



FORKETTA

WOOD FIRED BAKED SOURDOUGH PIZZA

Our pizza dough is made with certified, organic, non-GMO & unbleached Kamut flours from Italy.

PIATTO D' AUTORE (SIGNATURE)		8"	12"
FORKETTA – tomato sauce, mozzarella, grilled sliced grass-fed striploin Angus Beef, garlic, rosemary, rocket, Parmigiano		33	45
POLLO – tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine, Parmigiano Reggiano		33	45
CARBONARA – egg, pancetta, pecorino cheese, mozzarella		33	39
MARE (SEAFOOD) – tomato sauce, mozzarella, assorted wild seafood, rocket, Pecorino Romano		33	45
TRADIZIONALI (CLASSICS)			
CALZONE CLASSICO (FOLDED PIZZA) – tomato sauce, goat ricotta cheese, salame, mozzarella, Pecorino Romano		29	36
ROMANA – tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies basil		29	39
4 STAGIONI – tomato sauce, mozzarella, premium cooked ham, artichokes, mushrooms, tomatoes		29	39
COTTO E FUNGHI (HAM AND MUSHROOM) – tomato sauce, mozzarella, premium cooked ham, mushrooms		29	39
CAPRICCIOSA – tomato sauce, mozzarella, artichokes, premium ham, mushrooms, Kalamata olives		29	39
CRUDO (PARMA HAM) – tomato sauce, mozzarella, premium 20-month old Parma ham, rocket, fresh buffalo mozzarella		33	45
BUONGUSTAIO (GOURMET)			
BOSCAIOLA – tomato sauce, mozzarella, pancetta (bacon), onion, mushroom, Parmigiano Reggiano		28	39
MESSICANA – tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums, Mexican chilli sauce		28	38
GIOIA – tomato sauce, mozzarella, Gorgonzola cheese, premium ham, mushroom, onion		28	39
AWAIANA – tomato sauce, mozzarella, premium cooked ham, fresh pineapple		28	39
DELIZIA – tomato sauce, mozzarella, Gorgonzola cheese, Salame Piccante (SPICY SALAME)		28	39
TONNO (TUNA) – tomato sauce, mozzarella, tuna chunks, onions, capers, Kalamata olives, parsley		28	39
SALAME – tomato sauce, mozzarella, salame (non-spicy or spicy)		29	39
SPECIALITÀ (VEGETARIAN)			
MARGHERITA – tomato sauce, mozzarella, fresh buffalo mozzarella, basil		29	38
PICCANTE – tomato sauce, mozzarella, Italian sweet mixed capsicums, Kalamata olives, onion, chili		28	38
MELANZANE – tomato sauce, mozzarella, grilled eggplants, fresh mint leaves, ricotta		28	38
MARINARA (VG) – tomato sauce, fresh cherry tomato, garli, oregano (NO CHEESE)		25	35
BIANCHE (WITHOUT TOMATO SAUCE)			
TARTUFO (WHITE PIZZA) (V) - mozzarella, Brie cheese, truffle oil, porcini		33	39
MORTADELLA - mozzarella, Italian pistacchio mortadella sausage		29	38
SALSICCIA (MEAT SAUSAGE) – mozzarella, homemade premium pork sausage, baby spinach, Parmigiano		32	39
WURSTEL & GORGONZOLA – mozzarella, Gorgonzola cheese, Vienna sausage (Wurstel), rosemary		32	39
GENOVESE (PESTO) (V) – homemade basil pesto, panna cream, mozzarella, Pecorino Romano		29	38
4 FORMAGGI (4 CHEESE) (V) – Asiago cheese, Gorgonzola cheese, Pecorino Romano, fresh buffalo mozzarella		33	39
INSALATA (V) – mozzarella, fresh buffalo mozzarella, fresh cherry tomato, rocket leaves		28	38

(V) VEGETARIAN - (VG) VEGAN | PLEASE ADVISE US OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS BEFORE ORDERING
WE CANNOT ENSURE THAT IT WILL BE SERVED TOGETHER WITH OTHER COURSES
Discretionary 10% service charge & prevailing government taxes will be added to your final bill



FORKETTA

A LA CARTE MENU - DRINKS LIST

ALCOHOLIC COCKTAILS

Spritz Veneziano	22
aperol, prosecco and soda water	
Mojito	22
white rum, fresh mint leaves, fresh lime and apple juice	
Screwdriver	24
vodka, orange juice and angostura bitters	
Negroni	24
gin, sweet vermouth and campari	
Margarita	25
tequila, Cointreau and lime juice	

RED WINE BY GLASS (180ML)

Illuminati Montepulciano D’Abruzzo DOC 2023	19
100% Montepulciano	
Doppio Passo Primitivo IGT 2024	22
100% Primitivo	

WHITE WINE BY GLASS (180ML)

Anselmi Pinot Grigio DOP 2025	22
100% Pinot Grigio	
La Tunella Sauvignon Blanc DOC 2025	25
100% Sauvignon Blanc	

ZARDETTO PROSECCO COCKTAILS

ZARDETTO Prosecco Extra Dry DOC Glass	23
(175ml) 100% Prosecco	
Bellini	25
fresh peach puree in Prosecco	

BEERS

Peroni Nastro Azzuro, Italy	15
330ml draff beer	

NON-ALCOHOLIC COCKTAILS

Bacche	13
mix fresh berries with cranberry juice and lemonade	
Yuzu	13
yuzu puree with elderflower and soda water	
Mojito	13
muddled fresh mint leaves with apple juice and lime juice	

FRESH COCONUT DRINKS

Sparkling Cojito	12
coconut water with lime juice, soda water	
Mango Cojito	12
coconut water with mango puree, soda water	

ARTISAN JUICES

Cloudy Apple	9
Orange	
Cranberry	

SOFT DRINKS

Coke Zero / Coke / Sprite	7
Ginger Ale	7
Tonic Water	7
Iced Lemon Tea	9



filtered water	\$2/pax
still / sparkling / warm	



Please inform your server of any allergies or dietary requirements.

FORKETTA | SINCE 1993

58 SENG POH ROAD #01-23
SINGAPORE 160058
CONTACT: (65) 63486919

Wine Corkage: \$75 PER 750ML BOTTLE
Spirit: \$120 PER 750ML BOTTLE

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FORKETTA

A LA CARTE MENU
ANTIPASTI

WHILE YOU DECIDE ...	
Focaccia assortita (assorted) (VG) focaccia with rosemary, tomato, basil, oregano	19
Sourdough bread (VG) olive oil , balsamic vinegar	8
Burrata Bar 125g creamy, soft Burratina from Italy Latteria Sorrentina Il Fior di Latte dal 1880	
Forketta sliced grilled Angus Beef, mixed salad, cherry tomatoes	35
Classica (V) arugula, heirloom cherry tomatoes, balsamic glaze	23
Salmone smoked Atlantic salmon, shaved apple, olive oil, lemon dressing	25
Crudo 20-month aged Parma ham, sweet melon, honey-balsamic dressing	28
Bresaola pears, walnuts, mixed greens, light vinaigrette	28
Prosciutto sliced premium cooked ham, heirloom tomatoes, basil, olive oil	25
Beet wood-baked beetroot, ricotta, orange, crispy bacon	25
LIGHT & CRISPY	
Polpo Selvatico wild octopus, fine beans , potato, lemon, evoo	35
Polpette al Pomodoro Sanchoku wagyu meatballs in tomato sauce, parmesan, basil	19
Frittura di calamari crispy fried squids, spicy anchovy dipping sauce	28
Alici Fritte fresh crispy Mediterranean anchovies, sea salt	28
Arancini al mozzarella (V) 3 pcs deep fried Italian rice balls, mozzarella	22
Bruschetta Classica (V) 2 pcs sourdough bread, cherry tomatoes, rocket leaves	19
Insalata tiepida di mare (Warm seafood salad) assorted wild seafoods, olives, romaine lettuce, lemon	38
ZUPPE (SOUP)	
Crema di Zucca (Pumpkin soup) (V) wood-roasted pumpkin, cream, croutons	18
CANTORNI (SIDES)	
Insalata Mista / Sauteed Spinach / Truffle Fries	
Grilled Asparagus / Grilled Broccolini / Roasted Corn	



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FORKETTA

A LA CARTE MENU
PASTA , RISOTTO, MEAT & FISH

PASTA FRESCA	
We use our own hands to make our pasta or we sculpt it with bronze dies. The secret of its texture and flavor is the non-genetically modified wheat semolina flour, a legacy from authentic Italia Gluten free pasta available : Penne / Spaghetti	
PIATTO D' AUTORE (SIGNATURE)	
Troccoli con Gamberi thick spaghetti, creamy capsicum sauce, fresh prawns	35
Tagliatelle con braciole di carne wagyu flat pasta, stew Sanchoku wagyu beef flank, tomato sauce, Parmigiano	38
Caserecce con spinaci e gamberi creamy spinach sauce, large wild prawns	35
TRADIZIONAL (CLASSICS)	
Rigatoni al Ragu slow-cooked meat Ragu, tomato sauce, grated Parmigiano-Reggiano	29
Spaghetti alla Carbonara crispy pancetta, egg sauce, pecorino cheese	
Gnocchi ai Formaggi (V) handmade potato gnocchi dumplings, 4 cheese sauce, Parmigiano	29
Pappardelle al pesto Genovese (V) broad flat pasta, fresh basil pesto, potatoes, fine beans, Parmigiano	25
AL FORNO (BAKED PASTA)	
Lasagna al Forno wagyu ground meat ragout, mozzarella, Parmigiano	29
RISOTTO (ITALIAN RICE)	
Risotto alla Pescatora (signature) premium Italian rice, assorted wild seafood, light tomato sauce, parsley	38
Risotto ai Funghi Misti (wild mushroom risotto) (V) creamy Arborio rice, assorted wild mushrooms, white wine, Parmigiano Reggiano, fresh herbs, evoo	35
CARNE E PESCE (MEAT AND FISH FROM THE GRILL)	
Pancia di maiale di porchetta (roasted pork belly) (signature) 200g free range pork belly, bacon, herb	45
Cotoletta alla Milanese (veal) 200g crispy breaded milk-fed veal (schnitzel), fries, salad	45
Branzino selvaggio alla griglia (wild sea bass) 180g fillet with olive, tomato salsa	35
Salmone alla griglia con broccolini (grilled salmon) 180g wild salmon, broccolini, parsley oil, parmigiano	35
Polletto alla diavola (organic chicken) whole 500g baked young organic poussin, chili, lemon	38
Bistecca di Wagyu alla griglia (Wagyu steak) 200g Sanchoku MB:5 wagyu sirloin, parsley sauce	58

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