

*Bestseller*

**RAVIOLI DI BURRATA E TARTUFO NERO 30.90**

Homemade ravioli with stuffings of delectable burrata cheese and black truffle, tossed in light and creamy porcini mushrooms sauce and topped with crispy parma ham and truffles caviar



# Pasta Selection

Create il Vostro Piatto Preferito di Pasta  
Create your own favourite pasta dish.

Select one pasta type and a pasta sauce to go along with it.

GNOCCHI (potatoes)

TORTELLINI (beef)

FUSILLI (spinach & tomato)

TAGLIATELLE (spinach)

RAVIOLI VERDI (spinach & ricotta cheese)

FETTUCCINE (no egg)

CONCHIGLIE (no egg)

CAPELLINI

LINGUINE (squid ink)

SPAGHETTI

PENNE

BEEF RAVIOLI

Pasta Fresca" in translation, means "Fresh Pasta". We offer the widest range of homemade fresh pasta in Singapore. Fresh pasta has a superior texture which absorbs sauces well, resulting in a more satisfying taste.

Tip: Ask for our pasta pairing guide. Stick to the rules, yet be adventurous in your selection for a greater dining experience.

PANZEROTTI (mushrooms)

RIGATONI

LINGUINE (spinach & tomato)

PAPPARDELLE

Pair your choice of wholemeal pasta with any pasta sauce at no additional charge.

**100% GUARANTEED HOMEMADE**



*Penne*



*Tagliatelle*



**Wholegrain options**

available here  
Eat all foods in moderation.

## OLIVE OIL BASE

**AGLIO OLIO E PEPERONCINO** 19.00  
Simple yet delightful sauce of olive oil sautéed with garlic and chilli

**ALLA PASTORA** 22.90  
Shepherd inspired sauce of bacon and mushrooms sautéed in olive oil, garlic and chilli

**SAN GIOVANNESE** 21.90  
Classic sauce of cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese



## Sauce Selection

### SEAFOOD BASE

**MARE E MONTI** 23.90  
Delicate and sweet crabmeat and button mushrooms sautéed with white wine in contemporary pink sauce

**ALLE VONGOLE** 23.90  
Clams sautéed with olive oil and garlic, in your choice of white wine or tomato sauce

*New*  
**ZUCCHINI E GAMBERETTI** 23.90  
Mildly sweet prawns tossed with zucchini, cherry tomatoes and olive oil

*Chef's Recommendation*  
**POLPA DI GRANCHIO** 24.90  
Pasta Fresca's signature sauce of soft crabmeat sautéed with garlic, crushed black pepper, cherry tomatoes and white wine in tomato sauce

## SEAFOOD BASE

### ALLA MARINARA

25.90

An irresistible choice for seafood lovers - prawns, squids and mussels sautéed in olive oil and garlic, with your choice of white wine or tomato sauce

### AL SALMONE

24.90

Smoked salmon tossed with chopped onions, white wine and crushed black pepper in contemporary pink sauce



### *Chef's Recommendation*

### BISQUE DI ARAGOSTA

49.90

Whole lobster pasta. Succulent deshelled meat from half a lobster is simmered in a tomato sauce blend of chopped carrot, onion, celery and fresh basil then sautéed with your choice of pasta and served with the other glorious half in shell.



## TOMATO BASE

### AL POMODORO E BASILICO

20.90

Traditional Italian sauce made from Pasta Fresca's secret blend of San Marzano tomatoes, garlic, vegetables and basil

### ALL' ARRABBIATA

21.90

Spicy and tangy Italian tomato sauce with chilli and garlic

### ALL' AMATRICIANA

23.90

A popular sauce of bacon and onion, sautéed and simmered in zesty tomato sauce

### ALLA VEGETARIANA

23.00

Assorted seasonal vegetables tossed in zesty tomato sauce



### ALLA BOLOGNESE

24.90

An all-time Italian favourite - Minced beef slow cooked with tomato sauce



### ALLA PUTTANESCA

23.90

A slightly spicy tomato sauce sautéed with black olives, capers and anchovies



**ALLA CARBONARA** 23.90

Sautéed bacon in a velvety creamy blend of egg yolk and parmesan cheese



**AI FUNGHI E ASPARAGI** 23.90

Mushrooms and asparagus sautéed in cream sauce



## CREAM BASE

**ALFREDO** 23.90  
Diced chicken, ham and garden peas tossed in cream sauce

**AI QUATTRO FORMAGGI** 23.90  
An exquisite meld of four cheese

**AL PESTO GENOVESE** 25.90  
Classic aromatic sauce blended with fresh basil, pine nuts or walnuts, garlic, olive oil, parmesan cheese and cream

**AL PROSCIUTTO DI PARMA** 25.90  
Succulent Italian Parma ham, mushrooms, diced tomatoes and onions tossed in contemporary pink sauce

**AI FUNGHI E SALSICCIA** 23.90  
Homemade Italian pork sausage and mushrooms sautéed in light cream

**Additional Toppings For Your Pasta Creation:**

Capsicum, Egg (Fried / Mixed-In), Garlic, Olives, Onions, Eggplant, Pineapple, Artichokes, Mixed Vegetables, Asparagus, Mushrooms, Rocket Salad, Spinach 3.90 each

Cooked Ham, Bacon, Capers, Salami (Pork / Beef), Marinated Chicken Cubes, Anchovies 4.90 each

Crab Meat, Prawns, Squid, Clams, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese 5.90 each

Request for additional sauce Pesto - 9.90 Tomato or Cream - 5.90

## RISOTTI (RICE)

**RISOTTO ALLA CATALANA** 26.90

Rich combination of mixed seafood, chicken, artichokes, black olives and garden peas in saffron sauce

**RISOTTO AI FUNGHI PORCINI** 26.90

Delicious porcini mushrooms risotto with chopped onions, white wine, parmesan cheese & truffle oil

**RISOTTO ASPARAGI E SALMONE** 26.90

Cream base salmon and asparagus risotto with chopped onions and white wine



**RISOTTO AI FRUTTI DI MARE** 26.90

A popular Italian mixed seafood risotto with garden peas and white wine in tomato sauce