

# SOLO

RISTORANTE

## EXECUTIVE SET LUNCH

3-COURSE \$38

4-COURSE \$48 [2 APPETIZERS, 1 MAIN, 1 DESSERT]

### APPETIZERS

#### BURRATINA

Burratina cheese, tonnato sauce, fennel salad, citrus

#### CARPACCIO +\$8

Thin sliced beef carpaccio, figs, primo sale cheese, toasted walnuts

#### ZUPPA DI MAIS [V]

Yellow corn soup, Chianti wine pears & croutons

#### GAMBERI E FAVA +\$8

Grilled prawns, fava beans, sundried tomatoes, spiced chick peas

### MAINS

#### BRAISED PORK BELLY +\$10

Housemade balsamic pork belly, butternut puree, Sangiovese, spinach

#### RIGATONI [V]

Basil green peas, asparagus, pistachios & lemon

#### BRANZINO

Grilled seabass, potatoes rosemary veloute, spinach

#### TAGLIATELLE +\$12

Egg tagliatelle, crab meat ragout, sea urchin sauce, smoked paprika

#### CONTROFILETTO DI MANZO +\$20

200g Angus sirloin, vanilla glazed baby carrots, mustard, jus

### DESSERTS / COFFEE TEA

#### TORTA ALLE NOCI

Walnut caramel tart, thyme fresh cream

#### IL SOLO TIRAMISU +\$6

Fluffy Mascarpone cream, coffee savoiardi bisquit, cocoa crumble

#### CHEESE OF THE DAY+8

Selected cheese, orange compote spiced walnuts, apricot

#### COFFEE/TEA

Peppermint, earl grey, english breakfast, chamomile Americano, macchiato, espresso, cappucino, latte

### DRINKS [\$14 EACH]

#### MENABREA BEER, HOUSE PINOT GRIGIO, HOUSE PRIMITIVO RED, PROSECCO

Please inform us of any dietary restrictions or allergies  
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Service charge and prevailing government taxes not included.  
Prices are in SGD.