

Tutto by Da Paolo @Jewel Changi Airport

Description

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This is a Tutto by Da Paolo review. We had dinner here on Sunday evening, 3 May 2026, with the family in tow. Five pastas, two pizzas, focaccia and a side of truffle friesâ?¦ and a S$191.84 bill at the end of it.

Oh and before I forget, this place is at Jewel Changi Airport. Level 2. The unit number is #02-246/247.


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The queue is real. We arrived just before 7pm and there was already a line waiting outside. We left just before 8pm and the queue was still there, just as long. Prime dinner hour, full hour gone, and the line never moved off the floor.

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If you are planning a Friday or weekend visit, book ahead. Otherwise expect to wait 30 minutes or more. (Some of you might say â??you buay sian ah?â?• but I had family with me, so we waited.)

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The location at Jewel is a real draw. The window-side tables look directly out at the HSBC Rain Vortex. In the evenings the dome lights up blue, and the string lights inside the restaurant give a warm contrast against the cool tones outside. Ask for a window seat when you bookâ?¦ that is the seat to have.

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EXIT
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The interior itself is well done. Woven rattan ceiling panels, a yellow-and-white striped column anchoring the room, Cesca-style cane chairs, and a gelato counter at the entrance. Premium enough for a date night. Casual enough for a family with children. Both were on the floor when we visited.

Disclaimer, I am a vegetarian. But some of my family members wanted to come here, and Tutto turned out to be one of the more vegetarian-friendly Italian restaurants at Jewel. Five of the six pastas on the regular menu are meat-free. Both pizzas we ordered have vegetarian versions. The focaccia and truffle fries are vegetarian by default. So I had plenty to order. In fact, most of my favourite dishes of the night happened to be vegetarian by default.

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We started with the Focaccia Palloncino. S$8. â??Palloncinoâ?• means little balloon in Italian, and the bread lives up to its name. It arrives at the table puffed up like a small football, with leopard-spotted char marks from a wood-fired oven. Tear it open and the steam escapes. It is hollow inside, with a soft chewy interior. Dip it into the side of olive oilâ?¦ it is a fun, theatrical start to the meal.

S$8 for what is essentially an Instagram moment in bread form. Worth it once.

Now the pastas. We ordered five.

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The Aglio Olio e Funghi was the standout pasta of the meal. S$19. Tutto serves this with mafaldine, the wide ribbon pasta with ruffled edges, instead of spaghetti. Smart choice. Those ruffles trap olive oil, garlic, chili and mushroom in every bite. The pasta itself is properly al dente. The chili kick is real, not just decorative. The mushrooms add an earthy depth that plain aglio olio does not have.

If you order one pasta at Tutto, make it this one.

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The Arrabbiata is the other top pick. S$17. â??Arrabbiataâ?• means angry in Italian, and Tuttoâ??s version actually has bite. Whole red chilies cooked into a chunky tomato base with cherry tomatoes and basil. Same beautiful mafaldine carrying pockets of spicy sauce in every bite. The heat builds without overpowering the sweetness of the tomatoes. Real chili. Balanced. Great pasta texture.

If you like spice, this is your dish.

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Then there is the Pomodoro e Basilico. S$15. The cheapest pasta on the menu and arguably the best value. Do not write it off as the boring option. The tomato sauce is sweet, fragrant and intense, clearly made with quality tomatoes reduced to concentrate their natural sweetness. The kitchen uses strozzapreti here, the twisted hand-rolled short pasta, which holds the chunky sauce well. A well-executed Pomodoro is one of the hardest dishes to nail because there is nowhere to hide. Tutto nails it.

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Full disclosure on the Carbonara. S$20. I am vegetarian and did not try this one. But my family members at the table did, and they liked it. Visually it looked promising. The sauce was the proper yellow of egg yolks rather than the pale white of cream-based imitations. The topping was a generous mound of grated Pecorino Romano, which is the correct cheese for authentic Roman carbonara. Family verdict was good. If you eat pork, this is worth ordering.

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The miss of the meal was the Cacio e Pepe. S$18. Authentic Roman cacio e pepe is a three-ingredient masterclass. Pasta, Pecorino Romano and black pepper. The creaminess is supposed to come from emulsifying the cheese with starchy pasta waterâ?¦ a tricky technique that requires real skill. Tuttoâ??s version tasted heavily creamed, which flattens both the sharp pecorino bite and the pepper kick that should be the entire point of the dish. The result is more like an alfredo than a cacio e pepe.

If you are craving cacio e pepe, this is not the place. Order the Aglio Olio e Funghi or the Arrabbiata instead.

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Now the pizzas. Heads up. Tuttoâ??s pizzas come uncut, with a pair of yellow-handled scissors for you to portion yourself. This is actually traditional in many Italian pizzerias, but it can feel a bit unexpected if you are used to pizzas arriving pre-sliced. Lean into it. The scissors are part of the experience.

The pizzas themselves are Neapolitan-style. Soft, pillowy, slightly chewy crust with leopard-spotted char marks from a high-heat wood-fired oven. The puffy raised edge, the cornicione, is the giveaway. If you are expecting crispy thin-crust this is not it. But if you appreciate authentic Italian pizza dough, this is the real deal.

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The Tartufo e Funghi (truffle and mushroom) was a tasty pizza overall. S$28. The mushrooms are generous. The white cream base is rich without being heavy. The chewy crust is well-executed with proper char. The truffle flavour, however, is subtle to the point where it is hard to tell if it is real shavings or truffle oil. At S$28 it feels a touch pricey for what it delivers. But if you are going for the experience and the mushroom-truffle combination, it does the job.

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The Quattro Formaggi e Miele Piccante (four-cheese with spicy honey) was the disappointment. S$23. Which surprised me, because it looks gorgeous on the plateâ?¦ that amber spicy honey drizzle over the four-cheese melt photographs beautifully. But on the palate the cheese-heavy combination did not land. Possibly too rich. Possibly the hot honey did not bring enough heat or contrast to cut through. Either way, this one did not earn its place at the table.

The Patatine al Tartufo (truffle fries) at S$12 were solid. Thin-cut, crispy throughout, with a generous blanket of grated parmesan on top. The truffle flavour is present but not overpowering. Hard to definitively call as fresh truffle versus truffle oil, which is honest reporting and probably the right answer for fries at this price point. No complaints.

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Order# 11857703
Station# T1 Main
Customer: Weeloy online
Table: 51
Date: 3/5/26, 7:03 PM
Tartufo Funghi Pizza $28.00
Quattro Formaggi Pizza $23.00
Patatine al Tartufo $12.00
Focaccia Palloncino $8.00
Carbonara Pasta $20.00
Cacio e Pepe Pasta $18.00
Arrabbiata Pasta $17.00
Aglio Olio Funghi Pasta $19.00
Pomodoro Basilico Pasta $15.00
10% Service Charge $16.00
Total Item Count: 9
Subtotal: $176.00
9% GST: $15.84
Total: $191.84
VISA 7789 $191.84

Total damage including 10% service charge and 9% GST was S$191.84 for the table. Subtotal S$176. Reasonable for a proper Italian sit-down meal at Jewel Changi Airport, especially given how much we ordered.

Would I come back? Most probably. But not as a regular spot. Tutto delivers a solid Italian meal with a genuine wood-fired pizza game and at least three pasta dishes worth ordering. The Rain Vortex view is a real draw. The vibe works for both family dinners and casual dates. But it is also not flawlessâ?¦ the Cacio e Pepe missed, the Quattro Formaggi pizza did not land, and prices for some dishes (the S$28 mushroom pizza in particular) feel a touch above what they deliver. It is the kind of place I would happily come back to when I am at Jewel anyway. Not somewhere I would plan a special trip to the airport for.

In short. If you can only pick one pasta, the Aglio Olio e Funghi (S$19) is the one. If you like spice, the Arrabbiata (S$17). Best value pasta, the Pomodoro e Basilico (S$15). For the photo, the Focaccia Palloncino balloon (S$8). And request a window seat when booking. The Rain Vortex view is the experience.

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For other things to eat at Jewel we have written about Din Tai Fungâ??s Crab Roe Dry Noodles at Jewel and the OSIM uDream.AI experience at Jewel. Tuttoâ??s official site is at dapaolo.com.sg/tutto and the Jewel listing is here.

Tutto by Da Paolo @Jewel Changi Airport
78 Airport Boulevard, #02-246/247, Jewel Changi Airport, Singapore 819666
Opening hours: Monday to Thursday 11:30am to 9:30pm. Friday 11:30am to 10:00pm. Saturday 11:00am to 10:00pm. Sunday 11:00am to 9:30pm. Public Holiday 11:00am to 10:00pm.
www.dapaolo.com.sg/tutto

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Author
meichua