



SOLO RISTORANTE'S
SATURDAY PASTA MANCINI
FREE FLOW BRUNCH
\$48++/PAX

SOLO
RISTORANTE

SPAGHETTI

SEA URCHIN SAUCE, CRAB SALAD, LEMON ZEST

RIGATONI

ALLA CARBONARA, PECORINO ROMANO, GUANCIALE, BLACK PEPPER

PACCHERI

SLOW BRAISED PORK RAGOUT, GRANA PADANO

FUSILLI [V]

BASIL PISTACHIO PESTO, TOMATO, GRANA PADANO

CHEF'S SURPRISE PASTA

ADD ON

BURRATINA, MELON, CHERRY TOMATOES \$15

BEETROOT CARPACCIO, ORANGE, YOGHURT \$18

GARLIC CHILLI PRAWNS, SOFT POTATO 3PCS \$20

MORTADELLA PICKLED WINE PEARS \$18

200G ANGUS RIBEYE STEAK \$48

TIRAMISU \$12

SEASONAL TART \$12

GELATO \$6/SCOOP

Please inform us of any dietary restrictions / allergies
Prices are subject to service charge & government taxes



Introducing the world's favourite Italian premium dried pasta - Pasta Mancini, from field to fork - uses their own planted wheat from Le Marche region since 1938. Buonappetito!

DRINKS

1 FOR 1 SELECTED HOUSEPOUR WHITE/RED BY GLASS

10% ON ALL HOUSEPOUR BOTTLES

\$15 ON SELECTED ITALIAN CLASSIC COCKTAILS [NEGRONI, APEROL SPRITZ, HUGO SPRITZ, AMERICANO]

WINE OF THE MONTH

LA SPINETTA DERTHONA TIMORASSO \$78

CRISP, MINERAL, AROMATIC WHITE FROM PIETMONTE TO PAIR
PERFECTLY WITH YOUR PASTA

T&Cs

Free flow starts at 90mins from time of reservations

Kids below 10 years old eats free

No preordering of more than 1 pasta per time as we want you to
enjoy the freshness of pasta & warm plates

No takeaway is allowed, any wastage will incur a charge of \$20

Our free flow pasta menu change & rotate regularly so enjoy
while it last!

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