ANTIPASTI

BUFFET DI INSALATE $24
Create your own salad, selection of condiments and dressings

RICOLA E PARMIGIANO $16
Rocket, Parmesan cheese, cherry tomatoes, avocado, aged balsamic dressing

BRUSCHETTA AL POMODORO $6
Toasted ciabatta bread, chopped vine tomatoes, basil, olive oil and garlic

PETES CAPRESE $18
Heirloom tomatoes, buffalo mozzarella, fresh basil, smoked eggplant

MELANZANE ALLA PARMIGIANA $16
Baked eggplant, plum tomatoes, parmesan cheese, oragano, basil, bread crumbs

CALAMARI FRITTI $18
Crispy squid, lemon, toasted garlic aioli

PROSCIUTTO E MELONE $24
24 months aged Parma ham, rock melon

AFFETTATI MISTI $28
Chef’s selection of cured meats & olives

ZUPPA

MINESTRONE DI VERDURE $12
Vegetables, beans, barley, spelt, plant based kale & basil pesto

SOPRAN DEL DAY $10

PETE’S PLACE DINNER SET MENU

CREATE YOUR OWN WITH A CHOICE OF

- ANTIPASTI or ZUPPA

- PIZZA, PASTA or PESE E CARNE

- DOLO

- $5 69

PESCE E CARNE

PESCE DEL GIORNO $54
Pan fried sustainable market fish, cannellini beans, tomato, black olive, lemon & basil salad

POLLO ALLA CACCIATORA $26
Brined chicken breast, plum tomato & red wine stew, rosemary, juniper berries, crispy polenta fries

PICCATA DI POLLO SU ASPARAGI VERDI $28
Chicken escalope, white wine, capers, lemon, sautéed green asparagus

SCOTTOCCATO CON POMODORINI $36
Roasted grass fed lamb chops, 260g, oragano, rosemary, heirloom tomatoes, extra virgin olive oil

OSSEBUCO ALL MILANESE $38
Brined veal loin, saffron, rocket, lemon gremolata

TAGLIATA DI MANZO $36
Sliced black angus beef sirloin, 180g, rocket, parmesan cheese, cherry tomatoes, aged balsamic dressing

FILETTO DI MANZO AL FUNghi $48
Pan fried black angus beef fillet, 180g, roasted wild mushrooms, crispy polenta fries, gravy

PIZZA

MARGHERITA $18
Plum tomato sauce, mozzarella cheese & basil

FUNGHI $20
Plum tomato sauce, mozzarella cheese, button mushrooms

QUATTRO FORMAGGI $24
Gorgonzola, mozzarella, taleggio & parmesan cheese

FRUTTI DI MARE $36
Plum tomato sauce, mozzarella cheese, mackerel, black tiger prawns, scallops, venus clams, blue swimmer crab meat, parsley

CAPRICCIOSA $24
Plum tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichoke hearts, black olives

PROSCIUTTO DI PARMA $24
Plum tomato sauce, mozzarella cheese, cooked ham, 24 months aged Parma ham, cherry tomatoes, rocket, parmesan cheese

DIAMOVA $24
Plum tomato sauce, mozzarella cheese, Italian pepperoni sausage

PASTE E RISOTTI

RAVIOLE DI ZUCCA $18
Pumpkin ravioli, dairy free sage butter, toasted hazelnuts

TROFIE AL LIMONE & TARTUFO $22
Trofie, preserved lemon, shaved black truffle

RIGATONI ALLA NORMA $22
Eggplant, cherry tomatoes, salted ricotta cheese

RISOTTO AI FUNGHI PORCINI $24
Carnaroli rice, porcini mushrooms, white wine, parmesan cheese, parsley

LINGUINE ALLA POLPA DI GRANCHIO $28
Plum tomato sauce, white swimmer crab meat, red bell pepper, lemon, parsley

RISOTTO CON GAMBERI E ZAFFERANO $34
Carnaroli rice, black tiger prawns, saffron, white wine, parmesan cheese

SPAGHETTI GIOPPO $44
Plum tomato sauce, half maine lobster, scallops, black tiger prawns, white swimmer crab meat, Venus clams, squid, herbs

LINGUINE ALLE VONGOLE $28
Linguini, fresh clams, white wine, chili, garlic

SPAGHETTI ALLA CARBONARA $22
Black pepper, pancetta & cage free egg

TAGLIATELLE AL RAGU ALLA BOLOGNESE $26
Tagliatelle, bolognese ragù, plum tomatoes, basil, parmesan

LASAGNA AL FORNO $26
Classic lasagne, bolognese ragù, plum tomato sauce, parmesan cheese

DOLCI

TIRAMISU $16
Mascarpone cream, ladyfingers, expresso

VANILLA PANNA COTTA $14
Apple cider, cinnamon crumble

TORTE AL CIOCOLATO $16
Vegan chocolate fondant, vanilla bean ice cream, raspberries

NEAPOLITAN BABA $16
Limoncello cake, orange segments, vanilla whipped cream

GELATO / SORBETTI $5
Vanilla, milk chocolate, hazelnut, lemon, summer berries

Food. Thoughtfully Sourced. Carefully prepared.

We are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. Look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

Fisheries certified under the MSC sustainable standard for wild caught seafood or ASC standard for responsibly farmed seafood have been assessed on our principles and criteria evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm. Enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.
PETE'S PLACE CARTA DEI VINI

APERITIVI
Glass
Aperol Spritz $12
Peroni Negroni $14
Negroni $18
Bellini $12

BOLLICINE
Villa Sandi Prosecco Extra Dry Veneto D.O.C.G.,
Italia, NV $14 / $48
G.D. Vaia Moscato D'Arte D.O.C.G.,
Piemonte, Italia $16 / $58
Val D’oca Valdobbiadene Prosecco Superiore “Millesimato”
Veneto D.O.C.G., Italia $58

VINO BIANCO IN CARAFFA
Un Quarto di Litro (250ml) $12
Mezzo Litro (500ml) $24
Litro (1000ml) $48

ROSE’ AL BICCHIERE
Glass / Bottle
Piano Piano Rose I.G.T.,
Toscana, Italia $16 / $68

VINO ROSSO IN CARAFFA
Un Quarto di Litro (250ml) $12
Mezzo Litro (500ml) $24
Litro (1000ml) $48

BEVANDE
Soft Drinks $8
Diet Coke, Coke, Sprite, Ginger Ale, Soda Water, Tonic Water
Waters
Still or Sparkling (250ml) $7
Still or Sparkling (750ml) $12
Coffee and Tea
Coffee, Latte, Cappuccino, Mocha, $5
Espresso, Macchiato
English Breakfast, Earl Grey, $7
Chamomile, Peppermint, Green Tea
Iced Lemon Tea, Iced Coffee $8

BIANCHI
Bottle
Veneto
Ruffino Lumina, Pinot Grigio I.G.T.,
Italia $65
Trentino Alto Adige
Santa Margherita Pinot Grigio D.O.C.,
Italia $70
Sicilia
Carlo Pellegrino Gibele I.G.T.,
Italia $70
Benanti Bianco di Castello Etna,
Bianco D.O.C., Italia $85
Piemonte
Malviva Roero Arnaiz D.O.C.G.,
Italia $80
Toscana
Antinori, Villa Antinori, Bianco,
Blind I.G.T., Italia $80
Nittardi Ben, Vermentino I.G.T.,
Italia $80
Friuli
La Tinella, Pinot Grigio D.O.C.,
Italia $85
Jermann Pinot Grigio I.G.T.,
Italia $100
Campania
Greco di Tufo D.O.C.G.,
Pietravecchia, Italia $115

BIRRE
Tiger Draught $12
Tiger Draught Pitcher $38
Peroni, Birra Moretti, Heineken $14

ROSSI
Bottle
Toscana
Uggiorno, Chianti Toscana Prestigio,
Italia $65
Barone Ricasoli, Chianti, Italia $70
Nittardi Ad Asa I.G.T.,
Italia $90
Antinori Peppoli, Chianti D.O.C.G.,
Classico, Italia $105
Piccini Chianti Riserva D.O.C.G.,
Italia $105
Nittardi Belcanto, Chianti Classico,
Italia $105
Umbria
Montefalco Rosso Le Grazie D.O.C.,
Villa Mongalli, Italia $105
Piemonte
Azelia Barolo D.O.C.G.,
Italia $125
Veneto
Masi Campolodoro, Rosso del Veronese
I.G.T., Italia $100
Bertani Ripasso Valpolicella D.O.C.,
Italia $115
Bertani Amarone Valpantena D.O.C.G.,
Italia $145
Masi Costasera, Amarone Della
Valpolicella D.O.C.G., Classico,
Italia $145
Sicilia
Donnafugata, Mille e Una Note,
Italia $180

LIQUORI / DIGESTIVI / AMARI
Averna $12
Fernet Branca $12
Grappa Di Nonino Tradizione $12
Grappa Di Nonino Chardonnay $12
Grappa Di Nonino Merlot $12

All prices quoted are subject to 10% service charge and prevailing government taxes in Singapore dollars.