





BRUSCHETTA STRACCIATELLA E CRUDO

## CIAO AMICO MIO!

Step into the heart of Southern Italy, where meals are more than just food — they're moments shared, stories told, and traditions passed down through generations.

Our menu is a tribute to the rustic charm and soulful flavours of the South - from sun-ripened tomatoes and golden olive oil to handmade pastas, freshly caught seafood, and wood-fired delights. Every dish is inspired by the warmth of Italian homes, where the kitchen is always open, and guests are treated like family.

Let us take you on a journey through the villages and coastlines of Southern Italy — filled with rich flavours, heartfelt cooking, and the unmistakable warmth of true Italian hospitality.

## BUON APPETITO!

*DA,*  
**Waterfall Ristorante Italiano's Team**



ZUPPA DI PESCE

# Come A Casa

FOR SHARING

(GOOD FOR 2 – 3 PERSONS)

## LINGUINE AI FRUTTI DI MARE IN CROSTA DI PANE | 88

*Linguine Pasta, Clam, Prawn, Squid, Octopus, Seabass*

*A, G, SE, SH*

## ZUPPA DI PESCE | 98

*Fish Stew, Whole Lobster, Prawn, Clam, Fish, Octopus, Tomato, Garlic Bread*

*A, G, SE, SH*

## 1 KG BRANZINO AL SALE | 138

\* Requires 30 minutes preparation time

*Wild-Caught Mediterranean Seabass, Sea Salt Crust*

*E, SE *

## 1 KG FIORENTINA ALLA GRIGLIA | 168

*200 Days Grain-Fed Stockyard Grilled Angus Beef T-Bone Steak*

## 1 KG POLLO ARROSTO LIMONE E ROSMARINO | 78

*Whole Roasted Chicken Marinated with Lemon, Rosemary*



## 1 KG POLPO ALLA BRACE | 108

*Grilled Whole Octopus*

*SE *

## CONTORNI (SIDES) | 13

*Grilled Asparagus*

*Grilled Zucchini*

*Sautéed Spinach*

*Sautéed Mushroom*

*Mixed Salad *

*Homemade Fries*

*D, V*

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |  
T Tree Nuts | V Vegetarian  Rooted in Nature  Signature Dish

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**BRUSCHETTA  
STRACCIATELLA E CRUDO**



**TARTARA DI TONNO PINNA GIALLA E  
AVOCADO ALLO ZENZERO**

# Antipasti

## STARTERS

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### BRUSCHETTA STRACCIATELLA E CRUDO | 25

2 Slices of Grilled White Bread Topped with Stracciatella Cheese, Parma Ham, Balsamic Caviar

D, G, P

### PARMIGIANA DI MELANZANE | 26

Eggplant, Parmesan Cheese, Tomato

D, G, V

### VITELLO TONNATO | 32

Sliced Veal Dressed with Tuna, Caper, Anchovy Cream

D, E, SE

### TARTARA DI TONNO PINNA GIALLA E

### AVOCADO ALLO ZENZERO | 33

Sashimi-Grade Raw Yellowfin Tuna Tartare, Avocado, Salmon Roe, Spring Onion, Seaweed,  
Crouton, Light Ginger Dressing, Mango, Raspberry Coulis

G, SE

### PORCHETTA ALLA BIRRA | 26

Beer Marinated Pork Belly, Dijon Mustard

A, P

### BURRATA PUGLIESE | 35

Burrata, Rocket Salad, Parma Ham, Cherry Tomato, Olive

D, P

### FRITTURA DI PESCE | 35

Mixed Fried Seafood

E, G, SE, SH

### CARPACCIO DI MANZO AL COLTELLO | 38

Beef Tenderloin Carpaccio, Rocket Salad, Parmesan Cheese, Balsamic Reduction

D

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |  
T Tree Nuts | V Vegetarian  Rooted in Nature  Signature Dish

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A wooden honey dipper is shown pouring a stream of golden honey over a bowl of food. The bowl contains several round, golden-brown fried items, likely croquettes, topped with a salad of cherry tomatoes, walnuts, and fresh herbs. In the background, there is a bowl of lemons and another bowl of soup.

VELLUTATA DI ZUCCA E  
CAPESANTE

CAPRINA

# Insalate

## SALADS

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### MISTA | 26

*Romaine Salad, Chicken, Buffalo Cheese, Tomato, Avocado, Crouton, Mustard Dressing*

D, G 🌿

### CAPRINA | 27

*Salad, Walnut, Parma Ham, Breaded Melted Goat Cheese, Honey, Thyme, Cherry Tomato*

D, E, G, P, T 🌿

### RUCOLA | 25

*Rocket Salad, Parmesan Cheese, Tomato, Olive, Balsamic Reduction*

D, V 🌿

# Vellutate

## SOUPS

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### VELLUTATA DI ZUCCA E CAPESANTE | 23

*Pumpkin Soup, Roasted Scallop*

SH

### VELLUTATA DI FUNGHI | 22

*Creamy Button and Porcini Mushroom Soup, Truffle Flavoured Crouton*

D, G, V

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |  
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ASSORTIMENTO DI  
FORMAGGI

300G BURRATA  
CON SALUMI

ASSORTIMENTO DI  
SALUMI E FORMAGGI



# Salumi E Formaggi

COLD CUTS AND CHEESES

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## ASSORTIMENTO DI SALUMI | 39

*Assorted Italian Cold Cuts*

G, P, T

## ASSORTIMENTO DI FORMAGGI | 36

*Assorted Italian Cheese*

D, G, V

## ASSORTIMENTO DI SALUMI E FORMAGGI | 46

*Assorted Italian Cold Cuts and Cheese*

D, G, P, T

## 300G BURRATA CON SALUMI | 66

(GOOD FOR 2 – 3 PERSONS)

*Burrata, Assorted Italian Cold Cuts, Rocket Salad, Olive, Caper*

D, P, T



CAPRICCIO

ESTIVA

# Le Pizze

## Classico

### CAPRICCIO | 34

Tomato, Mozzarella, Artichoke,  
Assorted Mushrooms, Black Olive, Cooked Ham  
D, G, P

### MARGHERITA | 30

Tomato Sauce, Mozzarella Cheese, Basil  
D, G, V

### DIAVOLA | 35

Tomato Sauce, Mozzarella Cheese,  
Mildly Spicy Calabrian Soppresata Salami,  
Taleggio Cheese  
D, G, P

### DELLA NONNA | 33

Tomato, Mozzarella, Eggplant Parmigiana,  
Mortadella, Burrata Cheese  
D, G, P, T

### FRIARELLI E SALSICCIA | 35

Mozzarella, Broccolini, Italian Sausage,  
Cherry Tomato, Chilli  
D, G, P

## Gourmet

### LINGUA SALENTINA | 28

Long Shape Pizza, Tomato Sauce, Cherry Tomato, Olives,  
Capers, Buffalo Cheese, Basil  
D, G, V

### PUGLIESE | 36

Tomato Sauce, Capocollo Azienda Santoro,  
Stracciatella Cheese, Yellow Cherry Tomato  
D, G, P

### ROTOLINO | 36

Folded Long Pizza, Cooked Ham,  
Parmesan Cheese, Mascarpone, Truffle Cream  
D, G, P

### RUSTICA | 33

Mozzarella, Goat Cheese, Walnut Crumble,  
Thyme, Honey, Dry Fig  
D, G, T, V

### ESTIVA | 37

Tomato Sauce, Buffalo Cheese, Mozzarella Cheese,  
Parma Ham, Rocket Leaves  
D, G, P

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | P Pork | S Soy | SE Seafood | SH Shellfish |  
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# Le Paste Classiche

\* Gluten-Free Option Available Upon Request

## SPAGHETTI ALLA NAPOLETANA | 27

*Spaghetti, Fresh Tomato Sauce, Basil*

G, V

## FETTUCCHINE ALLA BOLOGNESE | 30

*Fettuccine, Bolognese Sauce, Parmesan Cheese*

D, G, P

## SPAGHETTI ALLE VONGOLE | 33

*Spaghetti, Clams, White Wine, Parsley, Garlic, Black Pepper*

A, G, SH

## LINGUINE ALLA PESCATORA | 39

*Linguine, Seabass, Clam, Prawn, Squid, Cherry Tomato, Caper, Anchovy, Fish Stock*

A, G, SE, SH

## GNOCCHI ALLA SORRENTINA | 29

*Baked Gnocchi in Tomato Sauce, Basil, Mozzarella Cheese, Parmesan Cheese*

D, G, V

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**ORECCHIETTE AL RAGU  
DI BRACIOLE**

**SPAGHETTI ALLA CHITARRA  
CON ARAGOSTA E POMODORINI**

# Signature Homemade Pastas

*\* Gluten-Free Option Available Upon Request*

## **SPAGHETTI ALLA CHITARRA CON ARAGOSTA E POMODORINI | 69**

*Squid Ink Spaghetti Alla Chitarra, Whole Boston Lobster, Cherry Tomato*

*A, G, SH *

## **RAVIOLI AI FUNGHI FONDUTA DI PARMIGIANO E SALSA TARTUFATA | 34**

*Mushroom Ravioli, Parmesan Fondue, Truffle Sauce*

*D, E, G, V*

## **PAPPARDELLE ALLA ROMANA | 30**

*Pappardelle, Traditional Chicken Ragout*

*D, G*

## **CONCHIGLIE ZAFFERANO VONGOLE GAMBERI E BOTTARGA | 40**

*Conchiglie, Prawn, Clam, Saffron, Bottarga*

*A, D, G, SE, SH*

## **TAGLIOLINI POLPA DI GRANCHIO POMODORINI E LIMONE | 43**

*Tagliolini, Crab Meat, Cherry Tomato, Lemon Butter*

*A, D, G, SH*

## **ORECCHIETTE AL RAGU DI BRACIOLE | 33**

*Orecchiette, Slow-Cooked Pork, Pecorino, Parsley*

*A, D, G, P*

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POLPO ALLA  
GRIGLIA



250G BISTECCA ALLA  
GRIGLIA PATATE FRITTE  
FATTE IN CASA

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## MAIN COURSE

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**POLPO ALLA GRIGLIA, ZUCCA ARROSTO,  
SALSA DI PORRI, DRESSING AGLI AGRUMI | 52**

*Grilled Octopus Leg, Roasted Pumpkin Puree, Grilled Leek Sauce, Citrus Dressing, Chilli Sauce*  
D, SE 

 **250G BISTECCA ALLA GRIGLIA PATATE FRITTE  
FATTE IN CASA | 69**

*200 Days Stockyard Grain-Fed Angus Beef Ribeye (MBS2-4),  
Potato Fries, Mixed Salad, Parmesan Cheese, Sundried Tomato, Beef Jus*  
A, D, G

**CARRE' DI AGNELLO SALSA AL ROSMARINO PUREA  
DI PATATE ALLO ZAFFERANO ASPARAGI | 45**

*Australian Grilled Lamb Rack, Rosemary Jus, Saffron Potato Cream, Grilled Asparagus*  
A, D, G

**BRANZINO ALLA GRIGLIA, PUREA DI FAVE SECCHIE,  
SALSA VERDE, MISTICANZA | 43**

*Mediterranean Seabass Fillet, Dried Broad Beans Purée, Green Sauce, Seasonal Mixed Salad*

**GUANCIA DI MAIALE BRASATA CON POLENTA | 38**

*Braised Pork Cheek, Fried Herbs Polenta*  
A, D, G, P

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PANNA COTTA ALLA  
FRAGOLA



SHARING DESSERT  
PLATTER

# Dolci

## DESSERTS

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### **BIGNE CREMA DI NUTELLA NOCCIOLE E PANNA | 16**

*Cream Puff with Nutella, Chantilly*

*D, E, G, T*

### **PANNA COTTA ALLA FRAGOLA | 16**

*Homemade Vanilla Panna Cotta, Strawberry Compote*

*D, P*

### **CANNOLO SICILIANO FATTO IN CASA | 16**

*Sicilian Cannolo, Sweetened Ricotta Cheese, Orange Zest,*

*Bitter Chocolate Chip, Grounded Pistachio*

*D, E, G, T*

### **TIRAMISU | 16**

*Homemade Classic Tiramisu, Mascarpone Cream, Espresso Coffee, Amaretto Liquor*

*A, D, E, G*

### **TORTINO AL CIOCCOLATO | 16**

*Warm Molten Centered Chocolate Cake, Chocolate Sauce, Vanilla Ice Cream*

*D, E, G, T*

### **SHARING DESSERT PLATTER | 46**

**(GOOD FOR 2 – 3 PERSONS)**

*Choose 3 from Á La Carte Desserts*

*D, E, G, N, T*

### **GELATI AND SORBETTI**

**Ice Cream and Sorbet**

*Pistachio / Vanilla / Chocolate / Mango / Lemon*

*D, E, G, T*

*1 Scoop | 6    2 Scoops | 11    3 Scoops | 16*

### **AFFOGATO | 16**

**Available in 3 flavours, Espresso**

*Vanilla / Chocolate / Pistachio*

*D, E, T*

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*Authentic Italian Cuisine*