

OUR MENU



ESTABLISHED IN 2009,
RUBATO IS SINGAPORE'S
Go-to-Boutique Gourmet
ITALIAN RESTAURANT
CATERING TO THE
DISCERNING PALATES
OF THE *Dining Elite*



Distinguished as *Singapore's favorite small-batch, boutique selection of Italian cuisine*, RUBATO stands out through a meticulous dedication to intricacy.

Here, every dish is a masterpiece, promising *perfection in flavor, texture, and temperature*. The exclusive practice of roasting and baking upon order ensures that each gourmet choice is not just a meal but a moment, *exceptionally fresh and tailored to elevate the dining experience*.

W | rubato.com.sg

IG | [rubatosg](https://www.instagram.com/rubatosg)

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Featured



“RUBATO’S MIGHTY TOMAHAWK — THE KING OF STEAKS”

RUBATO'S spectacular extra prime Australian Black Angus Onyx Tomahawk Steak; nothing compares to our succulent, hormone-free cuts, lovingly grilled over charcoal embers.

*Complimentary Sides:
Roasted summer vegetables and truffle fries.*

288 (2 - 3 pax)

**SPECIAL CHARCOAL
GRILLED PREMIUM
CUT WAGYU A9** (300G)

Award winning a9 premium
Australian wagyu.

128

**NOVA SCOTIA LOBSTER
AIR-FLOWN DAILY**

A daily catch from the pristine
waters of Nova Scotia! Our
succulent lobster is air-flown to
ensure freshness. Served with
drawn butter and lemon wedges.

— *Half portion available upon request*

89 (whole)

**ULTIMATE GATHERING
SET** (10 - 12 PAX)



- ◆ A Gift From The Angels
- ◆ Burrata & Parma Ham
- ◆ Mushroom Soup
- ◆ Homemade Pizza Bianca
- ◆ RUBATO'S Mighty Tomahawk — "The King of Steaks"
- ◆ Ultimate Meat Platter
- ◆ Ultimate Seafood Platter
- ◆ RUBATO'S Classic Molten Lava Cake + Tiramisu Platter

— *Flexible add ons and changes are available upon request*

1,148

HOME MADE TAGLIOLINI AMALFITANA

Silky homemade tagliolini pasta tossed in a vibrant Amalfi-style sauce. Bursting with flavors of sun-ripened tomatoes, garlic, basil, and a hint of chili. A taste of the Italian coast.

69

"A GIFT FROM THE ANGELS"

Chilled angel hair pasta, Hokkaido scallops sashimi, exotic Japanese seaweed, premium white truffle oil and freshly-caught Hokkaido bafun uni (5g).

— *Add On uni*

68

MICHELIN QUALITY BURRATA

Hand stretched fresh mozzarella, semi dried tomatoes, rocket, premium aged parma ham.

36 (piccola) | 62 (grande)

HAND-SELECTED "WORLD'S FINEST OYSTERS"

Sourced from the pristine waters of British Columbia, these plump oysters offer a perfect balance of sweet and slightly briny notes.

— *Min Order 6 pieces*

6.8 (piece)



A N T I P A S T I

A tantalizing assortment of appetizers providing a perfect prelude to your culinary experience.



(S) "A GIFT FROM THE ANGELS"

Chilled angel hair pasta, Hokkaido scallops sashimi, exotic Japanese seaweed, premium white truffle oil and freshly-caught Hokkaido bafun uni (5g).

— Add On uni

68



Light Bites

THE PESCATARIAN'S CHOICE

Giant octopus leg, slow braised in tempranillo and Roma tomatoes, pine nuts, light cream, butter sweet cherry, arugula, garden fresh salad and olives.

58

SEARED SCALLOPS

Plump and perfectly seared scallops served with a delicate sauce. A seafood delicacy!

35

NEW ZEALAND SAUTÉED FRESH MUSSELS WITH CHARDONNAY

Organic basil, vine-ripened cherry tomatoes.

28

“AIR-FLOWN” PREMIUM AUSTRALIAN CLAMS

Sauteed in tasty seafood stock, with sautéed garlic white wine or Italian Roma tomatoes.

28

(S) FRESH SQUID ON THE GRILL

Charcoal-grilled squid perfumed with a subtle hint of oil, capsicum dressing.

26

SAUTÉED GARLIC PRAWNS

Seafood essence.

22

(S) HAND-SELECTED "WORLD'S FINEST OYSTERS"

Sourced from the pristine waters of British Columbia, these plump oysters offer a perfect balance of sweet and slightly briny notes.

— *Min Order 6 pieces*

6.8 (piece)

“SCALLOPS + PARMA = FANTASIA”

Hokkaido sea scallops wrapped in crispy Parma ham, fresh greens.

25.9

(S) **ULTIMATE COLD CUT PLATTER**

Antipasti, 'spice' salami, pastrami, honey ham, Michelin-quality burrata, homemade garlic bread, premium aged Parma ham, home-cured semi-dried tomatoes, mixed olives, artichoke, and grilled zucchini, bell peppers, and eggplant.

58 (piccola) | 118 (grande)

(S) **MICHELIN-QUALITY BURRATA**

Hand-stretched fresh mozzarella, complemented with semi-dried tomatoes, rocket, and premium aged Parma ham.

36 (piccola) | 62 (grande)

"THE EXTRA SKINNY COW" PREMIUM

Premium wafer-thin sliced beef, fresh rocket, shaved parmesan cheese, lemon extract, extra virgin olive oil sea salt.

28

(S) **"PARMA ON THE ROCKS"**

Rock melon adorned with Parma ham, refreshing sweetness & umami tastiness.

25.9

(V) **CHEESE PLATTER FOR TWO**

A perfect pairing for our wines, and a light and delightful way to unwind!

43

(V) **EGGPLANT MELANZANE**

Tender eggplant slices layered with a refreshing mixed salad. A delightful vegetarian option.

22

(V) **PIZZA ROMANIA WITH KALAMATA OLIVES & TOMATO SAUCE**

The Mediterranean way with Kalamata olives and Roma tomato sauce.

12

(V) **ARANCINI RISOTTO**

Jalapeno puree , mixed salads & cheese sauce.

12

(V) **BREADED TRIO**

Crispy delights! Choose from breaded mushrooms, capsicums, or olives, all served with creamy mayonnaise.

*Served with garlic mayo
(Choice of — Porcini Mushroom /
Olives / Capsicum)*

10

(V) **KALAMATA OLIVES**

Mixed green and black olives.

8

(V) **HOME-BAKED GARLIC
BREAD**

Each slice is an exquisite blend of fragrant garlic and golden butter!

7.9

Fresh Greens

INSALATA DI MARE

A seafood lover's dream! Succulent crab and prawns paired with juicy grapes, capers, tomatoes, olives, and a vibrant mixed salad.

28

PRAWNS & WATERMELON SALAD

Juicy prawns meet juicy watermelon! Tossed with creamy feta cheese, Kalamata olives, and a balsamic glaze. A burst of flavors!

19

PRIME BEEF SALAD

Tender slices of prime beef atop a bed of mixed salad.

24.9

(V) INSALATA DI PERE

Sweet and savory! Fresh pear slices drizzled with red wine dressing, crumbled feta, olives, tomatoes, lemon zest, and peppery arugula.

16

(V) ARANCIA ORANGE SALAD

Bright and refreshing! Fresh orange segments tossed with greens.

24.9

Soup

(S) "TREASURES OF THE SEA"

A seafood medley.

— kindly chat with our friendly hosts about the specific seafood ingredients.

24



S E C O N D I

Savory main courses
showcasing the best in meats
and seafood, delivering a
flavorful pinnacle to your meal.



Hand-stretched Pizza

Choice of — Thick or Thin Crust

QUATRO DI GUSTI

A pizza quartet! Enjoy Capricciosa, Salami, Hawaiian, and Mushroom pizzas all in one delightful platter. Perfect for sharing!

38

PORTUGUESE

A taste of Portugal! Capsicum, olives, onions, eggs, honey ham, and oregano come together on a thin crust. A unique and flavorful pizza!

25

(S) RUBATO'S FAMOUS BURRATA

Michelin-grade burrata, tomatoes, premium-aged sliced Parma ham.

44

(V) ARTICHOKE

A delightful vegetarian pizza featuring creamy béchamel sauce, briny olives, artichoke hearts, onions, and gooey mozzarella cheese. A Mediterranean flavor explosion!

26

BOSCAIOLA

A carnivore's dream! Loaded with beef sirloin, hearty Bolognese sauce, savory sausage, ham, salami, pepperoni, mozzarella cheese, tomatoes, and vibrant capsicums.

40

(V) "MORE CHEESE PLEASE"

A cheese lover's dream! A medley of artisanal cheeses, carefully selected to tantalize your taste buds. Served with crusty bread and fruit preserves.

25.9

ITALIAN PARMA

Thin-crust pizza topped with peppery arugula salad, nutty Parmigiano cheese, and melty mozzarella cheese. A classic Italian favorite!

29

(V) AUBERGINE & CAPRESE

Eggplant lovers, rejoice! Slices of eggplant meet the classic Caprese combo — Parmigiano cheese, mozzarella cheese, tomato sauce, and fragrant basil. A veggie delight!

24



(S) **NOVA SCOTIA LOBSTER
AIR-FLOWN DAILY**

A daily catch from the pristine waters of Nova Scotia!
Our succulent lobster is air-flown to ensure freshness.
Served with drawn butter and lemon wedges.

— *Half portion available upon request*

89 (whole)

Pastas & Risotto

**(S) HOMEMADE
TAGLIOLINI
AMALFITANA**

Silky homemade tagliolini pasta tossed in a vibrant Amalfi-style sauce. Bursting with flavors of sun-ripened tomatoes, garlic, basil, and a hint of chili. A taste of the Italian coast.

69

**EXOTIC HAND-PICKED
JUMBO LUMP CRAB
LINGUINE**

Hand-picked jumbo lump crab meat steals the show in this linguine pasta dish. Enhanced with aromatic herbs, white wine, and a touch of chili. A true delicacy.

53

CREAMY COD

Luxurious and elegant! Cod fish pasta with creamy uni (sea urchin) and briny ikura (salmon roe), topped with fava beans and Parmigiano.

38

"THE BLACK PASTA"

Spaghetti in squid ink essence with shrimps, clams, calamari, fresh mussels & cherry tomatoes.

36

(S) "SEAFOOD IN A BAG"

A delightful surprise! A medley of fresh seafood — shrimp, mussels, clams, and squid — steamed in aromatic herbs and white wine. Served in a parchment bag for an immersive experience.

36

**PASTA AL MENTAICO
E SNAPPER**

A fusion delight! Creamy snapper pasta with umami-packed mentaiko, zesty lemon, and crispy seaweed crumbs.

35

SPAGHETTI VONGOLE

'Live' sea clams sautéed with garlic, dried chilli, basil, drenched in a fragrant white wine & clam stock essence.

33

PASTA AL MOLECHE

Crispy soft-shell crab meets light tomato sauce and crunchy seaweed crumbs. A delightful seafood pasta!

28

**BOTTARGA KING
PRAWNS**

Mediterranean flavors! Prawns tossed with fava beans and the unique saltiness of bottarga.

28

**SPAGHETTI AGLIO
OLIO WITH TIGER
PRAWNS**

Premium pasta tossed with sliced garlic, tiger prawns, parsley & extra virgin olive oil.

27.4

**BEEF CHEEK RAGU
TAGLIATELLE**

Rich and hearty! Tagliatelle pasta topped with slow-cooked beef cheek ragu and gooey mozzarella cheese.

28

**BAKED IBERICO
CANNELLONI**

Comfort in every bite! Cannelloni tubes filled with tender pork, melted mozzarella, and a robust tomato sauce.

28

**(S) RUBATO'S FAMOUS
TRADITIONAL
SPAGHETTI BOLOGNESE**

Minced beef ragù, Italian herbs, flavourful Roma tomato sauce.

22

**(V) CLASSIC PESTO
LINGUINE**

Vibrant green pesto linguine with grilled zucchini, nutty Parmigiano cheese, and toasted pine nuts. A burst of freshness!

28

**CLASSIC SPAGHETTI
CARBONARA**

"The children's favourite" bacon, cheese, egg yolk.

23.9

(V) BURRATA RAVIOLI

Pillowry ravioli stuffed with creamy burrata cheese, bathed in a luscious butter sauce, and garnished with roasted tomatoes and sliced truffles.

38

Choice of — Fresh Handmade Pasta or Spaghetti

(V) **HANDMADE SPINACH
AND RICOTTA RAVIOLI
WITH BLUE CHEESE**

Traditional Italian stuffed pasta with sautéed organic spinach, in delicious blue cheese & cream sauce.

25

(S) **NOVA SCOTIA LOBSTER
RISOTTO**

Decadence on a plate! Creamy risotto with chunks of lobster, Parmigiano cheese, and a drizzle of extra virgin olive oil.

68

(V) **TRADITIONAL
HANDMADE GNOCCHI**

Italian potato dumplings, fresh cream & light gorgonzola sauce.

28

**SQUID INK SEAFOOD
RISOTTO**

Calamari, shrimps, mussels and clams invigorated by a tasty black squid ink sauce.

35.9

(V) **MUSHROOM & CO**

Porcini mushroom purée, truffle oil, Parmigiano cheese.

— *Add On shaved truffle*

28.9



(S) **SPECIAL CHARCOAL
GRILLED PREMIUM CUT
WAGYU A9**

Award winning A9 premium Australian wagyu.

128

*Meats, Poultry
& Seafood*

— All main meats are optional for the flambe

(S) “RUBATO’S MIGHTY
TOMAHAWK —
THE KING OF STEAKS”

RUBATO'S spectacular extra prime Australian Black Angus Onyx Tomahawk Steak; nothing compares to our succulent, hormone-free cuts, lovingly grilled over charcoal embers.

*Complimentary Sides:
Roasted summer vegetables and
truffle fries.*

288 (2 - 3 pax)

(S) DIEGO PREMIUM
ARGENTINIAN SIRLOIN

Premium Sirloin 350g. Potato purée, grilled zucchini, carrot, veil jus. Try it the original way with chimichurri dips

68

RUBATO MIXED
GRILLED PLATTER (4 - 5 PAX)



- ◆ Special Charcoal Grilled Premium Cut Wagyu A9
 - ◆ Lamb Rack
 - ◆ RUBATO Famous Garlic Chicken
 - ◆ Iberico Pork Rack
- ◆ Served with a side of roasted vegetables and fries

248

— All main meats are optional for the flambe

"AN ITALIAN FISHERMAN'S BOUNTY" SEAFOOD PLATTER (4 - 5 PAX)



- ◆ Fresh Squid, Prawns, Scallops, Giant Octopus Leg
- ◆ Whole Fresh Catch Of The Day
- ◆ Nova Scotia Whole Lobster
- ◆ "Air Flown" Premium Australian Clams
- ◆ Sautéed Fresh Mussels With Chardonnay

288

(S) 120 DAYS GRAIN-FED BEEF TENDERLOIN (AUS)

A premium indulgence — adorned with seasonal vegetables, with a finishing touch of port wine veal jus.

52

(S) CHARCOAL-GRILLED RACK OF LAMB (NZ)

A timeless classic — accompanied with seasonal summer vegetables, & port wine veal jus.

52

— All main meats are optional for the flambe

BEEF CHEEKS AL VINO ROSSO

Slow-braised beef cheek in rich red wine sauce, accompanied by creamy potato puree and vibrant asparagus. A hearty dish!

39

(S) SLOW-ROASTED ITALIAN TENDER PORK RIBS

Fresh greens, seasonal summer vegetables.

49.9

CARNE DI AGNELLO

Tender baby lamb loin served alongside sautéed zucchini, delicate baby spinach, and a rich red wine sauce. A succulent choice for meat lovers.

45

POLLO ARROSTO

Comfort food elevated! Cinnamon-spiced roasted chicken leg served with velvety potato puree, crisp asparagus, and a savory chicken brown sauce.

38

(S) "OSSOBUCO ALLA MILANESE"

Reminiscent of grandma's cooking — veal shanks braised with red wine & italian herbs sitting on a bed of saffron-infused risotto.

52

BARRAMUNDI FILLET

Light and refreshing! Barramundi fillet with zesty tomato salsa, a squeeze of lemon, and peppery arugula salad. Healthy and delicious!

42

(S) PATA NEGRA "THE BLACK FOOTED BOAR"

A rare and prized delicacy! Thinly sliced Pata Negra ham, aged to perfection. Served with crusty bread and olives. A true taste of Spain.

52

GRILLED MACKEREL FISH

Succulent mackerel fillet paired with creamy mashed potatoes, fava beans, and semi-dried tomatoes. A wholesome choice!

38



D O L C I

A perfect finale with sweet endings awaits your entire dining experience.



Homemade Desserts

RUBATO'S GRANNY SMITH APPLE PIE AND SORBET

Tangy apples and golden crust merry in a nostalgic embrace, paired with our refreshing sorbet, each bite gives you a journey of flavors.

25.9

(S) RUBATO'S CLASSIC MOLTEN CHOCOLATE CAKE

63% dark cocoa, homemade vanilla gelato.

19

CREMA CATALANA

Silky custard with a caramelized sugar crust. Served with a scoop of hazelnut gelato.

14

VANILLA PANNA COTTA

Luscious tropical mango gelato, berries compote.

11.9

(S) "ANGEL'S BREATH" TIRAMISÚ

Kahlua mascarpone, destiny coco powder.

18

AFFOGATO

Artisanal vanilla gelato, specialty espresso from an artisanal roaster.

12

ARTISANAL HANDMADE ITALIAN GELATO

*Choice of — Chocolate | Vanilla |
Strawberry | Mango | Yuzu |
Pistachio | Hazelnut*

7 (scoop)