

SOLO

RISTORANTE

SET LUNCH

3-COURSE \$ 36++

APPETIZERS

KALE (V)

Red lettuce salad with grana padano shavings
and raspberry dressing

or

SEABASS

Thin sliced with tangy lemon vinaigrette
fresh chives and pimento

or

BUTTERNUT

spiced soup with chicken shredded and garlic croutons

or

WAGYU CARPACCIO + \$12

Parmigiano Reggiano "vacche rosse 24 month" shaving,
pickled artichoke and aceto balsamico di Modena IGT

or

FEGATO GRASSO + \$10

pan seared foie gras with spiced potato puree and chicken jus

MAIN COURSES

TAGLIATELLE

served with tomato and basil sauce and burratina cream

or

SPAGHETTI + \$12

served with Spicy seafood, sea urchin sauce and parsley

or

SALMON

Grilled Norwegian and served soft potato, broccolini
dill and capers gremolata

or

POLIPO + \$12

braised and grilled octopus, orange potatoes, Mediterranean
cherry tomato salad and Taggiasche olives

or

GUANCIA DI MANZO + \$14

36 hours slow cooked beef cheek in Sangiovese wine
with soft potato puree and sautéed Spinach

DESSERT

GANACHE AL CIOCCOLATO

chocolate ganache, strawberry and basil gelato
and lemon candied

or

SOLO TIRAMISU + \$5

Fluffy mascarpone, savoiardi bisquit, cocoa and coffee

or

CHEESE OF THE DAY + \$6



Service charge and prevailing government taxes not included.
prices are in SGD.

SOLO'S CLASSICS SET DINNER

4-COURSE MENU \$88

STARTER

BRANZINO

thin sliced seabass with light lemon emulsion , chopped shallot pimento and iced fennel salad



PASTA

PAPPADELLE

homemade with slow braised pork ragout, herbs and Marsala wine



MAIN COURSE

POLIPO

braised and grilled octopus, orange potatoes
Mediterranean cherry tomato salad and Taggiasche olives

OR

GUANCIA DI MANZO

36 hours slow cooked beef cheek in Sangiovese wine, with soft potato puree and sautéed Spinach



DESSERT

IL SOLO TIRAMISU

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



Service charge and prevailing government taxes not included.
Prices are in SGD.

SOLO'S GOURMET SET DINNER

5-COURSE MENU \$128

STARTER

FEGATO GRASSO

pan seared foie gras with spiced potatoes puree and chicken jus

SOUP

BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

PASTA

TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce ,tarragon and lemon zest

MAIN COURSE

MERLUZZO

light simmered Atlantic cod , served with bagna cauda with spiced broccoletti, lemon and capers gremolata

OR

AGNELLO

marinated lamb rack served with smoked eggplants, bone marrow and mint crust, natural jus

DESSERT

TORTA AL LIMONE

Amalfi lemon and white chocolate curd cake with strawberries and basil

Service charge and prevailing government taxes not included.
Prices are in SGD.

A LA CARTE MENU

○ ANTIPASTI

ANTIPASTO ALL' ITALIANA for 2pax	58
fine selection of cold cuts served with homemade "giardiniera", pickled selection: porcini mushrooms, baby onion, cherry tomatoes and artisanal sour dough	
WAGYU CARPACCIO	32
Parmigiano Reggiano "vacche rosse 24 months" shaving pickled artichoke and aceto balsamico di Modena IGT	
FEGATO GRASSO	28
pan seared foie gras with spiced, roasted sunchoke puree, chicken jus	
BURRATINA	25
heirloom cherry tomatoes with artisanal burratina from Apulia served with, add prosciutto di Parma 50g +\$10	
BISQUE D'ASTICE	22
smoky lobster soup flavoured with anise and orange	
BRANZINO	20
thin sliced seabass with light lemon emulsion, chopped shallot pimento and iced fennel salads	
MELANZANA ALLA PARMIGIANA (V)	18
baked eggplant " alla parmigiana " with buffalo mozzarella and spicy basil salad	

○ PASTA

TAGLIOLINI	45
hand crafted with sea urchin, lightly tossed with smoky uni sauce tarragon and lemon zest	
TAGLIATELLE	38
spicy spanner crab aglio, olio & peperoncino and ikura	
CAPELLI D'ANGELO	36
angel hair served as a cold soba with Hokkaido scallops crudo and truffle dressing, add sea urchin 10g +\$25	
GNOCCHI 1926	30
angus beef and pork rib ragout "alla Bolognese" with rosemary and red wine	
PAPPARDELLE	30
homemade with slow braised pork ragout, herbs and marsala wine	
RAVIOLI (V)	28
stuffed with creamy ricotta, spinach, almond, Parmigiano Reggiano pesto	

○ SECONDI

MERLUZZO	42
light simmered Atlantic Cod, served with bagna cauda with grilled broccoletti, lemon and capers gremolata	
POLIPO	38
braised and grilled octopus, orange potatoes, Mediterranean cherry tomato salad and Taggiasche olives	
MAIALE	40
pan seared Iberico pork chop with glazed young carrots pickled borettane onion and grain mustard	
GUANCIA DI MANZO	38
36 hours slow cooked beef cheek in Sangiovese wine soft potato puree and sautéed spinach	
AGNELLO	40
Marinated lamb rack served smoked eggplants, bone marrow and mint crust, natural jus	

VERDURE

MISTICANZA	10
mesclun salad with balsamic dressing	
POMODORINI	10
cherry tomato and basil salad	
PATATE	10
creamy mashed potato	

(V) Vegetarian

Service charge and prevailing government taxes not included. prices are in SGD.



DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO coconut and dark chocolate 70% lava, toffee yuzu & orange sorbet	16
SOLO TIRAMISU fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	15
TORTA AL LIMONE amalfi lemon and white chocolate curd, strawberries, basil sorbet	14
SGROPPINO refreshing lemon sorbet with zardetto prosecco	18
SELEZIONE DI SORBETTI E GELATI	5 <small>scoop</small>
FORMAGGI ITALIANI ARTIGIANALI selection of 3 regional Italian cheese orange compote and Sardinian crispy bread	22
	
PASSITO DI PANTELLERIA	18 / 78
ESPRESSO MARTINI	20
AMARI & GRAPPE	10 - 18