

APERITIVO HOUR (3-5 PM)

ANTIPASTI

Olives al Forno *chile d'arbol, confit garlic, orange peel* • 16

Mozzarella di Bufala *Prosciutto di Parma* • 34

Roasted Chicken Salad *Napa cabbage, olives, grain mustard* • 26

Shrimp Caesar Salad *anchovy croutons, Parmigiano-Reggiano* • 30

Insalata Mista *onion, tomatoes, lemon vinaigrette* • 22

PIZZA

Meat Lover

fennel sausage, salame, bacon, guanciale, tomato, mozzarella • 45

Fennel Sausage *panna, mozzarella, red onion, scallion* • 40

Margherita *mozzarella, tomato, basil* • 34

Funghi Misti *taleggio, fontina, thyme, Parmigiano-Reggiano* • 36

Bianca *fontina, mozzarella, sottocenere, sage* • 34

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.
We cannot guarantee that any dishes or drinks will be free from trace ingredients.
Please let your server know before ordering if you have any allergies or intolerances.
All prices are in Singapore dollars and subject to service charge and prevailing GST.

APERITIVO HOUR

(3PM - 5PM)

WINE

Ca' Vescovo, Prosecco Brut, Veneto, Italy NV · 22
Glera

2024 Vigna Madre, Kriya, Trebbiano d' Abruzzo · 20
Trebbiano

2024 Vigna Madre, Kriya, Montepulciano d' Abruzzo · 22
Montepulciano

2022 Librandi, Ciro Rosato, Calabria · 23
Gaglioppo

COCKTAIL

Aperol Spritz · 26
Aperol, Gin, Juniper, Citrus, Prosecco

Bella Rossa · 26
Gin, St. Germain Elderflower, Lychee, Fresh Lime, Cranberry

HOUSE SPIRIT

Gin / Vodka / Rum · 20

BEER

Peroni, Lager, Italy · 16
330ml., 5.0 ABV

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