Little Farms holds an S$88 Italian dinner and free farmersâ?? markets from 6 November

Description

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Little Farms is putting on a one-night Italian dinner at Little Farms Table in Tanglin Mall on Friday, 6 November, with a five-course menu at S$88 per person, and the same weekend brings two free Italian farmersâ?? markets at its Serangoon Gardens and Tanglin Mall stores. Both sit inside A Taste of Italy, the grocerâ??s month-long Italian produce and wine programme with the Italian Trade Agency, which runs until 18 November.

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Chilled angel hair pasta with buffalo burrata, one of the dinnerâ??s pasta courses. Image: Little Farms

The dinner starts from 5pm. The Little Farms culinary team has built the menu around Italian ingredients that the grocer stocks, and you can take the full five courses or order your favourite dishes Ã la carte.

On the list are a beef carpaccio and an heirloom tomato salad to start, then a creamy wild mushroom risotto with truffle or chilled angel hair pasta with buffalo burrata. Mains cover a golden Pollo alla Milanese, pan-seared seabass with salsa verde, and grilled Oâ??Connor beef striploin with rosemary jus. Nonnaâ??s Tiramisu, made with espresso and mascarpone, closes the meal. Bookings are open now for what is a single evening, so a Friday table for a group is worth sorting early.

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Grilled Oâ??Connor beef striploin with rosemary jus. Image: Little Farms

Free markets on 7 and 8 November

The Italian Farmers Market comes to Little Farms Market at Serangoon Gardens on Saturday, 7 November, and moves to Little Farms Market at Tanglin Mall on Sunday, 8 November. Both days run from 10am to 3pm, and entry is free with online registration.

Expect regional specialities and pantry staples, from olive oil and cheese to pasta and wine, with samples to try and representatives from the participating Italian brands on hand to explain how the products are made. It is the easier way into the programme if you would rather graze and stock up than commit to a full dinner, and since both stores host the same market, pick whichever is closer to home.

The Italian Farmers Market runs 10am to 3pm on 7 November at Serangoon Gardens and 8 November at Tanglin Mall. Image: Little Farms

A wine and cheese class at the Botanic Gardens

The third event lands on the same Friday as the dinner. The Bloomhouse by Little Farms, in Ginger Garden at the Singapore Botanic Gardens, holds an Italian Wine and Cheese Masterclass from 6pm to 8pm on 6 November at S$65 per person.

The guided tasting moves through five Italian wines, from a crisp Vermentino to Chianti and Brunello di Montalcino, each paired with artisan cheeses, with notes on how the pairings work. It has sold out on Little Farmsâ?? own Eventbrite listing, so the Tanglin Mall dinner is the Friday plan still open.

The masterclass at The Bloomhouse by Little Farms pairs five Italian wines with artisan cheeses. Image: Little Farms

Outside the three events, Little Farms stores carry a selection of Italian products through to 18 November.

Date Created
01/11/2026
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