



Antipasti

Focaccia ai Pomodori Secchi (6 pcs) Sundried Tomato Focaccia Ginger Flower Salsa Verde	5
Cavolfiore in Pastella Fried Cauliflower Pecorino Cheese Custard Smoked Paprika Grana Padano Rosemary	16
Gamberi in Saor Fried Sweet & Sour Prawns Red Onions Pine Nuts Raisins Aged Vinegar	20
il Giardino Patate Pressate al Coltello Pressed Potatoes Scallion Kelp Roasted Garlic Aioli	16
Salmone Affumicato Mantecato su Crostini Whipped Smoked Salmon Grilled Polenta Crostini Dill Extra Virgin Olive Oil	18
Crocchette di Parmigiana di Melanzane Fried Eggplant Parmigiana Spicy Tomato Sauce Grated Parmigiano Reggiano	12 (3 pcs) 18 (6 pcs)
Stracciatella Cheese Stracciatella Cheese Trapanese & Mint Pesto Toasted Almonds Rocket Salad Sour Plum Tomatoes Add on Parma Ham +14	24
Fritto Misto di Mare Fried Seafood Patagonian Squid Prawns Mussels Green Chili Lemon Aioli Dehydrated Curry Leaf House-made Spice	20 (Half) 32 (Regular)
il Giardino Polpo alla Veneziana Slow Braised Octopus Mashed Potatoes Fresh Lemon Laudemio Extra Virgin Olive Oil Gremolata *Table Side Service *Please allow 20 minutes preparation time	28 (Half) 38 (Regular)

SIGNATURE DISH VEGETARIAN PORK

Experience rustic Italian charm at *il Giardino*, with our delicious Cicchetti-style small plates, made with the finest local ingredients inspired by Singapore Botanic Gardens. It's a garden of gatherings, with family and friends where every meal feels like coming home.

Pasta

Ravioli di Porcini e Ricotta Pear Compote 5 Cheese Sauce Fried Sage Hazelnut	26
Linguine Fried Soft-Shell Crab Bottarga Anchovy Kelp Chili Lemon Parsley	28
Mafalde White Lamb Ragout Mascarpone Mint Pecorino	28
Spaghetti alle Vongole Fresh Clams Garlic Chilli Parsley Herb Crumbs White Wine	28
Fusilli in Salsa Italian Bronze Dice Extruded Fusilli White Anchovies Slow-Cooked Sweet Onions Toasted Breadcrumbs Parsley	28
Mafalde Cacio e Pepe Grana Padano Pecorino Freshly Ground Black Kampot Pepper *Table Side Service *Please allow 20 minutes preparation time	28

Pizza

Pizza Bianca Fior di Latte Truffle Cream Stracciatella Mushrooms Egg	32
Pizza Rossa Fior di Latte Tomatoes Chilli Honey Calabrian 'Nduja Salami	32
Pizza Verde Fior di Latte Pesto Prawns Squid Smoked Salmon Rocket Salad Toasted Bread Crumbs	34

Secondi e Piatti da Condividere

Zucca Arrosto alla Siciliana Roasted Pumpkin Sicilian-Style Tomato Sauce Olives Pine Nuts Star Anise	22
Salmone Reale in Padella Pan-Roasted Salmon Eggplant Caponata Ginger Flower Salsa Verde Parsley & Pine Nuts Crust	32
Pollo Ruspante Arrosto (450 gm) Roasted Chicken Rocket Salad Fresh Lemon Amalfi Lemon Caper Sauce	24 (Half) 38 (Whole)
Anatra Arrosto al Valpolicella Roasted Duck Leg Soft Whipped Potatoes Soffritto Valpolicella Ripasso Kaffir Lime Gremolata	38
Tagliata di Manzo Roasted Grain-Fed Ribeye Rocket Salad Rosemary Red Wine Sauce Parmigiano Reggiano	38 / 65 150gm / 300gm
Barramundi al Forno (400 - 500 gm) Roasted Barramundi Grilled Lemon Smoked Fennel & Orange Salad Marinated Cherry Tomatoes Dill	55
Tiramisù al Pistacchio Ladyfinger Sponge Espresso Coffee Toasted Sicilian Pistachio Pistachio Mascarpone Cream	16
il Giardino Bianco Jasmine Pearl Panna Cotta Lychee Gel Fresh Seasonal Berries Citrus Crumbs	16
Cannoli Ricotta Cheese Candied Fruit Toasted Hazelnuts	16
Millefoglie alla Crema di Vaniglia Mille-feuille Madagascar Vanilla Crispy Puff Pastry Pistachio Anise Sugar *Serves 2 Pax	22

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.