★ **Grilled Seabass 22**

Dashi Beurre Blanc | Smoked Mash Potato | Corn Succotash | Dill Oil



★ **Grilled Kurobuta Pork Collar 28**

Mustard Veloute | Smoked Mash Potato | Corn Succotash |
Beurre Noisette Snow



Wagyu Rump Steak 34

Red Wine Sauce | Smoked Mash Potato |
Corn Succotash | Beurre Noisette Snow

– BURGERS –



Grilled Chicken Burger 21

Grilled Chicken Leg | Cheddar |
Signature Brioche Bun | Fries



GRUB Angus Cheeseburger 22

Fresh Ground Angus Beef | Cheddar |
Signature Brioche Bun | Fries

- OTHER MAINS -



NEW Chicken Schnitzel 20
Fried Boneless Chicken Leg | Mustard Veloute | Kale



Chicken Cacciatore 22
Braised Chicken Leg | Tomato Sauce | Corn Succotash |
Smoked Mash Potato



Scallop & Saffron Risotto 27
Canadian Scallops | Carnaroli Rice | Saffron Dashi |
Parmigiano Reggiano | Pangritata | Leek Oil



Duck Leg Confit 27
Onion Gravy | Smoked Mash Potato | Corn Succotash

• FOR KIDS •

*For children 10 years old and below
Not Available For Takeaway*

Beef Bolognese Spaghetti 15

Bacon Carbonara Spaghetti 15

Mini Fish & Chips 15

Fried Chicken & Chips 15

*Comes with
kids' honey lime juice
and mini yoghurt cup*

*Upgrade to
kids' fresh
orange spritz
+ \$2*



Kaya Burnt
Cheesecake

• DESSERTS •

Classic Tiramisu 12

Coffee | Sponge Fingers | Brandy |
Mascarpone Custard | Chocolate

Basque Burnt Cheesecake 10

Cream Cheese | Whole Eggs | Vanilla

Kaya Burnt Cheesecake 10

Cream Cheese | Whole Eggs | Pandan

Sea-Salt Brownies 9

Dark Couverture Chocolate | Sea Salt Flakes |
Whipped Cream

Cinnamon Churros 9

Specs Fluffy Dough Sticks | Cinnamon
Sugar | Dark Chocolate Dip

Classic Tiramisu



• OUR WINE SELECTION •

SPARKLING • ROSE & SWEET



Bisot Belstar Prosecco

Veneto | Italy

13/58

Fresh and lively with delicate pear, apple and citrus notes, finishing crisp and refreshing. (ABV: 11%)

Pairs well with:
Burrata, antipasti, seafood starters and light salads.



Leos Rosé Cuvée Augusta

Provence | France

14 / 68

Dry and refreshing with strawberry, raspberry and delicate floral aromas. Bright acidity makes it wonderfully versatile. (ABV: 13%)

Pairs well with:
Prawns, tomato-based pasta and charcuterie.



Franck Massard Mas Sardana Brut Nature Cava

Catalonia | Spain

68

Elegant and bone dry with fine bubbles, citrus zest and subtle brioche complexity. (ABV: 11.5%)

Pairs well with:
Fried appetisers, seafood and creamy pasta dishes.



Michele Chiarlo Nivole Moscato

Piedmont | Italy

68

Lightly sparkling and gently sweet with peach, apricot and orange blossom aromas. A refreshing finish to any meal. (ABV: 5%)

Pairs well with:
Desserts, fresh fruit, cheesecake

WHITE WINES



Oxford Landing Chardonnay

Riverland | Australia

13/58

Fresh and approachable with ripe stone fruit, citrus and a smooth, rounded finish. (ABV: 10.5%)

Pairs well with:
Carbonara, grilled chicken, mushroom pasta and seafood.



Saint Clair Sauvignon Blanc

Malborough | New Zealand

14/68

Bright and aromatic with grapefruit, passionfruit and fresh herbs. Crisp, vibrant and refreshing. (ABV: 13%)

Pairs well with:
Pesto pasta, grilled fish, shellfish and fresh salads.



Fritz Haag Feinherb Riesling

Mosel | Germany

78

White peach, freshly cut apples & herbs (ABV: 11%)

Pairs well with:
Spicy dishes, seafood, pork and lighter cream sauces.



Argiolas Vermentino di Sardegna

Sardinia | Italy

68

Fresh Mediterranean flavours of citrus, white peach and herbs with a subtle mineral finish. (ABV: 14%)

Pairs well with:
Seafood, aglio olio, grilled prawns and burrata.



Astoria Alicia Pinot Grigio

Veneto | Italy

58

Light, crisp and refreshing with pear, apple and delicate floral notes. Effortlessly easy to enjoy. (ABV: 12.5%)

Pairs well with:
Vongole, seafood pasta, salads and lighter appetisers.



Brigaldara Soave

Veneto | Italy

68

Elegant and refined with orchard fruits, white flowers and a gentle almond finish. Smooth and balanced. (ABV: 12.5%)

Pairs well with:
Risotto, creamy pasta, grilled chicken and mild cheeses.

OUR WINE SELECTION

Our wine list has been thoughtfully curated to complement our handmade pastas and honest, seasonal cooking.

From crisp whites and vibrant reds to celebratory bubbles and sweet finishes, each wine has been chosen to be delicious on its own and even better with food.

RED WINES



**Velenosi
Montepulciano
d'Abruzzo**
Abruzzo | Italy

13/58

Soft and juicy with ripe blackberries, cherries and gentle spice. A smooth, easy-drinking Italian classic. (ABV: 13.50%)

Pairs well with:
Beef ragout, meatballs, tomato-based dishes.



**Château
Ducasse
Graves AOC**
Bordeaux | France

14 / 68

Elegant and structured with blackcurrant, cedar and subtle spice. A refined Bordeaux with excellent balance. (ABV: 13.5%)

Pairs well with:
Steak, grilled meats and cheeseburgers.



**Tormaresca
Neprica
Primitivo Puglia**
Puglia | Italy

68

Rich and velvety with ripe plum, blackberry and sweet spice. Full-bodied yet wonderfully approachable. (ABV: 14%)

Pairs well with:
Beef ragout, grilled pork and spicy sausage pasta.



**Madame Veuve
Point Pinot Noir**
Burgundy | France

78

Silky and elegant with red cherries, strawberries and subtle earthy notes. Light-bodied and beautifully balanced. (ABV: 13%)

Pairs well with:
Duck, mushroom pasta, truffle dishes and grilled chicken.



**Michele Chiarlo
Le Orme
Barbera d'Asti**
Piedmonte | Italy

78

Bright and vibrant with juicy cherry, raspberry and lively acidity. A wonderfully food-friendly Italian red (ABV: 14%).

Pairs well with:
Tomato-based pasta, pork dishes and charcuterie.



**Lindsay Estate
Barossa Valley
Shiraz**
Barossa | Australia

78

Bold and generous with blackberry, plum, dark chocolate and pepper spice. Rich, smooth and satisfying. (ABV: 14.5%)

Pairs well with:
Steak, cheeseburgers, lamb and hearty meat pasta.



NEED A RECOMMENDATION?

We're always happy to recommend a wine that pairs beautifully with your meal.

FRESHLY MADE DRINKS

Iced Lemon Tea 5

Fresh Brewed Black Tea | Lemon Juice

Iced Honey Lime 6

Honey | Fresh Calamansi Lime | Lemon Juice

Sparkling Mint Lemonade 6

Muddled Mint Leaves | Lemon Juice | Soda Water

Fruity Lemonade 6

Fresh Dragonfruit Chunks | Lemon Juice | Soda Water

Fresh Orange Spritz 7

Fresh Orange Juice | Soda Water

Chunky Strawberry Spritz 7

Fresh Strawberry Puree | Soda Water

Coconut Water 7

100% natural | no sugar added

Fresh Orange Juice 8

Straight from the fruit | no sugar added

Hot Tea 6

English Breakfast | Earl Grey | Chamomile | Green Tea



COCKTAILS

Classic Mimosa 13

Fresh Orange Juice | Prosecco

Aperol Spritz 15

Aperol | Fresh Orange Slices | Prosecco | Soda

Mojito 15

Rum | Lime Juice | Sugar syrup | Mint Leaves

Old Fashioned 16

Whisky | Angostura Bitters | Sugar syrup

Whiskey Sour 16

Whisky | Lemon juice | Sugar syrup

White Sangria 16 / 60 (Jug)

Peach | Apples | Liquor | White Wine

Red Sangria 16 / 60 (Jug)

Assorted Fresh Fruits | Liquor | Red Wine



BOTTLED DRINKS/ WATER

Coke | Coke Zero | Sprite | 100plus 4

San Pellegrino (Sparkling Water) 500ml 6

Acqua Panna (Still Water) 500ml 6

COFFEE/CHOCOLATE

*Decaf Available
Change to oat milk +\$1

Espresso 4

Long Black (hot/iced) 4 / 5

White (Latte/Cappuccino) 6

Flat White 6

Iced White 6.5

Mocha (hot/iced) 6.5 / 7

Matcha Latte (hot/iced) 6.5 / 7

Caramel Latte (hot/iced) 6.5 / 7

Chocolate (hot/iced) 6.5 / 7

Babycino 4

Hot milk with dusting
of chocolate powder



BEER ON TAP



Orion Lager

(330ml) 12 | (500ml) 15
Okinawa, Japan

Estrella Inedit

(330ml) 12 | (500ml) 15
Spain



BOTTLED BEERS

Peroni Nastro Azzurro (330ml) 9

Italian lager

Pure Blonde (330ml) 9

Australian low-carb
gluten-free lager

Asahi (330ml) 9

Smooth Japanese lager

Peroni Bucket of 5 39



HAPPY HOUR

ALL-DAY EVERYDAY!

2 FOR \$22++

**ALL ALCOHOLIC
DRINKS BY
GLASS**