

# GRIGLIA

OPEN FIRE ITALIAN KITCHEN

This is the journey to explore the joy of summer 'grigliata', where sharing plates are placed in the middle for communal dining.

**Recommended to share for TWO: 2 appetisers + 1 pasta + 1 main with sides of your choice**

## Finger food

<b>Marinated Olives</b> Calabrese Chilli	4	<b>Mortadella Mousse</b> Parmesan, Pistachio	6
<b>Crispy Focaccia</b> Taleggio, Truffle	6	<b>Cantabrian Anchovies</b> Sourdough, Smoked Butter	7
<b>Prawn Tartare</b> Puff Pastry, Shichimi	7	<b>Beef Cheek Slider</b> Caramelized Onion, Mustard	8

## From The Garden

<b>House-made Focaccia</b> ★	8
Garlic, Rosemary, Apulian Extra Virgin Olive Oil	
<b>Sicilian Tomatoes</b> ★	19
Wild Oregano, Tarallo Bread Crumble	
<b>Baked Eggplant</b>	24
Buffalo Mozzarella, Ligurian Basil	
<b>Burratina</b>	26
Beetroot, Pistacchio, Pickled Vegetables Pesto	
<b>Mafaldine</b>	26
Caciocavallo, 5 Peppers	

## From The Land

<b>36 Months Aged Parma Ham</b>	18
Smoked Pears	
<b>Beef Tartare</b>	22
Beluga Capers, Smoked Egg Yolk, Parmigiano	
<b>Gratinated Bone Marrow</b> ★	24
Salsa Verde Crostini	
<b>House-made Ravioli</b>	28
Short Ribs, Black Truffle	
<b>Pappardelle</b> ★	32
Pork Cheek, Chianti, Guanciale	

## From The Sea

<b>Japanese Squid</b>	24
Sweet Peppers, Taggiasca Olives, Calabrese Chilli	
<b>New Caledonian Prawn</b>	26
Mediterranean Citrus, Endive	
<b>Hokkaido Scallops</b> ★	28
White Corn, Amalfi Lemon	
<b>Fusilli "Monograno Felicetti"</b> ★	32
Jumbo Crab, Spicy 'Nduja	

## Open fire grill

Recommended for

<b>30 Days Dry Aged Porterhouse</b> ★ 'Fiorentina'	2-3 persons	158
<b>Bone-in Angus Striploin</b>	2 persons	88
<b>5 Peppers Crusted Duroc Pork Chop</b>	2 persons	78
<b>Spiced Coastal Spring Lamb Rack</b>	2 persons	88
<b>Suckling Pig Porchetta</b>	2 persons	98
<b>450 Days Grain Fed Wagyu Ribeye</b> MBS 4-5	2 persons	148
<b>Half Spanish Turbot</b> ★	2 persons	78
<b>Whole Mediterranean Seabass</b>	2 persons	78
<b>200 Days Grain Fed Angus Prime Rib</b> 'Costata'	4-5 persons	298

## Sides

<b>Roasted Potatoes</b>	12
<b>Charcoal Grilled Baby Corn</b> Brown Butter Sabayon	12
<b>Broccolini</b> Confit Garlic Oil	12
<b>Potato Purée</b> Horseradish, Smoked 'Caciocavallo'	12
<b>Sautéed Kale</b> White Balsamico	12
<b>Cherry Tomatoes</b> Baby Rocket Salad	12
<b>Romaine Lettuce</b> Anchovies Dressing, Garlic Crumbs	12

## Desserts

<b>Sicilian Cannoli</b> Ricotta, Chocolate (Per Piece)	4
<b>Cappuccinomisu</b> Buffalo Mascarpone, Port Wine Cappuccino Foam	14
<b>Capri in a Cake</b> Limoncello Caprese, Amalfi Lemon Extra Virgin Olive Oil	14
<b>Pistacchio Molten Lava</b> Strawberry Sorbet	16

Free-flow NORDAQ filtered water at SGD3.

All prices are subjected to 10% service charge and prevailing government tax.

follow & tag us   @griglia.sg