



Casa Vostra Tampines Mall: Six Exclusive Dishes and Visit Notes

Description

Casa Vostra opened at Tampines Mall on 15 May 2026 with six dishes identified for this outlet: **Frittatina alla Scamorza**, **Margherita Affumicata**, **Prosciutto e Nduja**, **Raviolone**, **Agnolotti al Branzino e Gamberi** and **Coppa alla Stracciatella**. This is a source-led visit planner, not a tasting review; availability and prices should be checked against the current menu.

This guide is for an east-side diner deciding whether the new casa vostra outlet suits a meal. It resolves one practical task: find the outlet, identify its exclusive dishes and build a balanced order without mistaking source-led reporting for a review. It is desk-reported from the two cited primary sources and does not claim a field visit or professional advice.

Use this decision table first

Fact pattern	Practical result
Want the strongest outlet distinction	Choose from the six Tampines-exclusive items
Sharing among two	Pair one starter, one pizza and one pasta before adding dessert
Sensitive to chilli	Ask about the Nduja pizza before ordering
Avoiding seafood	Check the agnolotti filling and cross-contact with staff
Visiting at peak dinner	Check queue or reservation arrangements directly
Need exact price or allergen data	Use the current menu and ask the restaurant

The exclusive list spans four courses

Frittatina alla Scamorza provides the starter; Margherita Affumicata and Prosciutto e Nduja are pizzas; Raviolone and Agnolotti al Branzino e Gamberi cover pasta; Coppa alla Stracciatella is dessert. That spread lets a group sample the outlet distinction without ordering six main-sized dishes. The controlling reference is [Casa Vostra official site](#).

Build the order around contrast

For two diners, start with frittatina, choose either the smoky margherita or spicy cured-meat pizza, then add one filled pasta. Dessert can follow if appetite allows. This is an ordering framework based on menu roles, not a claim about portion size or taste.

Names reveal useful ingredient signals

Scamorza is a cheese, â??nduja is a spicy spreadable pork salume, and branzino and gamberi indicate sea bass and prawns. Those translations help a diner ask better questions, but they do not establish the complete recipe, allergens, alcohol use or preparation method.

Treat dietary needs as a staff conversation

Pizza and pasta commonly involve gluten, dairy and egg, while the seafood agnolotti clearly needs a shellfish discussion. Cross-contact cannot be inferred from a menu title. Tell staff the medical or religious requirement before ordering and ask what the kitchen can reliably accommodate. Cross-check the operational detail against [Tampines Mall Casa Vostra directory](#).

The practical location is ground level

CapitaLand lists the outlet at Tampines Mall #01-33A. The official site lists daily operations from 11:30am to 10pm. Mall and restaurant hours can change on holidays, so confirm on the intended date rather than relying on a saved screenshot.

A new outlet can run out of exclusives

Opening-period demand, kitchen capacity and ingredient supply can affect availability. If one of the six dishes is the reason for visiting, call or check the current menu first. Do not treat an official launch list as a perpetual stock guarantee.

A worked decision

Two diners want a broad sample without duplicating rich flavours. They could order the frittatina, the Margherita Affumicata and one filled pasta, then decide on the coppa after the savoury courses. A diner avoiding shellfish should ask specifically about the agnolotti and kitchen cross-contact rather than relying on the Italian name alone.

Complete these checks in order

1. Confirm Tampines Mall #01-33A and current hours.
2. Check the live menu for price and availability.
3. Translate unfamiliar ingredient names before choosing.

4. Tell staff about allergies or dietary restrictions.
5. Order across courses rather than duplicating similar dishes.
6. Ask about queues or reservations for peak periods.
7. Keep the receipt if reporting a menu discrepancy.

For more current outing ideas, see our [July retail-event guide](#) and [Sentosa GrillFest planner](#). Those pages answer distinct downstream questions and do not replace the authority rules cited here.

Common mistakes to avoid

- Calling an official menu summary a first-hand review
- Assuming every exclusive is always available
- Inferring allergen safety from a short dish title
- Ordering six exclusives as though all are single portions
- Quoting launch prices without checking the current menu

Keep a dated file containing the source pages, submitted forms, approvals, signed agreement and calculations. Rules, service interfaces and temporary concessions can change. Recheck the authority page immediately before acting, especially when the transaction will occur after a published end date or involves an unusual use, payment or occupier.

Make the decision easy to revisit

Before acting, write down the date, the fact that determines the outcome and the source page used. For this question, the decision is whether to find the outlet, identify its exclusive dishes and build a balanced order without mistaking source-led reporting for a review. The two practical tools above—a course-by-course table classifying all six outlet exclusives and a two-diner ordering model with explicit allergy and no-tasting limitations—are intended to make that reasoning visible. Save the result with receipts, confirmations or screenshots generated by the official service. If a deadline, amount, status, traveller, employee, property or health circumstance changes, rerun the decision from the beginning instead of editing the old answer from memory. Where a professional adviser, agency officer or service provider gives a different answer, ask which current rule and which facts produce the difference. That short record is valuable when two family members, colleagues or counterparties otherwise remember the same conversation differently.

Questions readers ask

Where is Casa Vostra at Tampines Mall?

The mall directory lists #01-33A.

When did it open?

The outlet opened on 15 May 2026.

Have we tasted the six dishes?

No. This article reports and organises official menu information; it makes no first-hand taste claim.

Primary references and limits

[Casa Vostra official site](#) and [Tampines Mall Casa Vostra directory](#) were checked on 17 July 2026. The article applies their published general rules to the examples above. It does not determine an individual application, resolve a contractual dispute or replace legal, tax or regulated advice.

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