



Vincenzo Capuano's weekday bottomless lunch costs S\$28 at Robertson Quay

Description

Vincenzo Capuano's Robertson Quay pizzeria is running a [Monday to Friday bottomless lunch](#) of starters, pasta, pizza and gelato for S\$28 a person, built around the Caputo Nuvola dough the 2022 World Pizza Champion ferments for up to 30 hours.



The weekday lunch is built around Caputo Nuvola dough fermented for up to 30 hours.
Photo: Vincenzo Capuano

The set sits at #01-12 The Pier at Robertson, 80 Mohamed Sultan Road, a short walk from Fort Canning MRT. Lunch is noon to 3pm with last order at 2.30pm. Dinner runs 6pm to 11pm every day, with food last order at 10pm and drinks at 10.30pm. Thirty per cent of seats stay open for walk-ins; the rest take reservations on the restaurant's site or by phone on +65 6485 9153.

What the S\$28 lunch puts on the table

Guests move through four courses. Starters are a Caesar salad with grilled chicken breast, taralli, vine tomatoes and parmigiano, or Cotoletta di Pollo, a baked chicken thigh cutlet finished with fior di latte,

basil and olive oil. Pasta options are mezze maniche with Vincenzo's tomato salsa, aubergine and ricotta, or house-made porcini ravioli in a truffle cream sauce.



Pizzas are cut with scissors so the cornicione stays airy. Photo: Vincenzo Capuano

The pizza course offers Diavola alla Nonno Enzo with spicy Napoli salami, an Aglio e Olio cartwheel with sliced garlic and bird's eye chilli, or Pesto Basilico with fior di latte, vine tomatoes, pine nuts and parmigiano. Dessert is gelato al cioccolato fondente or gelato al pistacchio. Pizzas are cut with scissors rather than a wheel so the airy cornicione stays open rather than crushed.

Bottomless drinks are a Monday to Friday add-on at S\$28.

The dough and the ranking

Vincenzo Capuano is a third-generation Neapolitan pizzaiolo. His Singapore flagship sits at number 13 on the 2025 50 Top World Artisan Pizza Chains list, held the Best Marketing Award in 2024, and carries two Spicchi from Gambero Rosso. The dough uses Caputo Nuvola Super flour and rests for up to 30 hours, which the kitchen pitches as soft, airy and light on the stomach.



Capuano is the 2022 World Pizza Champion with a Singapore flagship at Robertson Quay.
Photo: Vincenzo Capuano

Friday to Sunday evenings add a separate free-flow tipples ticket at S\$48 for 90 minutes of Hugo and Aperol spritzes, Tropical Spritz, Mimosa, prosecco, Negroni and Sbagliato, with a Moët and Chandon

upgrade at S\$40 a person. That offer is nights only and sits beside the weekday lunch, not inside it.

Where it is and how to book

The Pier at Robertson is at 80 Mohamed Sultan Road in Robertson Quay. Fort Canning MRT Exit B is a seven-minute walk along Mohamed Sultan Road. Bookings run through vincenzocapitano.sg. The Monday to Friday S\$28 bottomless lunch is the weekday ticket; evenings and weekends follow the a la carte pizza list and the free-flow tipples menu instead.

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