

# 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*.

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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 sweetnesss & 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

## 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

## (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

## (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

## (S) SLOW-ROASTED ITALIAN TENDER PORK RIBS

Fresh greens, seasonal summer vegetables.

49.9

## POLLO ARROSTO

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

38

## BARRAMUNDI FILLET

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

42

## 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

### CREPE SUZETTE

Homemade crepes prepared live with fresh citrus juices, flambéed in Grand Marnier and served with a scoop of vanilla gelato.

25

### AFFOGATO

Artisanal vanilla gelato, specialty espresso from an artisanal roaster.

12

### VANILLA PANNA COTTA

Luscious tropical mango gelato, berries compote.

11.9

### (S) "ANGEL'S BREATH" TIRAMISÚ

Kahlua mascarpone, destiny coco powder.

18

### CREMA CATALANA

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

14

### ARTISANAL HANDMADE ITALIAN GELATO

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

7 (scoop)