

Casa Vostra is now open at Wisma Atria, with reservations, S$15 SquareCrunch and a Petra gelato collaboration

Description

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Casa Vostraâ??s fourth Singapore restaurant is open on level two of Wisma Atria, and it is the first of the chainâ??s outlets to take reservations. Opening hours are 11.30am to 10pm daily.

A limited number of tables can be booked online, opening 14 days ahead, and most tables are kept for walk-ins. The other three outlets, at Raffles City, Jem and Tampines Mall, take walk-ins only.



The dining room at Casa Vostra Wisma Atria, #02-02/03. Photo: Casa Vostra

Casa Vostra belongs to the Mission Group and is led by chef Antonio Miscellaneo, the chef-owner behind La Bottega Enoteca in Joo Chiat. The restaurant says La Bottega was named Asiaâ??s No. 1 pizzeria in 2023 and 2024 by 50 Top Pizza. The house pizza is the Newpolitan, made with dough cold-

fermented for 36 hours and fired at 450Â°C.

What is only at Wisma Atria

The Wisma Atria menu marks 13 dishes as exclusive to this address. The biggest is SquareCrunch, toppings baked on long-fermented, high-hydration dough with a crisp base and served by the square. The Doublecrunch sandwiches sold at Raffles City are not on the Wisma Atria menu. There are three, each S$15: Tomato Tarte Tatin with roasted heirloom cherry tomatoes; Zucchini and Sakura-Ebi with zucchini cream and chips; and Potato, Leek and Speck with ricotta and rosemary. A counter sells SquareCrunch and desserts for dine-in or takeaway.

Two white pizzas are new here too. Anchovy 2.0 is S$22, with fiordilatte, anchovies, pizzutello tomatoes and olive dust. Carbonara 2.0 is S$24, with Parmigiano Reggiano, pancetta, egg yolk and black pepper.

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A Newpolitan pizza, made with 36-hour cold-fermented dough. Photo: Casa Vostra

The Wisma-only pastas are Orecchiette Salsiccia e Broccoli at S$22 and Spaghetti alla Nerano, with zucchini and Parmigiano Reggiano, at S$19. Two mains join them at S$30 each: a breaded Pluma Iberica â??Milaneseâ?• with lemon burnt butter and capers, and Ossobuco, a slow-cooked veal shank with potato purÃ©e and gremolata.

Gelato with Petra

The gelato, also exclusive to Wisma Atria, is a collaboration between Casa Vostra and Petra, a Mediterranean-Levantine restaurant. It pairs housemade mascarpone gelato with a crisp housemade zaâ??atar cone, eaten plain or with toppings. The Original is S$9. TiramisÃ¹, with savoiardi, coffee and cocoa, and Blue Forest, with mixed berries, are S$10 each. Dubai Chocolate, with pistachio and chocolate ganache and pistachios, is S$12.

Prices against the other outlets

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Dishes that appear on both menus cost the same as at Raffles City. A Margherita is S$17 at both Wisma Atria and Raffles City, Carbonara with rigatoni is S$21 at both, and the Gamberi pizza with Argentinian prawns is S$28 at both. The priciest food at Wisma Atria is S$30: the Tartufo e Funghi pizza with fresh black truffle, and all three mains, including the Guazzetto del Pescatore seafood stew also served at Raffles City. Prices are subject to GST and service charge.


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Carbonara with rigatoni, S$21 at Wisma Atria and Raffles City. Photo: Casa Vostra

The menu includes pork across several dishes, including speck, pancetta, guanciale and salame, so this is not a halal option.

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Margherita, S$17 at Wisma Atria. Photo: Casa Vostra

Details

- Casa Vostra Wisma Atria, 435 Orchard Road, #02-02/03, Singapore 238877
- Open daily, 11.30am to 10pm, last order 9.30pm
- Nearest MRT: Orchard (NS22/TE14)
- Reservations: book online up to 14 days ahead; limited tables, most are walk-in
- Menu: Wisma Atria menu (PDF)
- Contact: wisma@casavostra.sg
- Prices exclude GST and service charge

Date Created
15/11/2026
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