

SOLO

RISTORANTE

SET LUNCH

3-COURSE \$ 36++

APPETIZERS

LATTUGA (V)

Baby gem with grana padano shavings, raspberry dressing, caramelized almonds
or

ORATA

Hand cut seabream tartare with citrusy fennel salad, fresh chives and pimento
or

PORRO E SEDANO RAPA

Leek & celery root soup with artichokes, chick peas, paprika & 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, soft potato and chicken jus

MAIN COURSES

TAGLIATELLE

Basil & green peas cream, asparagus and stracciatella
or

SPAGHETTI + \$12

Served with spicy seafood, sea urchin sauce and parsley
or

SALMONE

Grilled Norwegian salmon, with marinated tomato, lemon and dill quinoa
or

POLIPO + \$12

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

or

AGNELLO + \$12

Slow cooked lamb shoulder in white wine
whole grain mustard with spiced potato puree

DESSERT

GANACHE

White chocolate and vanilla, strawberry & basil gelato and orange 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.