

FICO

A SEASONAL MENU GUIDED BY CUCINA POVERA, A WASTE-NOT-WANT-NOT APPROACH THAT SEES SIMPLE, HUMBLE INGREDIENTS TRANSFORMED INTO SHARING DISHES THAT PLEASE EVERY PALATE AND NOURISH THE SOUL.

WE ARE PROUD TO BRING IN GRAINS, CHEESE, OLIVE OIL, VEGETABLES AND SEAFOOD SOURCED DIRECTLY FROM PUGLIA, A FIRST IN SINGAPORE.

BEGIN WITH APERITIVOS, PASS AROUND SMALL PLATES AND FOCACCINA, SAVOUR PASTA. THEN IT'S YOUR CALL: TERRINAS OR MAINS. JUST SAVE SPACE FOR DESSERT—IT'S MY WAY.

—MIRKO FEBBRILE

@FICOMASSERIA | FICOMASSERIA.COM

APERITIVO

LIGHT BITES TO START YOUR MEAL,
BEST ENJOYED BY HAND

-  MORTADELLA BOLOGNA
pistachio
-  PROSCIUTTO
24 months
-  OLIVES BELLA DI CERIGNOLA
marinated with thyme and citrus
-  TARALLI
Puglian breadsticks

FOCACCINA

8" FOCACCIA-PIZZA LOVE CHILD,
80% SEMOLA DOUGH FOR THE PERFECT
LIGHTNESS AND CRUNCH

-   SAN MARZANO TOMATOES
bufala mozzarella, basil, EVOO
-  RED ONIONS OF ACQUAVIVA
goat milk blue cheese, fior di latte,
fried sage, acacia honey
-   CARBONARA
leeks, guanciale, pecorino coratino, eggs

SMALL PLATES

BIG FLAVOURS COME IN SMALL PACKAGES

-  FRITTO MISTO
calamari, prawns, snapper, yogurt dip
-  BURRATA DI PUGLIA SALAD
San Marzano tomatoes, oregano, basil
-   FRIED SAGE
aged ricotta, chestnut honey

TERRINA

HEARTY FLAVOURS, SLOWLY BAKED
IN TERRACOTTA CLAY POTS

-  CARDONCELLI MUSHROOMS
pecorino, garlic, parsley
-   BAKED TOMINO
pancetta, rosemary
-  EGGPLANT PARMIGIANA

EAT FIRST

 - SIGNATURES •  - VEGETARIAN •  - PORK

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE.

EAT
NEXT

FRESH PASTA

KNEADED DAILY FROM THE FINEST APULIAN GRAINS

- 🌿 **MAFALDINE**
ossobuco, almonds, Primitivo di Puglia
- 🐷 **RAVIOLI PARMA HAM & MORTADELLA**
nduja, sage, brown butter
- 🌿 **PACCHERI**
stracciatella, tomato sauce, EVOO
- 🌿 **LINGUINE**
vongole, parsley, Vermentino IGP
- 🌿 **SPAGHETTI**
cacio e pepe
MIN. ORDER OF 2 TO BE SERVED FROM A PECORINO WHEEL

MAINS

BOLD, SAVOURY FLAVOURS CRAFTED
FROM THE DAY'S FRESHEST HARVEST

- 🌿 **CHARCOAL-GRILLED OCTOPUS**
oregano gremolata, peasant sauce, olives, capers
- 🐷 **PORK COLLAR**
grilled asparagus, potato mash, chives salmoriglio
- 🌿 **FARM-FED CHICKEN MILANESE**
pomodoro sauce, fennel and radish salad
- CATCH OF THE DAY**
ask our service staff
- BEEF COSTATA** 1.3KG, SERVES 4-5
grass-fed bone-in ribeye

EAT
LAST

DESSERTS

DOLCI TO END ON THE PERFECT NOTE

- CHOCOLATE SORBET**
tulakalum 75% single origin
- 🌿 **BURRATA GELATO**
strawberry & tomato jam, EVOO
- FICO'S TIRAMISU**
ladyfinger, mascarpone, espresso
- 🌿 **MILLE-FEUILLE**
feuilletine, vanilla diplomat, salted caramel
- LEMON MERINGUE TART**
strawberry sorbet, hazelnut biscotto
- CHERRY VANILLA SEMIFREDDO**
pistachio, yogurt

🌿 - SIGNATURES • 🌿 - VEGETARIAN • 🐷 - PORK

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE.