

GATTOPARDO 🏗

Lunch Menu

Amuse-bouche

Norma

Short Rigatoni Pasta with Fried Eggplant, Tomatoes & Aged Ricotta

Or

Busiate

Busiate Pasta with Pesto alla Trapanese

OI

Bucatini with Sardines

Wild Fennel, Saffron, Pine Nuts & Golden Raisins

Granita

Almond Granita with Brioche Soil

Dinner Menu

Amuse-bouche

Yellowfin Tuna Tartar

Beetroots, Capers, Orange & Wild Fennel Meringue

Fruits of the Sea

Sicilian Red Prawns, Shellfish, 3 Beans Puree & Seafood Broth

Bucatini with Sardines

Wild Fennel, Saffron, Pine Nuts & Golden Raisins

Swordfish Belly

Caponata & Noto Almond Sauce

Modica Chocolate Mousse

Evoo & Trapani Salt Flakes



MICHELIN Guide's Point of View

The restored shophouse complements nicely the old world charm of the dining room. The Sicilian chef is keen to let people know all about Sicily and seafood is his speciality. Half of the menu changes quarterly while signature dishes such as seafood stew in a terracotta pot and red shrimp black truffle ravioli stay on; the lunch set menu rotates weekly. Diners also come for the salt-baked fish with tableside service, and the homemade pasta.

Address

36 Tras Street, Singapore 078975

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly