

PEF

**PASSION
for FOOD**

Ice Edge
CAFE
PIZZA · PASTA · GELATO

Ice Edge
CAFE & BAR

Chapter 55



Chef's Recommendation



Vegetarian



Spicy

RISTORANTE ITALIANO

Pietro



Pizza. Pasta. Wine. Bar

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Lunch 1 For 1

Zuppa del Giorno (Soup of the day) <i>Please check w our servers for today's soup</i>	9	Spaghetti Aglio Olio Frutti di Mare <i>Spaghetti aglio olio style, sauteed w prawns, squid & clams</i>	25
Insalata Cesare <i>Classic king of salad w roasted chicken, croutons, cherry tomatoes & green apple slices</i>	16	Spaghetti Aglio Olio e Funghi <i>Spaghetti w garlic, chilli, mushrooms, extra virgin olive oil</i>	21
Insalata di Rucola <i>Rocket salad w cherry tomatoes, mushrooms, slice reggiano cheese, slice apple & pecan nuts w balsamic vinaigrette dressing</i>	16	Spaghetti al Gambero D'Acqua Dolce <i>Spaghetti Crayfish, garlic, olive oil, chilli in tomato seafood sauce</i>	25
Ali di Pollo Fritte <i>Deep-fried chicken mid joint wings w lemon juice, mixed herbs & spicy BBQ sauce</i>	19	Spaghetti alla Carbonara <i>The classic recipe w bacon, egg yolk & parmesan cheese</i>	19
Calamari Fritte <i>Squid rings in home-made batter deep-fried the traditional way till golden accompanied w chef's special sauce</i>	19	Spaghetti Bolognese <i>The classic favourite..... Best ever!</i>	19
Vongole e Cozze <i>Sauteed clams and mussels w chilli padi & basil leaves simmered in white wine sauce</i>	22	Linguine al Cartoccio <i>Crayfish, mussel, clams, squid and prawns in seafood & chilli wrapped in parchment paper</i>	30
Bruschetta Classica <i>Classic italian toasted bread drenched with olive oil and served with tomatoes</i>	15	Spaghetti Vongole e Cozze <i>Spaghetti with fresh clams and mussels w chilli padi & basil leaves simmered in white wine sauce</i>	24
Salsiccia con Funghi Saltati <i>Pork Sausage with sautéed mushrooms, romaine lettuce top with mascarpone cheese in arrabiata sauce</i>	20	Pizza Romana <i>Pizza w mushrooms & honey baked ham in tomato sauce</i>	24
Pesce Dory con Salsa al Vino Bianco all' Arancia <i>Crispy John Dory w white wine orange sauce</i>	25	Pizza Hawaiian <i>Classic pizza w honey baked ham, pineapple slices, capsicum & onions in tomato sauce</i>	22
Filetto di Salmone (140 gram) <i>Pan fried salmon fillet w white wine saffron, pink peppercorn & crabmeat sauce</i>	27	Pizza Margherita <i>Named after the first Queen of Italy, it is the most simple as well as famous. Italian pizza in tomato sauce, imported mozzarella cheese & basil leaves</i>	22
Pollo con Salsa al Vino Bianco e Rosharino <i>Pan fried rosemary chicken w white wine mushroom rosemary sauce</i>	24	Pizza Amatriciana <i>Crispy pizza with fresh parsley, onion, bacon, chilli padi in tomato sauce</i>	22
		Pizza Funghi <i>Crispy dough topped w tomato sauce, mozzarella cheese, wild mushrooms & Italian parsley</i>	22

Soup (Zuppa)

Vellutata di Funghi <i>Cream of Mushroom</i>	11
 Zuppa del Giorno (Soup of the Day) <i>Please check w our servers for today's soup</i>	9
 Zuppa di Polpa di Granchio <i>Crabmeat Soup specially created by Chef</i>	14

Salad (Insalata)

Insalata di Bufala Campana  Pomodoro Ciliegia Carmella <i>Served w fresh carmella cherry tomato mix salad and Cheese Buffalo Campana</i>	22
Bufala di Prosciutto e Melone <i>Burratina Salad concocted w romaine tomatoes, rock melon, parma ham Et extra virgin olive oil</i>	26
 Insalata Cesare <i>Classic king of salad w roasted chicken, croutons, cherry tomatoes Et green apple slices"</i>	16
 Insalata di Rucola  <i>Rocket salad w cherry tomatoes, mushrooms, slice reggiano cheese, slice apple Et pecan nuts w balsamic vinaigrette dressing</i>	16

Appetizer (Antipasti)

 Calamari Fritte <i>Squid rings in home-made batter deep-fried the traditional way till golden accompanied w chef's special sauce</i>	19
 Vongole e Cozze  <i>Sauteed clams and mussels w chilli padi Et basil leaves simmered in white wine sauce</i>	22
Funghi Portobello <i>Fresh Portobello mushrooms baked w crabmeat, ebiko Et prawns finished w rich gorgonzola sauce</i>	24
Ali di Pollo Fritte  <i>Deep-fried chicken mid joint wings w lemon juice, mixed herbs Et spicy BBQ sauce</i>	19
Funghi Saltati con Aglio  <i>Sauteed Portobello mushrooms w garlic Et Italian parsley</i>	16
Bruschetta Classica  <i>Classic italian toasted bread drenched with olive oil and served with tomatoes</i>	15
Salsiccia con Funghi Saltati  <i>Pork Sausage with sauteed mushrooms, romaine lettuce top with mascarpone cheese in arrabiata sauce</i>	20
Anello di Calmari Gamberi Freschi  <i>Grilled squid ring w fresh prawn white wine, lemon, garlic, butter sauce</i>	29

Pasta (Primi Piatti)

Spaghetti al Gambero D' Acqua Dolce  <i>Spaghetti Crayfish, garlic, olive oil, chilli in tomato seafood sauce</i>	25
Spaghetti Aglio Olio e Funghi   <i>Spaghetti w garlic, chilli, four mushrooms, extra virgin olive oil</i>	21
Linguine al Cartoccio  <i>Crayfish, mussel, clams, squid and prawns in seafood Et chilli wrapped in parchment paper</i>	30
 Lasagna di Manzo <i>Gratinated pasta sheets layered w bolognese sauce, bechamel sauce, mozzarella cheese Et parmesan cheese</i>	25
 Spaghetti Aglio Olio Frutti di Mare  <i>Spaghetti aglio olio style, sauteed w prawns, squid Et clams</i>	25
 Spaghetti alla Carbonara <i>The classic recipe w bacon, egg yolk Et parmesan cheese</i>	19
 Spaghetti Bolognese <i>The classic favourite..... Best ever!</i>	19
 Capellini al Granchio  <i>Angel hair w crab meat, basil, cherry tomatoes, ebiko, white wine Et parmesan cheese in pink sauce</i>	27
 Spaghetti al Nero di Seppia  <i>Spaghetti in squid ink sauce w prawns, squid, scallop, clams Et chilli</i>	27
Linguine all' Aragosta Vongole Cozze Gamberi  (for two) <i>Linguine w half lobster, mussels, clams Et prawns in white wine spicy tomato sauce</i>	53
Spaghetti Vongole e Cozze  <i>Spaghetti with fresh clams and mussels w chilli padi Et basil leaves simmered in white wine sauce</i>	24
Spaghetti Carne di Granchio Enorme Gamberi  <i>Spaghetti jumbo crabmeat, prawn and cherry tomato parsley with aglio olio white wine sauce</i>	26
Spaghetti Marinara di Spinaci <i>Spaghetti w crayfish, prawn, mussel, clam, scallop, squid in white wine spinach sauce</i>	26
Homemade Pasta (Pasta Fatta In Casa)	
Ravioli al Granchio e Aragosta  <i>Stuffed pasta w crabmeat Et lobster in light tomato sauce</i>	26
Gnocchi Dolci Viola Carne di Granchio Enorme Gamberi Spinaci <i>Home made sweet purple gnocchi w jumbo crabmeat Et prawn in baby spinach sauce</i>	28

Traditional Brick Pizza Oven (Pizza Dal Forno)

Pizza Prosciutto di Parma <i>Prosciutto Parma ham, mozzarella cheese, tomato sauce w rocket salad</i>	32
Pizza Pietro <i>Home-made sausage w porcini, cherry tomatoes, pink pepper corn, rocket salad Et mozzarella cheese on tomato sauce</i>	26
 Pizza Romana <i>Pizza w mushrooms, honey baked ham Et tomato sauce</i>	24
 Pizza Hawaiian <i>Classic pizza w honey baked ham, pineapple slices, capsicum Et onions in tomato sauce</i>	22
 Pizza Bismark <i>A delectable pizza w feta cheese, honey baked ham, rocket salad, sunny side up Et mozzarella cheese</i>	26
 Pizza Funghi  <i>Crispy dough topped w tomato sauce, mozzarella cheese, wild mushrooms Et Italian parsley</i>	22
 Pizza Margherita  <i>Named after the first Queen of Italy, it is the most simple as well as famous. Italian pizza in tomato sauce, imported mozzarella cheese Et basil leaves</i>	22
 Pizza al Quattro Formaggi  <i>The pizza w four types of cheese w gorgonzola, feta, mozzarella and parmesan cheese on cream base</i>	25
Pizza Amatriciana  <i>Crispy pizza with fresh parsley, onion, bacon, chilli padi in tomato sauce</i>	22
Pizza Diavola <i>Tomato sauce, mozzarella cheese, salami n cherry tomatoes</i>	26
Pizza Carnivora <i>Thin crust topped w cherry tomatoes, mushrooms, ham, minced beef w home-made sausage Et mozzarella cheese on tomato sauce</i>	26

Meat And Fish (Carne E Pesce)

Aragosta Termidoro Pesce Fritto in Padella <i>Lobster thermidor and pan fried dory fish with roast potato and mix salad in Chef's special sauce</i>	38
Pesce Dory con Salsa al Viro Bianco all' Arancia <i>Crispy John Dory w white wine orange sauce</i>	25
Fettina di Manzo con Funghi e Patate <i>Grilled Australian Marble Beef w roasted potatoes Et truffle sauce</i>	34
Costolette Brasate <i>Braised Short Ribs in red wine balsamico sauce served w Risotto patty Et mix salad</i>	34
 Pancetta Arrosto con Porcini e Fagiou' <i>Roasted pork belly w porcini in mushrooms Et kidney beans</i>	28
 Pollo Picatta alla Romana <i>Pan fried breaded chicken topped with parmesan cheese served w lemon wedges roasted potato Et mix salad</i>	26
 Filetto di Salmone (180 gram) <i>Pan fried salmon fillet w white wine saffron, pink peppercorn Et crabmeat sauce</i>	27
 Pollo con Salsa al Vino Bianco e Rosharino <i>Pan fried rosemary chicken w white wine mushroom rosemary sauce</i>	24
Rice (Risotto)	
 Risotto di Mare e Zafferano <i>Risotto rice w prawns, clams, squid Et scallop in saffron cream sauce</i>	27
 Risotto ai Porcini Salsiccia e Tartufo <i>Rich Italian savoury rice w porcini mushrooms, truffle Et home made sausage</i>	25
Risotto all' Aragosta Gamberi e Capesante  <i>Risotto w half lobster, prawns and scallops in white wine sauce w parmesan cheese</i>	36
Desserts	
 Tortino di Cioccolato <i>Chocolate Lava Cake served w vanilla gelato</i>	14
 Tiramisu al Pistachio <i>Lady Fingers dipped in espresso coffee Et pistachio, mascarpone cream, Italian means "Lift Me Up"</i>	14
Tortino al Pistachio <i>Pistachio Lava Cake served w vanilla gelato</i>	16
Panna Cotta all' Arancia <i>Smooth creamy pudding in the flavour of orange with strawberry sauce</i>	12
Affogato <i>Espresso poured over a scoop of gelato</i>	10