

SOLO

RISTORANTE



Emilia Romagna

BRUNCH MENU



PROSCIUTTO DI PARMA

almond croissant with squaquerone cheese
and sangiovese wine pear

SALMON

cured salmon served on poached egg
and squashed tomato pesto, sour dough

GAMBERI

grilled prawns on baby gem with
and balsamic pickled shallot "alla Catalana"

TAGLIOLINI

homemade with vongole, smoked leek cream and crispy bacon

SPIGOLA

oven baked barramundi skewers, lemon radicchio, herbs crumbs

QUAIL

Romagna's style "Diavola" roasted quail, wild fennel potatoes

BOMBOLINI

mini donut with Nutella cream



\$78++ PER PERSON

ADD \$38++ FOR FREE FLOW OF PROSECCO

house wine, soft drink

ADD \$ 78++ FOR FREE FLOW OF CHAMPAGNE

house wine, soft drink

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

www.soloristorante.com

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