

Small Plates

Sundried Tomato Focaccia (6 pcs) Ginger Flower Salsa Verde	5
Battered Cauliflower Florets (V) Smoked Paprika Grana Padano Rosemary Pecorino Cheese Custard	16
Panzanella 'Singapura' (V) Green Mango Cashew Nuts Olives Fennel Citrus Heirloom Tomatoes Croutons Pecorino Smoked Tamarind Vinaigrette	16
il Giardino Hand Cut Pressed Potatoes Scallion Kelp Roasted Garlic Aioli	16
Italian Harvest Salad (P) Spicy Salami Roasted Red Peppers Arugula Grana Padano Roasted Eggplant Roasted Zucchini Balsamic Vinaigrette	18
Eggplant Parmigiana Croquette (V) Grated Parmesan Cheese Spicy Tomato Sauce	12 (3 pcs) 18 (6 pcs)
Stracciatella Cheese (V) Trapanese & Mint Pesto Toasted Almonds Rocket Salad Sour Plum Tomatoes <i>Add on Parma Ham (P) +14</i>	24
Fried Mixed Seafood 'Fritto Misto' Patagonian Squid Prawns Mussels Green Chilli Dehydrated Curry Leaf House-made Spice Lemon Aioli	20 (Half) 32 (Regular)
il Giardino Slow Cooked Venetian Octopus Fresh Lemon Gremolata Toasted Bread Laudemio Extra Virgin Olive Oil <i>*Table Side Service</i> <i>*Please allow 20 minutes preparation time</i>	28 (Half) 38 (Regular)
(V) - VEGETARIAN (P) - 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

Porcini & Ricotta Cheese Ravioli (V) Fried Sage Hazelnut Pear Compote 5-Cheese Sauce	26
Linguine Soft Shell Crab Bottarga Anchovy Kelp Chilli Lemon Parsley	28
Mafalde White Lamb Ragout Mint Pecorino Mascarpone	28
Spaghetti alle Vongole Fresh Clams Garlic Chilli Parsley Herb Crumbs White Wine	28
Tagliatelle Wagyu Beef Rendang Tomatoes Coconut Emulsion Kaffir Leaf Oil	28
Mafalde Cacio e Pepe Grana Padano Pecorino Cheese Freshly Ground Kampot Black Pepper <i>*Table Side Service</i> <i>*Please allow 20 minutes preparation time</i>	28

Ciabatta Romana Pizza

Margherita (V) Sun Dried Tomatoes Basil Buffalo Mozzarella Cheese Smoked Tomato Sauce	16 (H) 24 (R)
Parma (P) Parma Ham Mushrooms Arugula Honey Truffle Cream	19 (H) 28 (R)
Pesto Prawns Pecorino Cheese Toasted Almonds Trapanese Pesto	19 (H) 28 (R)

Sharing Plates / Mains

Broccoli 'Steak' alla Siciliana (V) Olives Capers Pine Nuts Raisins Sicilian-style Sauce of Tomatoes	18
Pan Roasted King Salmon Eggplant Caponata Parsley & Pine Nuts Crust Fresh Lemon Ginger Flower Salsa Verde	32
Roasted Corn-Fed Chicken (450 gm) Rocket Salad Fresh Lemon Amalfi Lemon Caper Sauce	22 (Half) 32 (Whole)
Slow Braised Osso Bucco Soft Whipped Potatoes Kaffir Lime Gremolata Barolo Wine Jus	38
Roasted Angus Grain-Fed Ribeye Steak 'Tagliata' Rocket Salad Parmesan Rosemary Red Wine Sauce	38 / 65 150gm / 300gm
Oven Baked Baby Barramundi (400 - 500 gm) Grilled Lemon Smoked Fennel & Orange Salad Marinated Cherry Tomatoes Dill	55

Dessert

Pistachio Tiramisù Ladyfinger Sponge Coffee Toasted Sicilian Pistachio Pistachio Mascarpone Cream	14
il Giardino Affogato Hazelnut Gelato Almond & Coffee Crumbs Valrhona Chocolate Sauce Espresso	14
il Giardino Bianco Jasmine Pearl Panna Cotta Lychee Gel Fresh Seasonal Berries Citrus Crumbs	16
Crispy, Fried Italian Pastries 'Chiacchiere' <i>Choice of Gelato or Sorbet</i> Vanilla Gelato Hazelnut Gelato Honey Ginger Sorbet Blood Orange Sorbet <i>(Additional Scoop +5)</i>	16
Millefoglie alla Crema di Vaniglia Madagascar Vanilla Crispy Puff Pastry Toasted Sicilian Pistachio Anise Sugar <i>*Serves 2 Pax</i>	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.