

FICO

A SEASONAL MENU GUIDED BY CUCINA POVERA, A WASTE-NOT WANT-NOT APPROACH THAT SEES SIMPLE, HUMBLE INGREDIENTS TRANSFORMED INTO SHARING DISHES THAT PLEASE EVERY PALATE AND NOURISH THE SOUL. WE ARE PROUD TO BRING IN GRAINS, CHEESE, OLIVE OIL, VEGETABLES AND SEAFOOD SOURCED DIRECTLY FROM PUGLIA, A FIRST IN SINGAPORE.

WE RECOMMEND SHARING 1 FOCACCINA, 1 CHEESE, 1 SMALL PLATE, 1 PASTA, 1 MAIN AND A DESSERT TO FINISH—FOR TWO HUNGRY HEADS.

FOCACCINA

8" FOCACCIA-PIZZA LOVE CHILD, 80% SEMOLA DOUGH FOR THE PERFECT LIGHTNESS AND CRUNCH

RED ONIONS OF ACQUAVIVA (V)

goat milk blue cheese, fior di latte, fried sage, sulla honey

SAN MARZANO TOMATOES (V)

bufala mozzarella, basil, evoo

DELICA PUMPKIN

smoked stracciatella, aged coppa

CHEESE

BAKED TOMINO

pancetta, rosemary

BURRATA DI PUGLIA (V)

escarole, pine nuts, olives

GOAT MILK NINETTA

sardines, citronette

ARTISANAL RICOTTA (V)

Bitonto evoo, kampot pepper

SMALL PLATES

MORTADELLA BOLOGNA

pistachio

PROSCIUTTO

24 months

CHARRED RED PEPPERS

Cantabrico anchovies, capers, evoo

CARDONCELLI MUSHROOMS (V)

pecorino, garlic, parsley

FRIED SHRIMPS

lovage salsa verde

FICO SEAFOOD PLATTER

oysters, red prawns, scampi

FINE DE CLAIRE OYSTERS

half-dozen | dozen

EAT FIRST

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE.

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**EAT
NEXT**

FRESH PASTA

DENTI DEL DRAGO
white ragu

MAFALDINE
ossobuco, almonds, primitivo di Puglia

TAGLIOLINI
scampi

ORECCHIETTE
cime di rapa, anchovies, evoo

LINGUINE
vongole, Vermentino DOC

SPAGHETTI (V)
cacio e pepe
(MIN. ORDER OF 2 SERVED FROM A PECORINO WHEEL)

SIDES & SALADS

GARGANO ORANGE, FENNEL, OLIVES (V)

CUORE DI BUE TOMATO, OREGANO, EVOO (V)

CUCUMBERS OF POLIGNANO, RED ONIONS (V)

MAINS

CHARCOAL-GRILLED OCTOPUS
Murgia chickpeas, thyme, friggittelli

CATCH OF THE DAY
ask our service staff

BLACK PORK
parmigiano, colatura, red endive

BEEF COSTATA 1-1.2KG, SERVES 4-5
grass-fed bone-in ribeye

EGGPLANT PARMIGIANA (V)

**EAT
LAST**

DESSERTS

CHOICE OF TWO