



Pasta Bar's five-course November Experience Menu starts on 5 November at S\$88++

Description

Pasta Bar on Keong Saik Road launches a five-course November Experience Menu on 5 November at S\$88++ a person, with a minimum of two diners, on [Pasta Bar's website](#). The menu moves through regional Italian dishes, from the Amalfi Coast to Emilia-Romagna and Sicily.

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Handmade pasta at Pasta Bar. Photo: Pasta Bar

Starters

The meal opens with three stuzzichini. A uni toast puts bafun uni on brioche with whipped brown butter and chives. Arancini come with pear mostarda and prosciutto, and gnocco fritto, the fried Italian dough, is paired with whipped feta and hot honey.

The pasta courses

- Pasta al limone: bronze die-cut eggless maccheroni with preserved lemon and pecorino romano, served in a pecorino wheel
- Tortellini in brodo: guinea fowl tortellini in consommé with pickled chayote, charred pearl onions, Thai basil, coriander and chilli sauce, a nod to Vietnamese pho
- Scoglio nero: squid ink linguine with seafood soffrito, clam jus, cockles and bincho-grilled barramundi
- Ossobuco: saffron sfoglia sheets with braised beef cheeks, bone marrow relish, shaved parmigiano and red wine jus



Pasta dishes at Pasta Bar on Keong Saik Road. Photo: Pasta Bar

The ossobuco is the kitchen’s take on the Milanese classic, with the usual saffron risotto swapped for fresh saffron pasta sheets. The pasta al limone is finished in the cheese wheel, a nod to the Amalfi Coast, where fresh lemons sit at the centre of the cooking. Scoglio, the restaurant explains, is a Southern Italian seafood dish rooted in the coastal kitchens of Campania, Puglia and Sicily.

Dessert

The fifth course is DIY cannoli. Diners fill homemade shells with sheep’s ricotta and top them with chocolate sauce, cocoa nibs, crushed pistachios and amarena cherries. Cannoli trace their origins to Sicily under Arab rule, between the 9th and 11th centuries.

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A seafood pasta at Pasta Bar. Photo: Pasta Bar

Booking

Pasta Bar is at 55 Keong Saik Road, #01-05. It opens for dinner daily from 6pm to 10.30pm and for lunch from Tuesday to Saturday, 12pm to 3pm. Reservations go through the restaurant's website, and the menu starts on 5 November.

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