

SOLO

RISTORANTE

BRUNCH MENU

BRANZINO 20

thin sliced seabass with light lemon emulsion, chopped shallot pimento and chives

FEGATO GRASSO 28

pan seared foie gras with spiced, roasted sunchoke puree, chicken jus

WAGYU CARPACCIO 32

Parmigiano Reggiano “vacche rosse 24 months” shaving
pickled artichoke and aceto balsamico di Modena IGT

MELANZANE ALLA PARMIGIANA 18

baked eggplant “alla parmigiana” with buffalo mozzarella and spicy basil salad

FOCACCIA AL TARTUFO 68

truffled mascarpone focaccia with burratina and black truffle shaving



TAGLIOLINI 45

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

GNOCCHI 30

angus beef ragout “alla Bolognese” with rosemary and red wine

PAPPADELLE 30

homemade with slow braised pork ragout, herbs and marsala wine

RAVIOLI 28

stuffed with creamy ricotta and spinach with almond and Parmigiano Reggiano pesto



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
refreshing cherry tomato salad and Taggiasche olives

MAIALE 38

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



TIRAMISU 15

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee

TORTA AL LIMONE 14

Amalfi lemon and white chocolate curd cake with strawberries and basil sorbet

SGROPPINO 18

refreshing lemon sorbet with Zardetto prosecco



2.5 hrs free flow

Add \$ 48++ For Free flow of Aperol Spritz, house wine, soft drink

Add \$ 58++ For Free flow of Prosecco, house wine, soft drink

Add \$ 98++ For Free flow of Champagne Bauguet-Jouette, house wine, soft drink

Price is subjected to 10% service charge & 7% GST

www.soloristorante.com

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