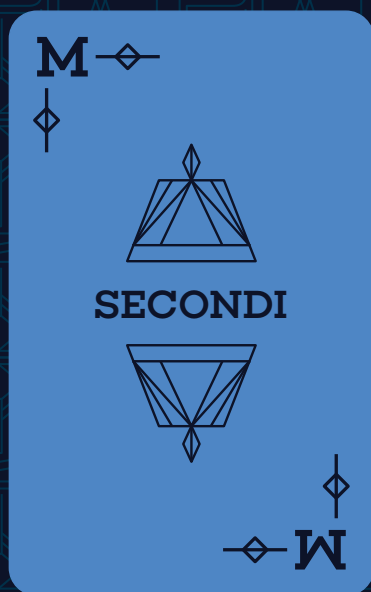


DINING

RUBATO
@ GREENWOOD

THE ITALIAN STANDARD SINCE 2009





"RUBATO'S Mighty Tomahawk — The King Of The 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)



Ultimate Gathering Set (8 - 12 pax)

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

— Flexible add on & changes upon request

1,148

FEATURED

THE MOST POPULAR & RECOMMENDED
BY THE MEDIA & FOOD CRITICS



Special Charcoal Grilled Premium Cut Wagyu A9

Award Winning A9 Premium Australian Wagyu.

128



Nova Scotia Lobster Air-flown Daily

Source Direct From Our Lobstermen Who Are From Coastal Nova Scotia. These Cold Water Lobsters Are Firmer Sweeter And More Succulent, With Whiter Meat.

— Half portion upon request

89 (Whole)



Home Made Tagliolini Amalfitana

Amalfitana In Dashi Broth With Hokkaido Bafun Uni.

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

FEATURED

THE MOST POPULAR & RECOMMENDED
BY THE MEDIA & FOOD CRITICS



Michelin Quality Burrata

Hand Stretched Fresh Mozzarella, Semi Dried Tomatoes, Rocket, Premium Aged Parma Ham.

62



Ravioli "Al Nero" Squid Ink

Folded Squid Ink Home-made Agnolotti Stuffed With Assorted Minced Seafood In Siciliana Peperoncino Sauce.

43



Fresh Catch Of The Day

— kindly chat to your friendly hosts about what just arrived



Hand Selected "World's Finest Oysters"

Sourced From The Pristine Waters Of British Columbia. These Plump Oysters Are Perfectly Balanced With Both Sweet And Slightly Briny Notes.

6.8 (Piece)

LIGHT BITES



"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).

68

— Add On Uni



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

LIGHT BITES



Seared Salsa Scallops

U.S. Scallops, Mango Salsa, Garden Greens, Salmon Trout Roe And Sea Salt Sour Cream.

35



"Air Flown" Premium Australian Clams

Sauteed In Tasty Seafood Stock, With Sautéed Garlic White Wine Or Italian Roma Tomatoes.

33



New Zealand Sautéed Fresh Mussels With Chardonnay

Organic Basil, Vine-ripened Cherry Tomatoes.

33



Sautéed Garlic Prawns

Seafood Essence.

30



Fresh Squid on the Grill

Charcoal Grilled Squid Perfumed With A Subtle Hint Of Oil, Capsicum Dressing.

26



Velvet Elegance Seared Foie Gras

Buttery Foie Gras, Meticulously Prepared And Seared To Perfection. Melts On Your Palate. Accompanied By A Tantalizing Drizzle Of Aged Port Reduction.

39



Ultimate Cold Cut Platter

Anti Pasti, 'Spice' Salami, Pastrami, Honey Ham, Michelin Quality Burrata, Homemade Garlic Bread, Premium Aged Parma Ham, Home Cured Semi Dried Tomatoes, Mix Olives, Artichoke, Grilled Zucchini, Bell Peppers And Eggplant.

148 (3 - 4 pax)



Michelin Quality Burrata

Hand-stretched Fresh Mozzarella, Semi Dried Tomatoes, Rocket, Premium Aged Parma Ham.



Cheese Platter for Two

It's A Perfect Paring For Our Wines, And A Light And Delightful Way To Unwind!

LIGHT BITES



"The Extra Skinny Cow" Premium

Premium Wafer Thin Sliced Beef, Fresh Rocket, Shaved Parmesan Cheese, Lemon Extract, Extra Virgin Olive Oil Sea Salt.

28



Scallops + Parma = Fantasia"

Hokkaido Sea Scallops Wrapped In Crispy Parma Ham, Fresh Greens.

25.9



"Parma on the Rocks"

Rock Melon Adorned With Parma Ham, Refreshing Sweetness & Umami Tastiness.

25.9



Hand Selected "World's Finest Oysters"

Sourced From The Pristine Waters Of British Columbia. Balanced With Both Sweet And Slightly Briny Notes.

6.8 (Piece)



Home-baked Garlic Bread

Each Slice Is An Exquisite Blend Of Fragrant Garlic And Golden Butter!

7.9

SOUPS



"Treasures of the Sea"

Ocean Fresh Seafood In Rich Flavourful Stock.

24



Lobster Cappuccino

'Live' Air-flown Maine Lobster Bisque.

17.9



Wild Mushroom Soup

A Rich & Earthy Concoction Comprising An Assortment Of Hand Picked Field Mushrooms.

15



Soup of the Day

— kindly chat to your friendly hosts about what is served for the day

12

FRESH GREENS



Grilled Australian 'Cauliflower Steaks'

Imported Extra Crunchy Australian Cauliflower Drenched With Capers Salsa — An Italian-style Sauce With Almonds, Raisins, Capers, Lemon Juice, Fresh Parsley. This Recipe Is Naturally Gluten-free, Vegan, Low-carb And Keto-friendly.

23



Arancia (Orange Salad)

Orange Salad With Brie Cheese, Red Radish, Garden Greens, Vine Sweet Cherry Tomato, Olives, Onion, Japanese Cucumber, Grilled Chicken And Orange Condimento.

24.9



Premium Beef Salad

Garden Fresh Mixed Salad Topped with Premium Australian Tenderloin Slices.

24.9

FRESH GREENS



Caprese Salad

Fresh Buffalo Mozzarella, Fresh Organic Farm Tomato, "An Italian Classic".

22



Timeless Classic Caesar Salad

Organic Egg, Garlic Bread, Bacon & Shaved Parmigiano.

— Add On Chicken \$5 — Add On Salmon \$7 19.8



Pan Seared Halloumi Cheese

Red Wine Infused Grapes, Homemade Milk Curd, Semi Dried Tomatoes.

18.9



Home-Grown 9 Mix Salad

Classic 9 Mixed Australian Salad With Walnut Dressing, Baby Carrots, Beet Root, Radish, Taylors Port Wine, Raisins, Japanese Cucumber, Roma Tomato, Kalamata Olives And Roasted Walnuts.

18.9



Chunky Avocado with Fresh Salad

Olives, Cucumber, Nuts, Sherry Vinaigrette, Fresh Organic Green Apples.

18.9



"Under the Tuscan Sun"

Vegetable Medley Of Grilled Eggplant, Zucchini, Capsicum, Artichoke & Olives.

18.9

HAND-STRETCHED PIZZAS



RUBATO'S Famous Burrata Pizza

Michelin-grade Burrata, Tomatoes, Premium-aged Sliced Parma Ham.

44



Salmone Affumicato

Smoked Salmon With Ricotta Cheese, Roma Tomato Sauce, Eggs, Sage, Baby Spinach And Mozzarella Cheese.

32.9

HAND-STRETCHED PIZZAS



Pizza Tonno

Tuna Chunks With Olives, Onion, And Chilli, Mozzarella Cheese, Amalfico Lemon, Eggs, Vine Cherry Tomato And Roma Tomato Sauce.

32.9



The Venetian Fisherman's Bounty (Tomato Base)

King Prawns, Grilled Squid, Roma Tomato Sauce, Onion, Tomato Salsa, Parsley, Parmigiano And Mozzarella Cheese.

32.9



The Sicilian Fisherman's Bounty

Prawns, 'Live' Mussels, Squid, Tomato Sauce, Basil & Mozzarella.

32.9



"Neapolitan Pizza Special"

Mozzarella, Cherry Tomatoes, Aged Parma Ham, Fresh Spinach, Taleggio Cream Sauce.

30.9



"The Flavours of Brunch"

Pizza Dressed With Artisanal-grade Parma Ham, Arugula Salad & A Sunny-side Up Egg.

30.9



Hint of Spice + Salami

Spicy Napoli Salami, Mozzarella & Basil.

30

HAND-STRETCHED PIZZAS



The RUBATO Impossible™ Pizza

Slow Proof Artisanal Dough, Impossible™ Meat Ragù, Wild Mushrooms, Red Onions, Fresh Mozzarella

- Vegan (No Mozzarella Cheese)
- Vegetarian (Contains Mozzarella Cheese)

33



In Search of Wild Mushrooms

Mozzarella, Tomato Sauce, Mushrooms & Truffle Oil.

25.9



"Go Very Green"

Spinach, Grilled Eggplant, Grilled Zucchini, Mushrooms, Olives & Mozzarella.

25.9

HAND-STRETCHED PIZZAS



Spicy Salsiccia

Spicy Italian Pork And Chicken Herbs Sausage Bolognese, Caprese And Roma Tomato Sauce With Mozzarella Cheese.

27.9



Capricciosa

Tomato Sauce, Mushrooms, Artichokes, Black Olives, Honey Ham & Mozzarella.

27.9



Spinaci + Gorgon

Baby Spinach, Gorgonzola, Sauté Onion Marmalade And Mozzarella Cheese.

25.9



"Hawaiian Fun"

Pineapples, Cooked Ham, Mozzarella, Tomato Sauce.

25.9



"More Cheese Please"

Gorgonzola, Parmesan, Taleggio & Mozzarella.

25.9



"Queen Margherita's Choice"

The Timeless Pizza — Tomatoes, Mozzarella & Basil.

23



Nova Scotia Lobster Air-flown Daily

Source Direct From Our Lobstermen Who Are From Coastal Nova Scotia. These Cold Water Lobsters Are Firmer Sweeter And More Succulent, With Whiter Meat.

89 (Whole)

— Half portion upon request



Home Made Tagliolini Amalfitana

Amalfitana In Dashi Broth With Hokkaido Bafun Uni.



Hand-made Tagliolini with Premium Wagyu

Handmade Tagliolini Pasta With Freshly Shaved Truffles In Rich Flavoured Stock Topped With Premium Wagyu Cut.

68



Hokkaido King Crab Leg Pasta

Served With Handmade Tagliolini Pasta, Salmon Caviar In Italian Classic Puttanesca Sauce.

62



Exotic Hand-picked Jumbo Lump Crab Linguine Pasta

Hokkaido Scallops, Organic Basil, Extra Tasty Stock Infused Pink Sauce.

53



Ravioli "Al Nero" Squid Ink

Folded Squid Ink Home-made Agnolotti Stuffed With Assorted Minced Seafood In Sicilian Peperoncino Sauce.

46



Hand-made Tagliolini Uni Pasta

In Sea Urchin Sauce With Fresh Salmon Roe Or Ikura And Bottarga.

42



Hand made Tagliolini with Seasonal Truffles

Hand-made Tagliolini With Seasonal Truffles.

42



Hand-picked Crab Meat + Angel's Hair Pasta

Jumbo Lump Crab Meat, Seafood Essence.

42



Diver-Caught Hokkaido Scallops

Organic Egg, Bacon & Shaved Parmagiano-reggiano.

37



"Seafood in a Bag"

Linguine pasta, 'live' Shellfish, Succulent Prawns, Squid, Sautéed With Garlic In A Stock Enriched Roma Tomato Seafood Elixir.

36



"The Black Pasta"

Spaghetti In Squid Ink Essence With Shrimps, Clams, Calamari, Fresh Mussels & Cherry Tomatoes.

36



Spaghetti Vongole

'Live' Sea Clams Sautéed With Garlic, Dried Chilli, Basil, Drenched In A Fragrant White Wine & Clam Stock Essence.

33



Smoked Salmon Tagliatelle Pasta Italian Pomodoro and Cream

Smoked Salmon Tossed With Tagliatelle To The Delicious Pink Sauce.

30



Fettuccine Felicia with Tiger Prawns

Premium Flat Pasta Tossed In Butter, Tiger Prawns, Parmesan & A Dollop Of Cream.

27.9



Spaghetti Aglio Olio with Tiger Prawns

Premium Pasta Tossed With Sliced Garlic, Tiger Prawns, Parsley & Extra Virgin Olive Oil.

27.4



Hand-made Prawn Gnocchi

Fresh Prawns, Black Olives, Italian Tomatoes, Herbs, Hint Of Spice.

34



Gnocchi Con Pancetta

Italian Pancetta, Asparagus, Olives, Parmigiano, Parma Ham, Roma Tomato Sauce And Bacon Bits.

34



Traditional Handmade Gnocchi

Italian Potato Dumplings, Fresh Cream & Light Gorgonzola Sauce.

29



RUBATO'S "Iberico" Bolognese

Hand Made Tagliolini Pasta, In "Premium" Iberico Pork Cheek Ragout.

42

PASTAS



Linguine with Premium Aged Parma Ham

Wild Mushrooms, Tasty Parma Ham, Stock Infused Pink Tomato Sauce.

30



Impossible™ Bolognese

Traditional Bolognese With "Impossible Meat".

29



RUBATO'S Famous Traditional Spaghetti Bolognese

Minced Beef Ragù, Italian Herbs, Flavourful Roma Tomato Sauce.

28



Spaghetti Cabonara

"The Children's Favourite" Bacon, Cheese, Egg Yolk.

23.9



Hand-made Spinach and Ricotta Ravioli with Blue Cheese

Traditional Italian Stuffed Pasta With Sautéed Organic Spinach, in Delicious Blue Cheese & Cream Sauce.

29.9



RUBATO Penne Arrabiatta

"A little spicy".

16

RISOTTO



Seafood Risotto in Roma Tomato Sauce

*Calamari, Shrimps, Mussels And Clams Slowly
Hand-stirred In A Seafood Stock Infused Sauce.*

35.9



Squid Ink Seafood Risotto

*Calamari, Shrimps, Mussels And Clams
Invigorated By A Tasty Black Squid Ink Sauce.*

35.9



Mushroom & Co

*Porcini Mushroom Purée, Truffle Oil, Parmigiano
Cheese.*

— Add On Truffle

28.9



Crispy Charcoal-Grilled Iberico Spanish Suckling Pig

A RUBATO Signature That Is Sure To Enthrall Your Taste-buds. These Special Breed Of Iberico Hogs Are Raised On A Diet Of Wild Herbs, Acorns, & Mushrooms. An Incomparable Favourite At Celebrations, This Special Spanish Suckling Pig Is Extra Flavourful With A Thin Layer Of Skin That Is Delectably Crisp, Juicy & Extra Flavourful.

468

— Pre-order 1 day in advance



"An Italian Fisherman's Bounty" Seafood Platter

- ♦ Fresh squid, prawns, scallops, Giant Octopus Leg
- ♦ Whole Fresh Catch Of The Day
- ♦ Famous Nova Scotia Whole Lobster
- ♦ "Air Flown" Premium Australian Clams
- ♦ Sautéd Fresh Mussels with Chardonnay

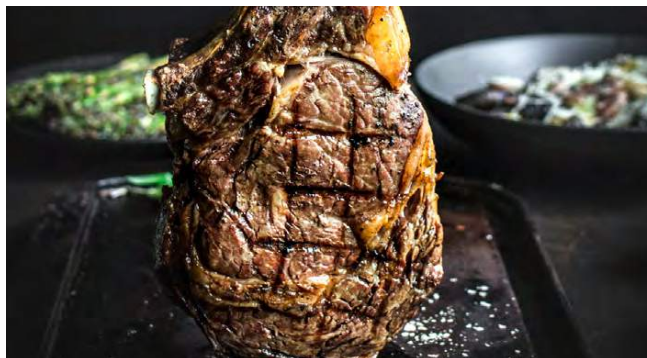
338



RUBATO Mixed Grilled Platter

- ♦ Premium Wagyu
- ♦ Lamb Rack
- ♦ RUBATO Famous Garlic Chicken
- ♦ Iberico Pork Rack
- ♦ Served With Roasted Vege And Fries

288



"RUBATO'S Mighty Tomahawk — The King of the Steaks

RUBATO's Spectacular Extra Prime Australian Black Angus Onyx Tomahawk Steak, With Roasted Vegetables And Truffle Fries.

288



Special Charcoal Grilled Premium Cut Wagyu A9

Award Winning A9 Premium Australian Wagyu.

128



Diego Premium Argentinian Sirloin

Premium Sirloin 350gm, Water Cress Salad, Roasted Roma Tomatoes, Grilled Potatoes, Air Flown From Argentina. Try It The Original Way With Chimichurri Dips.

68



Charcoal-Grilled Rack of Lamb (NZ)

A Timeless Classic — Accompanied With Seasonal Summer Vegetables, & Port Wine Veal Jus.

52



120 Days Grain-Fed Beef Tenderloin (AUS)

A Premium Indulgence — Adorned With Seasonal Vegetables, With A Finishing Touch Of Port Wine Veal Jus.

52



"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

MEATS / POULTRY / SEAFOOD



Classic Italian Braised Oxtail Stew

Braised Premium Oxtail, Slow Cooked In Roma Tomato Sauce For 8 Hours, Served With Rubato's Garlic Bread.

48



Pata Negra "The Black Footed Boar"

"A Taste Sensation From Spain — Charcoal Grilled Ibérico Pork Loin, Seasonal Vegetables, Drizzled With An Intensely Flavourful Jus.

52



Slow Roasted Italian Tender Pork Ribs

Fresh Greens, Seasonal Summer Vegetables.

49.9



RUBATO'S Famous Garlic Chicken alla Diavola

A Tuscan Cult-classic. Organic Chicken Thigh Grilled To Juicy Perfection With Pepper-infused Spicy "Devil's Sauce". (Served On The Side)

38



Fresh Catch Of The Day

— kindly chat to your friendly hosts about what just arrived

HOME-MADE 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



RUBATO'S Classic Molten Chocolate Cake

63% Dark Cocoa, Homemade Vanilla Gelato.



"Angel's Breath" Tiramisú

Kahlua Mascarpone, Destiny Coco Powder.

HOME-MADE DESSERTS



Crema Catalana

Hazelnut Gelato.

14



Affogato

Artisanal Vanilla Gelato, Specialty Espresso From An Artisanal Roaster.

12



Vanilla Panna Cotta

Luscious Tropical Mango Gelato, Berries Compote.

11.9



Artisanal Handmade Italian Gelato

Chocolate | Vanilla | Strawberry | Mango | Yuzu | Pistachio | Hazelnut

7 (Scoop)

 9424 8258

   RUBATOSG

 rubato.com.sg

RUBATO @ Greenwood
12 Greenwood Ave, Singapore 289204

*All prices shown are subjected to 10% Service Charge and 8% GST.
All pictures shown are for illustration purpose only.*