

Cicchetti

Sarde in Saor

Fried Sweet & Sour Sardines | Red Onions | Pine Nuts | Raisins
Aged Vinegar | Toasted Baguette

Baccalà Mantecato

Whipped Salted Cod | Dill | Parsley | Lemon | Toasted Baguette

Verdure Marinate

Stracciatella Cheese | Marinated Vegetables
Italian Herbs | Toasted Baguette

Polpo Stufato

Mashed Potatoes | Slow-Cooked Octopus | Toasted Baguette

Antipasti

Focaccia ai Pomodori Secchi (6 pcs)

Sundried Tomato Focaccia | Ginger Flower Salsa Verde

Cavolfiore in Pastella

Fried Cauliflower | Pecorino Cheese Custard
Smoked Paprika | Grana Padano | Rosemary

Gamberi in Saor

Fried Sweet & Sour Prawns | Red Onions | Pine Nuts
Raisins | Aged Vinegar

il Giardino Patate Pressate al Coltello

Pressed Potatoes | Scallion | Kelp | Roasted Garlic Aioli

Salmone Affumicato Mantecato su Crostini

Whipped Smoked Salmon | Grilled Polenta | Crostini
Dill | Extra Virgin Olive Oil

Crocchette di Parmigiana di Melanzane

Fried Eggplant Parmigiana | Spicy Tomato Sauce
Grated Parmigiano Reggiano

Stracciatella Cheese

Stracciatella Cheese | Trapanese & Mint Pesto
Toasted Almonds | Rocket Salad | Sour Plum Tomatoes
Add on Parma Ham +14

Fritto Misto di Mare

Fried Seafood | Patagonian Squid | Prawns
Mussels | Green Chili | Lemon Aioli
Dehydrated Curry Leaf | House-made Spice

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

12 (Selection of 3)
15 (Selection of 4)



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

Linguine

Fried Soft-Shell Crab | Bottarga | Anchovy | Kelp | Chili | Lemon | Parsley

Mafalde

White Lamb Ragout | Mascarpone | Mint | Pecorino

Spaghetti alle Vongole

Fresh Clams | Garlic | Chilli | Parsley | Herb Crumbs | White Wine

Fusilli in Salsa

Italian Bronze Dice Extruded Fusilli
White Anchovies | Slow-Cooked Sweet Onions
Toasted Breadcrumbs | Parsley

Mafalde Cacio e Pepe

Grana Padano | Pecorino | Freshly Ground Black Kampot Pepper
*Table Side Service
*Please allow 20 minutes preparation time

Pizza

Pizza Bianca

Fior di Latte | Truffle Cream | Stracciatella | Mushrooms | Egg

Pizza Rossa

Fior di Latte | Tomatoes | Chilli Honey | Calabrian 'Nduja | Salami

Pizza Verde

Fior di Latte | Pesto | Prawns | Squid | Smoked Salmon
Rocket Salad | Toasted Bread Crumbs

SIGNATURE DISH VEGETARIAN PORK

Secondi e Piatti da Condividere

Zucca Arrosto alla Siciliana

Roasted Pumpkin | Sicilian-Style Tomato Sauce | Olives
Pine Nuts | Star Anise

Salmone Reale in Padella

Pan-Roasted Salmon | Eggplant Caponata
Ginger Flower Salsa Verde | Parsley & Pine Nuts Crust

Pollo Ruspante Arrosto (450 gm)

Roasted Chicken | Rocket Salad | Fresh Lemon
Amalfi Lemon Caper Sauce

Anatra Arrosto al Valpolicella

Roasted Duck Leg | Soft Whipped Potatoes | Soffritto
Valpolicella Ripasso | Kaffir Lime Gremolata

Tagliata di Manzo

Roasted Grain-Fed Ribeye | Rocket Salad
Rosemary Red Wine Sauce | Parmigiano Reggiano

Barramundi al Forno (400 - 500 gm)

Roasted Barramundi | Grilled Lemon
Smoked Fennel & Orange Salad | Marinated Cherry Tomatoes | Dill

Dolci

Tiramisù al Pistacchio

Ladyfinger Sponge | Espresso Coffee | Toasted Sicilian Pistachio
Pistachio Mascarpone Cream

il Giardino Bianco

Jasmine Pearl Panna Cotta | Lychee Gel
Fresh Seasonal Berries | Citrus Crumbs

Cannoli

Ricotta Cheese | Candied Fruit | Toasted Hazelnuts

Millefoglie alla Crema di Vaniglia

Mille-feuille | Madagascar Vanilla | Crispy Puff Pastry
Pistachio | Anise Sugar
*Serves 2 Pax

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