



L'ANTIPASTO - STARTERS

PANE PIZZA ALL'AGLIO E ROSMARINO 9.00

(V) Garlic pizza bread with garlic and rosemary dressing

BRUSCHETTA CON VARIAZIONE DI POMODORI E BASILICO 11.50

(V) Toasted bread, variety of heirloom tomatoes, basil oil, lemon zest

MOZZARELLA DI BUFALA ALLA CAPRESE 19.50

(V) Buffalo mozzarella Campana DOP, heirloom cherry tomatoes, rocket salad, black olive paste, basil oil

BURRATA PUGLIESE 32.50

(V) 300 gr Burrata cheese from Puglia, rocket salad, heirloom tomatoes with balsamic dressing, basil oil

ANTIPASTO MISTO ALL'ITALIANA (2 persons) 34.00

Mix antipasto of Italian cold cuts & cheese, olives and marinated vegetables

MELANZANE ALLA PARMIGGIANA 18.00

(V) Baked eggplant, cherry heirloom tomato sauce, stracciatella cheese, Parmesan cheese

CALAMARI FRITTI 18.00

Fried calamari rings, sweet paprika, mayonnaise, chilli sauce

PROSCIUTTO DI PARMA E MELONE 18.50

24 month aged Parma ham and Cantaloupe melon

CARPACCIO DI WAGYU 20.00

Sliced wagyu beef tenderloin, rocket salad, Parmesan cheese wafers

POLPETTE 13.50

Wagyu beef and pork meatballs in a tomato and basil sauce

L'INSALATA - SALADS

INSALATA MISTA 12.50

(V) Garden salad

CAESAR SALAD 18.00

Baby lettuce, eggs, crouton, shaved parmesan with choice of grilled chicken or smoked salmon, Caesar dressing

LA ZUPPA - SOUPS

ZUPPA DEL GIORNO 14.50

(V) Vegetarian soup of the day

PEPATA DI COZZE 19.50

Peppery black mussels, bouillabaisse, herbal and garlic breadcrumbs

IL SECONDO - MAINS

GAMBERONI ALLA GRIGLIA 38.00

Grilled giant prawns *

ORATA DEL MEDITERRANEO 38.00

Grilled Mediterranean whole sea-bream *

RIB-EYE STEAK (250g) 48.00

200 days grain-fed Australian Angus, grilled at your choice, Maldon salt *

MAIALINO DA LATTE 40.00

Slow roasted Iberico suckling piglet, braised chicory, Brussel sprouts

SPIEDINO DI POLLO ALLA DIAVOLA 28.00

Marinated Roasted chicken skewer *

SOLEPOMODORO BURGER 25.00

Black angus patty, home-made bun, tomatoes, pickle, lettuce, handmade ketchup and mayonnaise, potato fries
Extra bacon or cheese 4 each

* served with a choice of side dish of the day

Extra fries, roast potatoes, grilled vegetables, mashed potatoes 7 each

PIZZAS

our light and fragrant dough has a mix of 7
stone-ground flours, indirect dough
cold-matured for over 70 hours,
high hydration over 70%

DIAVOLA 25.00

Tomato sauce, mozzarella, salami, fresh chilli

CAPRICCIOSA 25.00

Tomato sauce, mozzarella, mushroom, Italian roasted ham, hard boiled egg, artichoke, salami

CRUDO E RUCOLA 25.00

Tomato sauce, mozzarella, Parma ham, rocket salad

SOLEPOMODORO 26.50

Mozzarella, semi-sun-dried tomato, cream, potato, onion, Italian sausage

HAWAIIAN 25.00

Tomato sauce, mozzarella, Italian roasted ham, pineapple

CALZONE TRADIZIONALE 24.00

Tomato sauce, mozzarella, mushroom, Italian roasted ham, egg

MARGHERITA 18.00

(V) Tomato sauce, mozzarella, basil

ORTOLANA 22.00

(V) Tomato sauce, mozzarella. mix grilled vegetables

BUFALA 25.00

(V) Tomato sauce, buffalo mozzarella Campana DOP, basil

4 FORMAGGI 25.00

(V) Mozzarella, fontina, gorgonzola, emmental

MAKE YOUR OWN PIZZA

Cold cuts, chicken, seafood 7.50 each - buffalo mozzarella 12.50
All other toppings 3.50 each

PASTAS, RAVIOLI & RISOTTI

RAVIOLO RICOTTA E SPINACI 24.00

(V) Spinach & ricotta cheese ravioli, fresh tomato sauce, Parmesan cheese

RAVIOLINI DI CARNE 25.00

Roasted Iberico pork, veal and ham ravioli, served in cream and mushroom sauce

LASAGNA ALLA BOLOGNESE 24.00

Beef and Pork "Bolognese style" Lasagne, tomato and béchamel sauce, Parmesan cheese

SPAGHETTO AGLIO, OLIO E PEPERONCINO 19.00

(V) Spaghetti with garlic, olive oil, chili pepper and Parmesan cheese

LINGUINA PESTO ALLA GENOVESE 24.00

(V) Linguine in pesto sauce, pine nuts, basil, potatoes cream, Parmesan cheese, extra virgin olive oil

PENNA O SPAGHETTO AL POMODORO FRESCO E BASILICO 20.00

(V) Penna or spaghetti, fresh tomatoes sauce, Parmesan cheese, basil

LINGUINA ALLE VONGOLE 24.00

Linguine with clams in white wine sauce

SPAGHETTO AI FRUTTI DI MARE 25.00

Sea food spaghetti with cherry tomatoes, Kalamata olives

PENNA O SPAGHETTO AMATRICIANA 22.00

Penne or spaghetti with crispy Italian guanciale, tomato sauce, olives and Pecorino cheese

PENNA O SPAGHETTO CARBONARA 22.00

Penna or spaghetti, eggs, crispy Italian guanciale, black pepper, Parmesan cheese

SPAGHETTO MEATBALLS 22.00

Beef and pork meatballs spaghetti, tomato sauce, Parmesan cheese, oregano

RISOTTO MANTECATO AL CASTELMAGNO E FUNGHI 28.00

(V) Carnaroli risotto, Imported seasonal mushroom, Parmesan and Pecorino cheese



LA BIRRA - BEERS

KIRIN ICHIBAN DRAUGHT Half pint **11.00** Full pint **16.00**
HEINEKEN DRAUGHT Half pint **10.00** Full pint **14.00**

PERONI, LA BIRRA ITALIANA (330ml) **13.00**
TIGER CRYSTA (325ml) **13.00**
CERVEZA SOL (330ml) **13.00**
ERDINGER WEISS WHITE (500ml) **16.00**
GUINNESS "DRAUGHT IN A BOTTLE" (330ml) **13.00**
BULMERS CIDER (570ml) **19.00**
HEINEKEN 0.0 (zero alcohol) (330ml) **9.00**

COCKTAILS

Feel free to ask our staff if you would like a cocktail not mentioned in the list, or if you want to be surprised by one of our bartenders' creations

APEROL SPRITZ (prosecco, Aperol, soda) **16.00**
BLOODY MARY (vodka, tomato juice, lemon juice) **16.00**
CAIPIRINHA (Cachaça, brown sugar, lime) **16.00**
DAIQUIRI (white rum, lime juice, simple syrup) **16.00**
LONG ISLAND (vodka, tequila, white rum, triple sec, lemon) **19.00**
MARGARITA, FROZEN (tequila, Cointreau, lime or other flavors) **16.00**
MARTINI (dry vermouth, vodka or gin: ask for available flavors) **16.00**
MOJITO (rum, lime juice, soda, mint leaves, brown sugar) **16.00**
NEGRONI (Campari, gin, red vermouth) **16.00**
PINA COLADA (rum, coconut cream, pineapple juice) **16.00**
SINGAPORE SLING (gin, grenadine, sweet and sour, cherry brandy) **16.00**
WHITE RUSSIAN (vodka, Kahlua, milk cream) **16.00**

MOCKTAILS

ICE LEMON TEA (ice tea, lemonade) **8.00**
LEMON LIME BITTERS (lime juice, lemonade and Angostura Bitters) **8.00**
NOJITO (club soda, lime juice, lemonade, mint leaves, brown sugar) **8.00**
SHIRLEY TEMPLE (lemon soda, grenadine, orange juice, maraschino) **8.00**
VIRGIN MARY (tomato juice, lemon juice, Worcester sauce, tabasco) **8.00**

SUCCHI DI FRUTTA - JUICES

APPLE, CRANBERRY, LIME, ORANGE, PINEAPPLE, TOMATO 6.00 each

FRESHLY SQUEEZED - WATERMELON, APPLE, ORANGE & MORE* 8.00 each
*ask for available fresh fruits/vegetables of the day

BIBITE ANALCOLICHE - SOFT DRINKS

COCA-COLA, COCA-COLA ZERO, COCA-COLA LIGHT, SPRITE, GINGER ALE, REDBULL, SODA OR TONIC WATER 6.00 each

SPARKLING FRUIT BEVERAGES

ARANCIATA (orange) **5.00**
ARANCIATA ROSSA (red orange) **5.00**
CHINOTTO (bitter-citrus) **5.00**
LIMONATA (lemon) **5.00**
POMPELMO (grapefruit) **5.00**

IL CAFFÈ - COFFEE

CAPPUCCINO 6.00
DOUBLE ESPRESSO 6.00
ESPRESSO 5.00
FILTER COFFEE 5.00
LATTE 6.00
FLAT WHITE 7.00
TEA 5.00

ACQUA - WATER

ACQUA PANNA (750ml) **8.00**
Still water
SAN PELLEGRINO (750ml) **8.00**
Sparkling water

PORT WINE

TAYLOR'S FINE RUBY Shot **14.00** Bottle **160.00**

GIN

BOMBAY SAPPHIRE Shot **14.00** Bottle **160.00**
HENDRICKS Shot **18.00** Bottle **260.00**
GORDON'S LONDON DRY Shot **13.00** Bottle **150.00**

VODKA

BELVEDERE Shot **16.00** Bottle **210.00**
SMIRNOFF Shot **13.00** Bottle **150.00**

WHISKEY

CHIVAS REGAL 12 YO Shot **16.00** Bottle **210.00**
GLENMORANGE SINGLE MALT Shot **16.00** Bottle **210.00**
J. JAMESON Shot **15.00** Bottle **190.00**
JOHNNIE WALKER BLACK LABEL Shot **15.00** Bottle **190.00**
MACALLAN 12 YO Shot **18.00** Bottle **220.00**
MACALLAN 18 YO Shot **28.00** Bottle **500.00**
THE FAMOUS GROUSE Shot **13.00** Bottle **150.00**

BOURBON

JACK DANIEL'S Shot **15.00** Bottle **190.00**
JIM BEAM Shot **13.00** Bottle **150.00**

BRANDY, COGNAC & CALVADOS

HENNESSY VSOP Shot **18.00** Bottle **220.00**
LE CORVOISER 12 YO Shot **16.00** Bottle **210.00**
MARTELL CORDON BLUE Shot **28.00** Bottle **500.00**

RUM

BACARDI WHITE Shot **13.00** Bottle **150.00**
MAYER'S DARK Shot **14.00** Bottle **160.00**

TEQUILA

JOSE CUERVO GOLD Shot **13.00** Bottle **150.00**

IL LIQUORE ITALIANO - ITALIAN LIQUEUR

AMARETTO DI SARONNO Shot **13.00** Bottle **150.00**
AMARO AVERNA Shot **13.00** Bottle **150.00**
CAMPARI Shot **13.00** Bottle **150.00**
LIMONCELLO Shot **13.00** Bottle **150.00**
MIRTO ZEDDA PIRAS Shot **13.00** Bottle **150.00**
SAMBUCA Shot **13.00** Bottle **150.00**

INTERNATIONAL LIQUEUR

BAILEY'S IRISH CREAM Shot **13.00** Bottle **150.00**
BENEDICTINE DOM Shot **13.00** Bottle **150.00**
COINTREAU Shot **13.00** Bottle **150.00**
GALLIANO Shot **13.00** Bottle **150.00**
GRAND MARNIER Shot **16.00** Bottle **210.00**
JAGERMEISTER Shot **13.00** Bottle **150.00**
KAHLUA Shot **13.00** Bottle **150.00**
LYCHEE Shot **13.00** Bottle **150.00**
MARTINI BIANCO, ROSSO, DRY Shot **14.00** Bottle **160.00**
MALIBU Shot **13.00** Bottle **150.00**
MIDORI MELON Shot **13.00** Bottle **150.00**
PEACH SHNAPPS ARCHER'S Shot **13.00** Bottle **150.00**
PIMM'S NO.1 Shot **14.00** Bottle **160.00**



#solepomodorotrattoria



@solepomodorosg

All prices are subject to GST and 10% service charge

Part of © Mangiatutto Group of Restaurants