

TRATTORIA SINGAPORE

GLI ANTIPASTI (APPETIZER TO SHARE)

ANTIPASTO TRATTORIA (P)	\$ 33.90
Mix assorted appetizers with Caprese, trio bruschetta, Parma ham with rock melon, grilled Italian pork sausage, pork salami & grilled capsicum	
CALAMARI FRITTI	\$ 14.90
Succulent pieces of fresh squid coated in our Trattoria butter, deep-fried to taste and served with tartar sauce	
PROSCIUTTO E MELONE (P)	\$ 15.90
Italian Parma ham on rock melon	
MOZZARELLA IN CARROZZA ARROTOLATA NEL PROSCIUTTO DI PARMA (P)	\$ 18.50
Pan fried mozzarella with Parma ham and marinated artichokes salad	
ALETTE DI POLLO	\$ 15.90
Deep fried chicken wings with Arrabbiata dip	
PATATE FRITTE (V)	\$ 6.50
French fries with tartar sauce	
TRUFFLE FRIES (V)	\$ 9.00
Truffle oil, parmesan cheese and tartar sauce	
GARLIC BREAD (V)	\$ 7.90
Oven baked garlic bread, spread with a special blend of black olives and fresh herb butter (6 pieces)	
BRUSCHETTE AI POMODORINI E BASILICO (V)	\$ 13.90
Oven baked bread topped with marinated tomato (6 pieces)	
PLAIN HOT BREAD (V)	\$ 3.00
Fresh hot bread with butter (6 slices)	

INSALATE (SALAD)

INSALATA CAPRESE (V)	\$ 18.90
A classical combination of fresh buffalo mozzarella cheese and fresh roman tomato, slow-roasted cherry tomato, basil, Oregano, extra virgin oil	

CAESAR SALAD	\$ 16.90
Classical Caesar salad served with home-made anchovies dressing, bacon (P) and croutons	
-additional chicken	\$ 3.00
-sautéed prawns	\$ 4.00
-smoked salmon	\$ 4.00
INSALATA DI POMODORINI (V)	\$ 16.90
Home-made semi-dried Roma tomato, slow-roasted cherry Italian tomatoes and crispy mixed salad with balsamic dressing	
TRATTORIA SALAD (V)	\$ 18.90
Crispy mixed green, cherry tomatoes, black olives, roasted pine nuts, artichokes topped with mozzarella cheese ball served with balsamic dressing (V)	
INSALATA DI FUNGHI PORTOBELLO (P)	\$ 17.90
Baked Portobello mushroom with scamorza cheese, rocket salad and Parma ham in balsamic dressing	
INSALATA RUSTICA (P)	\$ 17.90
-Fresh crispy mixed salad with mushrooms, Parma ham, fresh tomatoes, parmesan cheese, black olives	

LE ZUPPE (SOUP)

SAUTE' DI VONGOLE	\$ 19.50
Stewed clams in white wine sauce, a touch of spice and a garlic toast	
ZUPPA DI PESCE	\$ 17.90
An assortment of fresh seafood's with white wine, simmered in garlic and fresh tomato soup, topped with croutons	
CREMA DI MUSHROOM PORCINI (V)	\$ 16.50
Home-made cream of fresh Porcini mushroom soup perfumed with truffle oil and topped with croutons	
MINISTRONE SOUP (V)	\$ 14.90
Traditional Italian Vegetable soup in tomato broth	
Le Paste (Pasta)	
Trattoria Pasta is cooked in Italian way "al dente", please inform your server prior ordering if you prefer your pasta well done.	
SPAGHETTI CON AGLIO, PEPERONCINO (V)	\$ 17.90
Spaghetti with Garlic, chilli peppers and extra virgin Italian olive oil	

PENNE ALLA PUTTANESCA Olives, capers, garlic, chilli, anchovies, and olive oil	\$ 18.90
PENNE AMATRICIANA (P) Tomato sauce, Pork Bacon, onion, chilli	\$ 21.90
PENNE ALFREDO E FUNGHI (V) Wild mushrooms, cheesy cream sauce	\$ 19.90
PENNE POMODORO (V) Tomato sauce, garlic	\$ 16.90
PENNE ALL' ARRABBIATA (V) Dried chilli, garlic, fresh tomato sauce	\$ 17.90
PENNE CAPRESE (V) Tomato sauce, buffalo mozzarella cheese, cherry tomatoes Optional with Gnocchi Home-made Traditional Italian potato dumpling, (additional \$ 3.00)	\$ 23.90
"Trattoria" Spaghetti Carbonara (P) Pork bacon, fresh egg yolk, black pepper, cream sauce, parmesan cheese	\$ 22.90
FUSILLI AL PESTO E PINOLI (V) Home-made Pesto, with pine nuts and parmesan cheese	\$ 23.90
LINGUINE ALLE VONGOLE Fresh clams, dried chilli, garlic, white wine sauce	\$ 25.90
RISOTTO CON PORCINI AL PROFUMO DI TACTUFO (V) Traditional Arborio Italian rice, wild mushroom and porcini, parmesan flake and with truffle aroma	\$ 26.90
RISOTTO PESCATORA Traditional Italian rice, with fresh assortment seafood's, white wine, and with a touch of tomato sauce	\$ 32.90

**LE SPECIALITA' DI TRATTORIA
(HOME MADE PASTA)**

Trattoria Pasta is cooked in Italian way "al dente", please informe your server prior ordering if you prefer your pasta well done.

LASAGNA BOLOGNESE	\$ 23.90
Fresh home-made lasagne layered with beef ragu and béchamel sauce, oven baked	
LASAGNA VEGETARIANA (V)	\$ 21.90
Fresh home-made lasagne layered with vegetables and tomato béchamel sauce, oven baked	
GNOCCHI DI PATATE ITALIANA GORGONZOLA CREMOSO, NOCE, SPINACI E CONDITA CON PARMIGIANO IN SCAGILE (V)	\$ 23.90
Traditional home-made Italian potato dumplings with spinach in creamy gorgonzola cheese, walnut and topped with parmesan flake	
GNOCCHI ALLA BOSCAIOLA (P)	\$ 25.90
Traditional Italian potato dumpling with cooked ham, mushrooms, cherry tomatoes and oregano in cream sauce	
TAGLIATELLE BOLOGNESE	\$ 25.90
Minced beef stew, tomato sauce and topped with grana cheese flake	
SQUID-INK TAGLIOLINI SEAFOOD	\$ 33.90
Capers, anchovies, dried chilli pepper, white wine, tomato sauce and with assortment seasonal seafood's	
TAGLIATELLE CON POLLO ALLA CACCIATORA	\$ 26.90
Slices of chicken breast, black olives, wild mushrooms. Oregano and in tomato sauce	
TAGLIONINI MANZO IN SALSA DI PORCINI E TARTUFO	\$ 33.90
Taglionini with slices of beef in porcini mushroom and truffle sauce	
TAGLIOLINI NERI AL SALMON E AFFUMICATO	\$ 26.90
Fresh home-made squid-ink pasta with smoked salmon in pink sauce and topped with sun-dried tomato pesto	
TAGLIOLINI NERI AL GRANCHIO	\$ 32.90
Squid-ink tagliolini tossed with fresh crab meat, zucchini, cherry tomatoes in a light tomato sauce and brandy, topped with soft shell crab	
RAVIOLI AI FUNGHI (V)	\$ 24.90
Mushroom ravioli with a creamy porcini and truffle sauce, topped with truffle oil and grana cheese flake	
RAVIOLI DI PESCE IN SALSA ROSE	\$ 26.90
Fresh minced Tiger prawns ravioli in pink sauce, topped with two King prawns	

LE PIZZE

PIZZA CAPRICCIOSA (P)	\$ 24.90
Tomato, cheese, cooked ham, artichokes, cooked mushroom	
PIZZA PARMA (P)	\$ 26.00
Tomato, cheese, rocket, Italian Parma ham, parmesan flakes	
PIZZA THREE MEAT (P)	\$ 27.00
Tomato, cheese, Italian pork sausage, cooked ham, pork salami	
PIZZA GRECA (V)	\$ 22.90
Tomato, cheese, artichokes, mushrooms, sun-dried tomato, onions	
PIZZA CAPRESE (V)	\$ 25.90
Fresh bufala mozzarella cheese, sliced Roma tomato, oregano, basil, extra virgin oil	
PIZZA MARGHERITA (V)	\$ 18.90
Tomato, cheese, basil	
PIZZA VEGETARIAN (V)	\$ 23.90
Tomato, cheese, assorted vegetables (Eggplant, Zucchini,capsicums & mushrooms)	
PIZZA FUNGHI (V)	\$ 23.90
Tomato, cheese, assortment of mushrooms	
PIZZA PRIMAVERA (V)	\$ 24.90
Tomato, cheese, artichokes, grilled zucchini, cherry tomatoes, grana cheese flakes	
PIZZA QUATTRO STAGIONI (P)	\$ 25.90
Tomato, cheese, cooked ham, Italian pork sausage, artichokes and mushrooms	
PIZZA SALAMI (P)	\$ 24.90
Tomato, cheese, pork (or you can ask for beef salami)	
PIZZA SALSICCIA E SCAMORZA (P)	\$ 25.90
Tomato, mozzarella, scamorza cheese and Italian pork sausage	
PIZZA FRUTTI DI MARE	\$ 26.90
Tomato, cheese, assortment seasonal seafood	
PIZZA NAPOLETANA	\$ 22.90
Tomato, cheese, anchovies, capers	

PIZZA QUATTRO FORMAGGI (V) Tomato, scamorza, mozzarella, gorgonzola and parmesan cheese	\$ 24.90
QUATTRO STAGIONI (P) Tomato, cheese, black forest ham, Italian pork sausage, artichokes, mushrooms	\$ 23.90
PIZZA TROPICAL (P) Tomato, cheese, cooked ham, capsicums, pineapples	\$ 23.90
PIZZA SALMON Tomato, cheese, smoked salmon, onions, capers	\$ 26.90
PIZZA SPICY POLLO Tomato, cheese, sliced roasted chicken breast, mushrooms and chilli flakes	\$ 25.90
VEGETARIANO CALZONE (V) 'Half Moon' shaped pizza, mozzarella cheese, assortment of vegetables, served with tomato sauce (Eggplant, Zucchini, capsicums & mushrooms)	\$ 22.90
CALZONE FARCITO WITH ITALIAN SAUSAGE (P) 'Half Moon' shaped pizza filled with cheese, Italian pork sausage, beef ragu, mushrooms, artichokes, tomato and grilled capsicums, served with tomato sauce	\$ 28.00

SECONDI PIATTI (MAIN COURSE)

FRITTO MISTO DELLA TRATTORIA WITH COTOLETTA DI PESCE An assortment of deep-fried seafood's, French fries and served with Arrabbiata sauce (Squid, mussel, dory fish, prawns, soft-shell crab)	\$ 26.90
FILETTO DI SALMONE ALLA GRIGLIA SU LETTO DI CAPONATA Grilled fillet of salmon with stewed vegetables in a rosemary garlic sauce	\$ 30.90
BRACIOLE DI MAIALE ALLA GRIGLIA (P) Pan-roast Pork chops with apple and cucumber salad in lemon olive dressing and French fries	\$ 28.90
COTOLETTA DI POLLO IMPANATA Breaded chicken breast cutlet, served with French fries and salad, lemon-olive dressing	\$ 22.90

ARROSTO DI MANZO GRIGLIATO IN SALSA AL PEPE NERO,
SERVITO CON VERDURE STUFATE E PATATINE FRITTE \$ 36.90
Grilled 250g striploin served with stewed vegetables, truffle French
fries and black pepper sauce

STRACCIETTI CON SALSA DI TARTUFO E PORCINI \$ 35.90
Sautéed pieces of beef with rosemary, porcini, truffle creamy sauce,
toasted bread, French fries

**ITALIAN STYLE SANDWICHES SERVED WITH FRENCH FRIES
AND MIXED SALAD (AVAILABLE FROM 12PM TO 6PM ONLY)**

CIABATTA VEGETRIANA (V) \$ 16.90
Vegetable stew and cheddar cheese, mayonnaise

CIABATTA CAPRESE (V) \$ 17.90
Fresh bufflao mozzarella cheese, roma tomato, oregano, basil

TRATTORIA ITALIAN CLUB (P) \$ 17.90
Cooked ham, pork salami, grilled chicken, grilled bacon, fried egg,
tomato and cheddar cheese, honey mustard dressing

CIABATTA AL SALMONE AFFUMICATO \$ 17.90
Smoked salmon, tomato, pickled, mayonnaise

PANINO PROSCIUTTO E FORMAGGIO ALLA GRIGLIA (P) \$ 18.90
Grilled triple sandwich bread with cooked ham and cheese, grilled
with eggs

CIABATTA CRAB \$ 18.90
Soft-shell crab fritter, gherkins, crispy mixed salad tossed with anchovies
dressing

**I DOLCI FATTI IN CASA
(DESSERTS HOME-MADE)**

TIRAMISU \$ 10.90

APPLE CRUMBLE \$ 10.90
Served with vanilla Ice-cream

PANNA COTTA \$ 10.90
Served with summer berries compote, honey and walnuts

HOME-BAKED CHOCOLATE BROWNIE	\$ 10.90
Serve warmed with summer berries compote, topped with vanilla Ice-cream	
AFFOGATO: VANILLA ICE-CREAM, HOT ESPRESSO	\$ 9.90
ADD AMARETTO	\$ 7.00
Gelato (Home made)	
Single	\$ 6
Double	\$ 10
Waffle cone	\$ 1

ALCOHOLIC DRINKS

BEERS DRAUGHT	
Tiger 330 ml	\$ 10.90
Tiger pint 500 ml	\$ 13.90
Erdinger 500 ml	\$ 15.90

BEERS BOTTLEED	
Peroni	\$ 13.90
Stark wheat	\$ 9.90
Stark low carb	\$ 9.90
Albens Apple cider	\$ 11.90

CLASSIC COCKTAILS	
Singapore sling	\$ 16.90
Mojito	\$ 17.90
Margarita	\$ 17.90
Long Island Iced Tea	\$ 17.90

SIGNATURE'S COCKTAIL	
Adamo	\$ 21.90
Eva	\$ 17.90

SPIRITS & LIQUORS	
Absolut Vodka	\$ 12.90
Gordon Gin	\$ 13.90
Mount gay golden rum	\$ 12.90
Bacardi Gold rum	\$ 13.90
Jim Beam	\$ 11.90
Johnnie Walker Black	\$ 13.90

Chivas	\$ 14.90
Bailey's Irish Cream	\$ 13.90
Tequila Jose Cuervo	\$ 15.90

ITALIAN SPIRITS

Campari	\$ 12.90
Amaretto di Saronno	\$ 14.90
Sambuca	\$ 16.90
Grappa	\$ 17.90
Limoncello	\$ 17.90

VINI DELLA CASA

WHITE

Trebbiano	
Glass	\$ 13
Carafa	\$ 36
Bottle	\$ 52

RED

Sangiovese	
Glass	\$ 13
Carafa	\$ 36
Bottle	\$ 52

VINI BIANCHI

PINOT GRIGIO

Glass	\$ 15
Bottle	\$ 57

SAUVIGNON BLANC

Glass	\$ 16
Bottle	\$ 69

VERMENTINO DI SARDEGNA (NO MORE ORVIETO)

Bottle	\$ 73
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VINI SPUMANTI

MOSCATO

Glass

\$ 17

Bottle

\$ 67

PROSECCO

Glass

\$ 18

Bottle

\$ 72

VINI ROSSI

SHIRAZ

Glass

\$ 15

Bottle

\$ 57

NERO D AVOLA

Glass

\$ 17

Bottle

\$ 69

MONTEPULCIANO

Bottle

\$ 75

CHIANTI

Bottle

\$ 77