

# *Sophia*

ITALIAN DINING

THE ST. REGIS SINGAPORE

BENVENUTI a SOPHIA

Welcome to our timeless table.

Discover our passion for excellence without formality where we honour the true spirit of Italian cuisine through time-honoured recipes, quality produce and honest ingredients.

## PIZZA

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| MARGHERITA (V) .....                                                      | 28 |
| tomato sauce, fior di latte, basil                                        |    |
| PARMA (P).....                                                            | 34 |
| tomato sauce, fior di latte, parma ham                                    |    |
| PROSCIUTTO ARROSTO (P) .....                                              | 30 |
| tomato sauce, fior di latte, smoked baked ham, green asparagus, arugula   |    |
| PORCINI E TARTUFO (V) .....                                               | 32 |
| fior di latte, porcini mushroom, black truffle, parmigiano reggiano       |    |
| POLPO E CIPOLLA (S) .....                                                 | 42 |
| tomato sauce, cherry tomato, fior di latte, octopus, purple spanish onion |    |

## FOCACCIA

|                              |    |
|------------------------------|----|
| SMOKED RED TUNA .....        | 22 |
| stracciatella                |    |
| BEEF BRESAOLA .....          | 24 |
| goat cheese, honey           |    |
| CHERRY TOMATO (LF, VG) ..... | 20 |
| tomato sauce, oregano, basil |    |

(LF) Lactose Free (P) Pork (S) Sustainably Sourced Seafood (V) Vegetarian (VG) Vegan

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## ANTIPASTI

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| BURRATA DELLA VALLE D'ITRIA (GF, N, V).....                                                                                     | 32 |
| baked tomato, basil, pesto oil                                                                                                  |    |
| VITELLO TONNATO (GF, LF) .....                                                                                                  | 34 |
| veal eye-of-round, tuna mayonnaise sauce, caper berries                                                                         |    |
| SPECK DEL SUD TIROLO (GF, LF, P) .....                                                                                          | 24 |
| smoked & dry-cured ham, olives, rye cracker                                                                                     |    |
| POLPO GRIGLIATO (GF, LF, S) .....                                                                                               | 36 |
| grilled octopus, fava beans, red onion, mint, semi-dried tomato                                                                 |    |
| CARPACCIO DI GAMBERI (GF, LF, S) .....                                                                                          | 48 |
| mazara prawn, raspberry gel, celery, plankton oil, avruga pearls                                                                |    |
| ZUPPA DI CAVOLFIORI GRIGLIATI (V) .....                                                                                         | 22 |
| grilled cauliflower soup, black truffle, rye cracker                                                                            |    |
| INSALATA SOPHIA (GF, LF, N, VG) .....                                                                                           | 24 |
| castelfranco radicchio, fennel, arugula, torched orange, tropea red onion, leccino olives,<br>datterino tomato, toasted almonds |    |

## PRIMI PIATTI

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| SPAGHETTI ALL'ASTICE (A, LF, S) .....                                           | 118 |
| boston lobster, cherry tomato, lobster jus, basil                               |     |
| PACCHERI POMODORO E RICOTTA (V) .....                                           | 30  |
| datterino tomato sauce, ricotta, marjoram, orange zest                          |     |
| RIGATONI ALLA CARBONARA (P) .....                                               | 34  |
| cured pork cheek, egg yolk, pecorino romano                                     |     |
| PAPPARDELLE AL RAGÙ (A) .....                                                   | 36  |
| hand-cut wagyu beef ragout, pepper berries, grana padano                        |     |
| SPAGHETTI AGLIO E OLIO (A, LF, S) .....                                         | 34  |
| tiger prawns, garlic, chilli, extra virgin olive oil, parsley, thyme            |     |
| RAVIOLI BURRATA (N, V) .....                                                    | 34  |
| oven-baked tomato sauce, basil pesto                                            |     |
| RISOTTO ZAFFERANO E SALSICCIA (A, GF, P) .....                                  | 33  |
| saffron risotto, luganega sausage, parmigiano reggiano                          |     |
| TONNARELLI AI FRUTTI DI MARE (A, LF, S) .....                                   | 44  |
| squid ink tonnarelli, tiger prawns, clams, baby squid, cherry tomato, prawn jus |     |

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## SECONDI

|                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| BISTECCA ALLA FIORENTINA (A, GF, LF) .....                                                | 228 |
| 1kg grilled angus beef T-bone, pepper berry sea salt, red wine jus, cannellini beans      |     |
| BISTECCA DI MANZO GRIGLIATA (GF)                                                          |     |
| grilled beef steak, arugula, parmigiano reggiano, balsamic vinegar                        |     |
| argentinian angus grass fed striploin tagliata .....                                      | 68  |
| australian angus tenderloin.....                                                          | 88  |
| black angus rib eye mb3.....                                                              | 108 |
| robbin island wagyu mb9+ striploin tagliata .....                                         | 138 |
| AGNELLO ALLA SCOTTADITO (GF) .....                                                        | 66  |
| grilled new zealand lumina lamb chops, gorgonzola sauce                                   |     |
| POLLO E PEPERONI (GF) .....                                                               | 45  |
| chicken breast alla diavola, stewed capsicum, taggiasca olives                            |     |
| BACCALÀ IN UMIDO (GF, S) .....                                                            | 45  |
| cod & white onion stew, potato, artichoke                                                 |     |
| TONNO SCOTTATO (GF, LF) .....                                                             | 46  |
| lava stone-seared yellow fin tuna, fennel & orange salad, crispy capers                   |     |
| FILETTO DI BRANZINO (GF, LF, S) .....                                                     | 54  |
| mediterranean seabass fillet, capsicum & tomato sardinian catalana, salmoriglio lemon oil |     |

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## CONTORNI

|                                              |    |
|----------------------------------------------|----|
| FAGIOLI BIANCHI (GF, LF, VG).....            | 14 |
| cannellini beans, red onion, parsley         |    |
| PATATE NOVELLE (GF, LF, VG) .....            | 14 |
| oven-roasted baby potatoes, rosemary, garlic |    |
| ASPARAGI GRIGLIATI (GF, LF, VG) .....        | 16 |
| grilled green asparagus                      |    |
| VERZA SALTATA (GF, LF, VG, N) .....          | 14 |
| sautéed savoy cabbage, raisins, pine nuts    |    |
| PURÈ DI PATATE (GF, V) .....                 | 14 |
| buttery mashed potato                        |    |

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