

Bestseller

RAVIOLI DI BURRATA E TARTUFO NERO 32.90

Homemade ravioli with stuffings of delectable burrata cheese and black truffle, tossed in light and creamy porcini mushrooms sauce and topped with crispy parma ham and truffles caviar



Pasta Selection

Create il Vostro Piatto Preferito di Pasta
Create your own favourite pasta dish.

Select one pasta type and a pasta sauce to go along with it.

GNOCCHI (potatoes)

TORTELLINI (beef)

FUSILLI
(spinach & tomato)

TAGLIATELLE (spinach)

RAVIOLI VERDI
(spinach & ricotta cheese)

FETTUCCINE (no egg)

CONCHIGLIE (no egg)

CAPELLINI

LINGUINE (squid ink)

SPAGHETTI

PENNE

BEEF RAVIOLI

Pasta Fresca" in translation, means "Fresh Pasta". We offer the widest range of homemade fresh pasta in Singapore. Fresh pasta has a superior texture which absorbs sauces well, resulting in a more satisfying taste.

Tip: Ask for our pasta pairing guide. Stick to the rules, yet be adventurous in your selection for a greater dining experience.

PANZEROTTI (mushrooms)

RIGATONI

LINGUINE (spinach & tomato)

PAPPADELLE

Pair your choice of wholemeal pasta with any pasta sauce at no additional charge.

100% GUARANTEED HOMEMADE

Penne

Tagliatelle



Wholegrain options

Available here
Eat all foods in moderation.

OLIVE OIL BASE

AGLIO OLIO E PEPERONCINO 21.00
Simple yet delightful sauce of olive oil sautéed with garlic and chilli

ALLA PASTORA 24.90
Shepherd inspired sauce of bacon and mushrooms sautéed in olive oil, garlic and chilli

SAN GIOVANNESE 23.90
Classic sauce of cherry tomatoes, black olives, capers, garlic, chilli and parmesan cheese

Sauce Selection

SEAFOOD BASE

MARE E MONTI 25.90
Delicate and sweet crabmeat and button mushrooms sautéed with white wine in contemporary pink sauce

ALLE VONGOLE 25.90
Clams sautéed with olive oil and garlic, in your choice of white wine or tomato sauce

New
ZUCCHINI E GAMBERETTI 25.90
Mildly sweet prawns tossed with zucchini, cherry tomatoes and olive oil

Chef's Recommendation
POLPA DI GRANCHIO 26.90
Pasta Fresca's signature sauce of soft crabmeat sautéed with garlic, crushed black pepper, cherry tomatoes and white wine in tomato sauce



SEAFOOD BASE

AL SALMONE

26.90

Smoked salmon tossed with chopped onions, white wine and crushed black pepper in contemporary pink sauce



ALLA MARINARA

27.90

An irresistible choice for seafood lovers - prawns, squids and mussels sautéed in olive oil and garlic, with your choice of white wine or tomato sauce



Chef's Recommendation

BISQUE DI ARAGOSTA

51.90

Whole lobster pasta. Succulent deshelled meat from half a lobster is simmered in a tomato sauce blend of chopped carrot, onion, celery and fresh basil then sautéed with your choice of pasta and served with the other glorious half in shell.



TOMATO BASE

AL POMODORO E BASILICO

22.90

Traditional Italian sauce made from Pasta Fresca's secret blend of San Marzano tomatoes, garlic, vegetables and basil

ALL' ARRABBIATA

23.90

Spicy and tangy Italian tomato sauce with chilli and garlic

ALL' AMATRICIANA

25.90

A popular sauce of bacon and onion, sautéed and simmered in zesty tomato sauce



ALLA VEGETARIANA

25.00

Assorted seasonal vegetables tossed in zesty tomato sauce



ALLA BOLOGNESE

26.90

An all-time Italian favourite - Minced beef slow cooked with tomato sauce

ALLA PUTTANESCA

25.90

A slightly spicy tomato sauce sautéed with black olives, capers and anchovies



ALLA CARBONARA 25.90
Sautéed bacon in a velvety creamy blend of egg yolk and parmesan cheese



AI FUNGHI E ASPARAGI 25.90
Mushrooms and asparagus sautéed in cream sauce



CREAM BASE

ALFREDO 25.90
Diced chicken, ham and garden peas tossed in cream sauce

AI QUATTRO FORMAGGI 25.90
An exquisite meld of four cheese

AL PESTO GENOVESE 27.90
Classic aromatic sauce blended with fresh basil, pine nuts or walnuts, garlic, olive oil, parmesan cheese and cream

AL PROSCIUTTO DI PARMA 27.90
Succulent Italian Parma ham, mushrooms, diced tomatoes and onions tossed in contemporary pink sauce

AI FUNGHI E SALSICCIA 25.90
Homemade Italian pork sausage and mushrooms sautéed in light cream

Additional Toppings For Your Pasta Creation:

Capsicum, Egg (Fried / Mixed-In), Garlic, Olives, Onions, Eggplant, Pineapple, Artichokes, Mixed Vegetables, Asparagus, Mushrooms, Rocket Salad, Spinach 4.90 each

Cooked Ham, Bacon, Capers, Salami (Pork / Beef), Marinated Chicken Cubes, Anchovies 5.90 each

Crab Meat, Prawns, Squid, Clams, Parma Ham, Parmesan Cheese, Fresh Mozzarella Cheese, Blue Cheese, Ricotta Cheese 6.90 each

Request for additional sauce Pesto - 10.90 Tomato or Cream - 6.90

RISOTTI (RICE)

RISOTTO ALLA CATALANA 28.90
Rich combination of mixed seafood, chicken, artichokes, black olives and garden peas in saffron sauce

RISOTTO AI FUNGHI PORCINI 28.90
Delicious porcini mushrooms risotto with chopped onions, white wine, parmesan cheese & truffle oil

RISOTTO ASPARAGI E SALMONE 28.90
Cream base salmon and asparagus risotto with chopped onions and white wine



RISOTTO AI FRUTTI DI MARE 28.90
A popular Italian mixed seafood risotto with garden peas and white wine in tomato sauce

