





PIZZA IN PALA

CIAO AMICO MIO!

Step into the heart of Southern Italy, where meals are more than just food — they're moments shared, stories told, and traditions passed down through generations.

Our menu is a tribute to the rustic charm and soulful flavours of the South - from sun-ripened tomatoes and golden olive oil to handmade pastas, freshly caught seafood, and wood-fired delights. Every dish is inspired by the warmth of Italian homes, where the kitchen is always open, and guests are treated like family.

Let us take you on a journey through the villages and coastlines of Southern Italy — filled with rich flavours, heartfelt cooking, and the unmistakable warmth of true Italian hospitality.

BUON APPETITO!

DA,
Simone and Andreano



ZUPPA DI PESCE

Come A Casa

FOR SHARING

(GOOD FOR 2 – 3 PERSONS)

LINGUINE AI FRUTTI DI MARE IN CROSTA DI PANE | 88

Linguine Pasta, Clam, Prawn, Squid, Octopus, Seabass

A, G, SE, SH

ZUPPA DI PESCE | 98

Fish Stew, Whole Lobster, Prawn, Clam, Fish, Octopus, Tomato, Garlic Bread

A, G, SE, SH

1 KG BRANZINO AL SALE | 138

* Requires 30 minutes preparation time

Wild-Caught Mediterranean Seabass, Sea Salt Crust

E, SE 🌿

1 KG FIORENTINA ALLA GRIGILA | 168

200 Days Grain-Fed Stockyard Grilled Angus Beef T-Bone Steak

1 KG POLLO ARROSTO LIMONE E ROSMARINO | 78

Whole Roasted Chicken Marinated with Lemon, Rosemary



1 KG POLPO ALLA BRACE | 108

Grilled Whole Octopus

SE 🌿

CONTORNI (SIDES) | 13

Grilled Asparagus

Grilled Zucchini

Sautéed Spinach

Sautéed Mushroom

Mixed Salad 🌿

Homemade Fries

D, V

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |
T Tree Nuts | V Vegetarian | 🌿 Rooted in Nature

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

**BRUSCHETTA
STRACCIATELLA E CRUDO**



**TARTARA DI TONNO PINNA GIALLA E
AVOCADO ALLO ZENZERO**

Antipasti

STARTERS

BRUSCHETTA STRACCIATELLA E CRUDO | 25

2 Slices of Grilled White Bread Topped with Stracciatella Cheese, Parma Ham, Balsamic Caviar

D, G, P

PARMIGIANA DI MELANZANE | 26

Eggplant, Parmesan Cheese, Tomato

D, G, V

VITELLO TONNATO | 32

Sliced Veal Dressed with Tuna, Caper, Anchovy Cream

D, E, SE

TARTARA DI TONNO PINNA GIALLA E

AVOCADO ALLO ZENZERO | 32

Sashimi-Grade Raw Yellowfin Tuna Tartare, Avocado, Salmon Roe, Spring Onion, Seaweed,

Crouton, Light Ginger Dressing, Mango, Raspberry Coulis

G, SE

PORCHETTA ALLA BIRRA | 26

Beer Marinated Pork Belly, Dijon Mustard

A, P

BURRATA PUGLIESE | 35

Burrata, Rocket Salad, Parma Ham, Cherry Tomato, Olive

D, P

FRITTURA DI PESCE | 35

Mixed Fried Seafood

E, G, SE, SH

CARPACCIO DI MANZO AL COLTELLO | 38

Beef Tenderloin Carpaccio, Rocket Salad, Parmesan Cheese, Balsamic Reduction

D

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |
T Tree Nuts | V Vegetarian  Rooted in Nature

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A wooden honey dipper is shown pouring a stream of golden honey over a bowl of salad. The salad contains breaded cutlets, cherry tomatoes, walnuts, and prosciutto. In the background, there are lemons, a bowl of herbs, and a bowl of soup.

VELLUTATA DI ZUCCA E
CAPPESANTE

CAPRINA

Insalate

SALADS

MISTA | 26

Romaine Salad, Chicken, Buffalo Cheese, Tomato, Avocado, Crouton, Mustard Dressing

D, G 🌿

CAPRINA | 26

Salad, Walnut, Parma Ham, Breaded Melted Goat Cheese, Honey, Thyme, Cherry Tomato

D, E, G, P, T 🌿

RUCOLA | 25

Rocket Salad, Parmesan Cheese, Tomato, Olive, Balsamic Reduction

D, V 🌿

Vellutate

SOUPS

VELLUTATA DI ZUCCA E CAPPESANTE | 22

Pumpkin Soup, Roasted Scallop

SH

VELLUTATA DI FUNGHI | 22

Creamy Button and Porcini Mushroom Soup, Truffle Flavoured Crouton

D, G, V

VELLUTATA DEL GIORNO | 22

Soup of The Day

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |
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ASSORTIMENTO DI
FORMAGGI

300G BURRATA
CON SALUMI

ASSORTIMENTO DI
SALUMI E FORMAGGI



Salumi E Formaggi

COLD CUTS AND CHEESES

ASSORTIMENTO DI SALUMI | 38

Assorted Italian Cold Cuts

G, P, T

ASSORTIMENTO DI FORMAGGI | 35

Assorted Italian Cheese

D, G, V

ASSORTIMENTO DI SALUMI E FORMAGGI | 45

Assorted Italian Cold Cuts and Cheese

D, G, P, T

300G BURRATA CON SALUMI | 65

(GOOD FOR 2 – 3 PERSONS)

Burrata, Assorted Italian Cold Cuts, Rocket Salad, Olive, Caper

D, P, T



CAPRICCIO

ESTIVA

Le Pizze

BUFALINA | 32

*Fresh Cherry Tomato Sauce,
Buffalo Cheese, Basil
D, G, V*

CAPRICCIO | 32

*Tomato, Mozzarella, Artichoke,
Assorted Mushrooms, Black Olive, Cooked Ham
D, G, P*

MARINARA | 26

*Tomato Sauce, Garlic, Olive, Caper,
Parmesan, Anchovy
D, G, SE*

MARGHERITA | 29

*Tomato Sauce, Mozzarella Cheese, Basil
D, G, V*

ROTOLINO | 35

*Folded Long Pizza, Cooked Ham,
Parmesan Cheese, Mascarpone, Truffle Cream
D, G, P*

ESTIVA | 36

*Tomato Sauce, Buffalo Cheese, Mozzarella Cheese,
Parma Ham, Rocket Leaves
D, G, P*

RUSTICA | 32

*Mozzarella, Goat Cheese, Walnut Crumble,
Thyme, Honey, Dry Fig
D, G, T, V*

DIAVOLA | 34

*Tomato Sauce, Mozzarella Cheese,
Mildly Spicy Calabrian Soppresata Salami,
Taleggio Cheese
D, G, P*

DELLA NONNA | 32

*Tomato, Mozzarella, Eggplant Parmigiana,
Mortadella, Burrata Cheese
D, G, T*

PANZEROTTO AL FORNO | 30

*Folded Pizza, Ricotta Cheese, Parmesan Cheese,
Tomato, Basil, Spinach
D, G, V*

PIZZA IN PALA | 88

(GOOD FOR 4+ PERSONS)

(Choose 3 Pizza Flavours to Custom Your Pizza in Pala)

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |
T Tree Nuts | V Vegetarian  Rooted in Nature

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Le Paste Classiche

** Gluten-Free Option Available Upon Request*

SPAGHETTI ALLA NAPOLETANA | 26

Spaghetti, Fresh Tomato Sauce, Basil
G, V

FETTUCCHINE ALLA BOLOGNESE | 29

Fettuccine, Bolognese Sauce, Parmesan Cheese
D, G, P

SPAGHETTI ALLE VONGOLE | 33

Spaghetti, Clams, White Wine, Parsley, Garlic, Black Pepper
A, G, SH

LINGUINE ALLA PESCATORA | 39

Linguine, Seabass, Clam, Prawn, Squid, Cherry Tomato, Caper, Anchovy, Fish Stock
A, G, SE, SH

GNOCCHI ALLA SORRENTINA | 28

Baked Gnocchi in Tomato Sauce, Basil, Mozzarella Cheese, Parmesan Cheese
D, G, V



ORECCHIETTE AL RAGU
DI BRACIOLE

SPAGHETTI ALLA CHITARRA
CON ARAGOSTA E POMODORINI

Signature Homemade Pastas

* Gluten-Free Option Available Upon Request

SPAGHETTI ALLA CHITARRA CON ARAGOSTA E POMODORINI | 68

Squid Ink Spaghetti Alla Chitarra, Whole Boston Lobster, Cherry Tomato

A, G, SH 

RAVIOLI AI FUNGHI FONDUTA DI PARMIGIANO E SALSA TARTUFATA | 34

Mushroom Ravioli, Parmesan Fondue, Truffle Sauce

D, E, G, V

PAPPARDELLE ALLA ROMANA | 29

Pappardelle, Traditional Chicken Ragout

D, G

CONCHIGLIE ZAFFERANO VONGOLE GAMBERI E BOTTARGA | 40

Conchiglie, Prawn, Clam, Saffron, Bottarga

A, G, SE, SH

TAGLIOLINI POLPA DI GRANCHIO POMODORINI E LIMONE | 43

Tagliolini, Crab Meat, Cherry Tomato, Lemon Butter

A, D, E, G, SH

ORECCHIETTE AL RAGU DI BRACIOLE | 32

Orecchiette, Slow-Cooked Pork, Pecorino, Parsley

D, G, P

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POLPO ALLA
GRIGLIA



250G BISTECCA ALLA
GRIGLIA PATATE FRITTE
FATTE IN CASA

Secondi

MAIN COURSE

POLPO ALLA GRIGLIA, ZUCCA ARROSTO, SALSA DI PORRI, DRESSING AGLI AGRUMI | 52

Grilled Octopus Leg, Roasted Pumpkin Puree, Grilled Leek Sauce, Citrus Dressing, Chilli Sauce

SE 

250G BISTECCA ALLA GRIGLIA PATATE FRITTE FATTE IN CASA | 68

*200 Days Stockyard Grain-Fed Angus Beef Ribeye (MBS2-4),
Potato Fries, Mixed Salad, Parmesan Cheese, Sundried Tomato, Beef Jus*

A, D

CARRE' DI AGNELLO SALSA AI MIRTILLI PUREA DI PATATE ALLO ZAFFERANO ASPARAGI | 45

Australian Grilled Lamb Rack, Blueberry Sauce, Saffron Potato Cream, Grilled Asparagus

D

BRANZINO ALLA GRIGLIA, PUREA DI FAVE SECCHIE, SALSA VERDE, MISTICANZA | 42

Mediterranean Seabass Fillet, Dried Broad Beans Puree, Green Sauce, Seasonal Mixed Salad

GUANCIA DI MAIALE BRASATA CON POLENTA | 38

Braised Pork Cheek, Fried Herbs Plenta

A, D, G, P

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PANNA COTTA COULIS AL
MANGO

TORTA AL FORMAGGIO E
PISTACCHIO

SHARING DESSERT
PLATTER



Dolci

DESSERTS

BIGNE CREMA DI NUTELLA NOCCIOLE E PANNA | 16

Cream Puff with Nutella, Chantilly

D, E, G, T, V

PANNA COTTA COULIS AL MANGO | 16

Panna Cotta with Vanilla Essence, Mango Coulis

D, V

CANNOLI SICILIANO FATTO IN CASA | 16

Sicilian Cannoli, Sweetened Ricotta Cheese, Orange Zest,

Bitter Chocolate Chip, Grounded Pistachio

D, E, G, N, T, V

TIRAMISU CLASSICO | 16

Savoardi Ladyfinger, Mascarpone, Coffee, Cocoa Powder

D, G, V

TORTA AL FORMAGGIO E PISTACCHIO | 16

Pistachio Cheesecake

D, G, N, V

SHARING DESSERT PLATTER | 45

(GOOD FOR 2 – 3 PERSONS)

Choose 3 from Á La Carte Desserts

D, E, G, N, T, V

GELATI AND SORBETTI

Ice Cream and Sorbet

Pistachio / Vanilla / Chocolate / Mango / Lemon

D, G, V

1 Scoop | 6

2 Scoops | 11

3 Scoops | 16





Authentic Italian Cuisine