

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)

FB | [rubato.sg](https://www.facebook.com/rubato.sg)

Signature



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

Signature



CRISPY CHARCOAL-GRILLED IBERICO SPANISH SUCKLING PIG

A RUBATO signature that is sure to enthrall your taste buds. These special breeds of Iberico hogs are raised on a diet of wild herbs, acorns, and mushrooms.

An incomparable favorite at celebrations, this special Spanish suckling pig is extra flavorful with a thin layer of skin that is delectably crisp and juicy.

— Pre-order 3 days in advance

228 (piccola) | 468 (grande)



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

*Starter &
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

"AIR-FLOWN" PREMIUM AUSTRALIAN CLAMS

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

28

(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 (piece)

(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.

26

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

The Mediterranean way with Kalamata olives and Roma tomato sauce.

12

**(V) CHEESE PLATTER
FOR TWO**

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

43

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

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

7.9

**(V) EGGPLANT
MELANZANE**

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

22

Fresh Greens

PRIME BEEF SALAD

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

24.9

(V) TIMELESS CLASSIC CAESAR SALAD

Organic egg, garlic bread, bacon and shaved parmigiano.

23

(V) ARANCIA ORANGE SALAD

Bright and refreshing! Fresh orange segments tossed with greens.

24.9

Soups

(S) "TREASURES OF THE SEA"

A seafood medley.

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

24

(V) WILD MUSHROOM SOUP

A rich & earthy concoction comprising an assortment of hand picked field mushrooms.

18



S E C O N D I

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





(S) **RUBATO'S FAMOUS
BURRATA**

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

44

*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!

28

BOSCAIOLA

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

48

HINT OF SPICE + SALAMI

Spicy napoli salami, mozzarella and basil.

25.9

BUILD YOUR OWN

— Additional charges apply for each topping choice



(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.

Choice of — Tomato Sauce or Squid Ink Sauce

36

*Pastas &
Risotto*

**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

SPAGHETTI VONGOLE

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

33

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

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

22

**CLASSIC SPAGHETTI
CARBONARA**

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

23.9

**(V) TRADITIONAL
HANDMADE GNOCCHI**

Italian potato dumplings, fresh cream & light gorgonzola sauce.

28

**(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) 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

(V) MUSHROOM & CO

Porcini mushroom purée, truffle oil, Parmigiano cheese.

— Add On shaved truffle

28.9



(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)

*Meats, Poultry
& Seafood*

— All main meats are optional for the flambe

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

Award winning A9 premium Australian wagyu.

128

(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

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

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

BARRAMUNDI FILLET

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

42



D O L C I

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



Homemade Desserts

(S) **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) **"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

AFFOGATO

Artisanal vanilla gelato, specialty espresso from an artisanal roaster.

12

**ARTISANAL
HANDMADE ITALIAN
GELATO**

Choice of — Chocolate or Vanilla

7 (scoop)

TODAY'S SPECIAL

— Please check with our waiters for today's delightful creation.