



COMMUNAL MENU

\$68++ PER PAX | MIN. 2 PAX



Gather around the table at il Giardino, where the joy of dining is found in sharing. Inspired by Venetian cicchetti traditions, our plates are made for passing, tasting, and enjoying together amid the lush greenery of the Singapore Botanic Gardens.



TO START

Sundried Tomato Focaccia with Ginger Flower Salsa Verde

APPETISERS

Choice of 4 Per Table

Panzanella 'Singapura' (V)

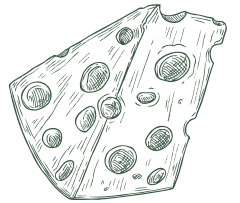
Green Mango | Cashew Nuts | Olives | Fennel | Citrus | Heirloom Tomatoes
Croutons | Pecorino | Smoked Tamarind Vinaigrette

il Giardino Hand-Cut Pressed Potatoes

Scallion | Kelp | Roasted Garlic Aioli

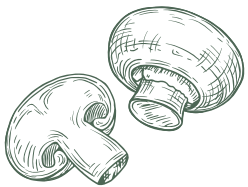
Fried Mixed Seafood 'Fritto Misto'

Patagonian Squid | Prawns | Mussels | Green Chili
Dehydrated Curry Leaves | House-Made Spice | Lemon Aioli



Artigiana Stracciatella (V)

Sour Plum Tomatoes | Carrot Puree
Trapanese & Mint Pesto | Toasted Almonds



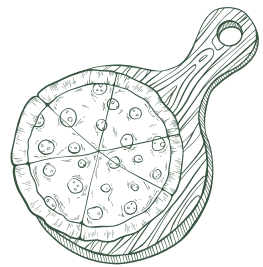
il Giardino Slow Cooked Venetian Octopus

Fresh Lemon | Gremolata | Toasted Bread
Laudemio Extra Virgin Olive Oil

Table Side Service

Please allow 20 minutes preparation time

Supplementary \$22++ (S)



PASTA & PIZZA

2 pax – Choice of 1
3 pax & above – Choice of 2

Spaghetti alle Vongole

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

Porcini & Ricotta Cheese Ravioli (V)

Fried Sage | Hazelnut | Pear Compote | 5 Cheese Sauce

Margherita (V)

Sun Dried Tomatoes | Basil | Buffalo Mozzarella Cheese | Smoked Tomato Ketchup

Parma

Parma Ham | Mushrooms | Arugula | Honey | Truffle Cream
Supplementary \$15++



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



MAIN COURSE

2-3 pax – Choice of 2

4 pax – Choice of 3

5 pax & above – All will be served excluding supplementary dish

Broccoli 'Steak' alla Siciliana (V)

Olives | Capers | Pine Nuts | Raisins | Sicilian-style Sauce of Tomatoes

½ Roasted Corn-fed Chicken

Rocket Salad | Fresh Lemon | Amalfi Lemon Caper Sauce

Pan Roasted King Salmon

Eggplant Caponata | Parsley & Pine Nuts Crust | Ginger Flower Salsa Verde | Fresh Lemon

Slow Braised Osso Bucco

Soft Whipped Potatoes | Barolo Wine Jus | Kaffir Lime Gremolata

Roasted Angus Grain-Fed Ribeye Steak 'Tagliata'

Rocket Salad | Parmesan Cheese | Rosemary Red Wine Sauce

Supplementary: 150g – \$24++ | 300g – \$48++



DESSERT

All will be served

il Giardino Affogato

Hazelnut Gelato | Almond & Coffee Crumb

Valrhona Chocolate Sauce | Espresso



Crispy, Fried Italian Pastries 'Chiacchiere'

Choice of Vanilla Gelato | Hazelnut Gelato

Honey Ginger Sorbet | Blood Orange Sorbet

Additional Scoop at \$5++



Stay in the loop!

Follow us on Instagram for the latest events and specials.



@thegaragesbg



@ilgiardino.sg

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