



58 Seng Poh Road #01-23  
Singapore 160058

CONTACT: (65) 6348 6919  
ENQUIRY: [forketta9@gmail.com](mailto:forketta9@gmail.com)

OPERATION HOURS  
**Weekdays**  
Lunch: 12 - 3 PM  
Dinner: 6 - 10 PM

**Weekends & Public Holidays**  
Lunch: 11:30 - 5 PM  
Dinner: 6 - 10:30 PM



# DRINKS LIST

## ALCOHOLIC COCKTAILS

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

## RED WINE BY GLASS (180ML)

<b>Illuminati Montepulciano D'Abruzzo DOC 2023</b> 100% Montepulciano	19
<b>Doppio Passo Primitivo IGT 2024</b> 100% Primitivo	22

## WHITE WINE BY GLASS (180ML)

<b>Anselmi Pinot Grigio DOP 2024</b> 100% Pinot Grigio	22
<b>La Tunella Sauvignon Blanc DOC 2023</b> 100% Sauvignon Blanc	25

## ZARDETTO PROSECCO COCKTAILS

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

## BEERS

<b>Peroni Nastro Azzuro, Italy</b> 330ml draff beer	15
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## NON-ALCOHOLIC COCKTAILS

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

## FRESH COCONUT DRINKS

<b>Sparkling Cojito</b> coconut water with lime juice, soda water	12
<b>Mango Cojito</b> coconut water with mango puree, soda water	12

## ARTISAN JUICES

<b>Cloudy Apple</b> Orange Cranberry	9
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## SOFT DRINKS

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

## BELU WATER

<b>filtered water</b> still / sparkling / warm	\$2/pax
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Please inform your server of any allergies or dietary requirements.

**FORKETTA** | SINCE 1993  
58 SENG POH ROAD #01-23  
SINGAPORE 160058  
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**Wine Corkage:** \$75 PER 750ML BOTTLE  
**Spirit:** \$200 PER 750ML BOTTLE

Discretionary 10% service charge  
and prevailing government taxes  
will be added to your bill.

## WHILE YOU DECIDE ...

### Focaccia Assortita (ASSORTED) (VG)

focaccia with rosemary, tomato, basil, oregano

19

## BURRATA BAR

125g creamy, soft Burratina from Italy  
Latteria Sorrentina Il Fior di Latte dal 1880

### Forketta

sliced grilled grass-fed striploin Angus Beef, mixed salad, cherry tomatoes

### Classica (V)

arugula, heirloom cherry tomatoes, balsamic glaze

### Salmone

smoked Atlantic salmon, shaved apple, olive oil, lemon dressing

### Crudo

20-month aged Parma ham, sweet melon, honey-balsamic dressing

### Bresaola

pears, walnuts, mixed greens, light vinaigrette

### Prosciutto

sliced premium cooked ham, heirloom tomatoes, basil, olive oil

### Beet

beetroot, ricotta, orange, crispy pancetta

## LIGHT & CRISPY

### Frittura di calamari

crispy fried squids, spicy anchovy dipping sauce

### Arancini al mozzarella (V)

3 pcs deep fried Italian rice balls cooked in tomato sauce stuffed with mozza

### Insalata Mista (V)

mixed green salad, cherry tomatoes, black olives, Italian dressing

### Bruschetta Classica (V)

2 pcs sourdough bread, cherry tomatoes, rocket leaves

### Insalata tiepida di mare (Warm seafood salad)

assorted wild seafoods, olives, romaine lettuce, lemon, evoo

## ZUPPE (SOUP)

### Crema di Zucca (Pumpkin soup) (V)

wood-roasted pumpkin, cream, croutons

## 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

### PIATTO D' AUTORE (SIGNATURE)

**Tagliatelle con bracirole di carne wagyu** 38

flat pasta, stew Sanchoku wagyu beef flank, tomato sauce, Parmigiano

35 **Caserecce con spinaci e gamberi** 35

creamy spinach sauce, large wild prawns

23 **Ravioli di Mare** 38

seafood ravioli, leeks stuffed pasta, brown butter and sage

25 **TRADIZIONAL (CLASSICS)**

28 **Gnocchi ai Formaggi (V)** 29

handmade potato gnocchi dumplings, 4 cheese sauce, Parmigiano

28 **Pappardelle al pesto Genovese (V)** 25

broad flat pasta, fresh basil pesto, potatoes, fine beans, Parmigiano

25 **AL FORNO (BAKED PASTA)**

25 **Lasagna al Forno** 29

wagyu ground meat ragout, mozzarella, Parmigiano cheese

25 **Cannelloni alle Melanzane** 29

eggplant stuffed pasta with ricotta, mozzarella, parmigiano

## RISOTTO

28 **Risotto alla Pescatora (Seafood rice) (signature)** 45

premium Italian rice, assorted wild seafood, light tomato sauce, parsley

22 **CARNE E PESCE**

## (MEAT AND FISH FROM THE GRILL )

15 **SIDES add \$12:** asparagus, baby spinach, broccolini, fries

19 **Cotoletta alla Milanese (Veal)** 45

200g crispy breaded milk-fed veal (schnitzel), fries, salad

38 **Branzino selvaggio alla griglia (Wild Sea Bass)** 38

180g fillet with olive and tomato salsa

38 **Poletto alla diavola (Organic Chicken)** 38

whole 700g baked young organic poussin, chili, lemon

48 **Grass-Fed Ribeye Steak** 48

280g chargrilled grass-fed ribeye steak with peppercorn sauce

58 **Bistecca di Wagyu all griglia (Wagyu steak)** 58

200g Sanchoku MB:5 wagyu sirloin with parsley anchovy sauce

## 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 and Parmigiano 33 45

**POLLO** – tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine and Parmigiano Reggiano 33 45

**CARBONARA** – egg, pancetta, pecorino cheese and mozzarella 33 39

**MARE (SEAFOOD)** – tomato sauce, mozzarella, assorted wild seafood, rocket and Pecorino Romano 33 45

### TRADIZIONALI (CLASSICS)

**CALZONE CLASSICO (FOLDED PIZZA)** – tomato sauce, goat ricotta cheese, salame, mozzarella and Pecorino Romano 29 36

**ROMANA** – tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies and basil 29 39

**4 STAGIONI** – tomato sauce, mozzarella, premium cooked ham, artichokes, mushrooms and tomatoes 29 39

**COTTO E FUNGHI (HAM AND MUSHROOM)** – tomato sauce, mozzarella, premium cooked ham and mushrooms 29 39

**CAPRICCIOSA** – tomato sauce, mozzarella, artichokes, premium ham, mushrooms and Kalamata olives 29 39

**CRUDO (PARMA HAM)** – tomato sauce, mozzarella, premium 20-month old Parma ham, rocket and fresh buffalo mozzarella 33 45

### BUONGUSTAIO (GOURMET)

**BOSCAIOLA** – tomato sauce, mozzarella, pancetta (bacon), onion, mushroom and Parmigiano Reggiano 28 39

**MESSICANA** – tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums and Mexican chilli sauce 28 39

**GIOIA** – tomato sauce, mozzarella, Gorgonzola cheese, premium ham, mushroom and onion 28 39

**AWAIANA** – tomato sauce, mozzarella, premium cooked ham and fresh pineapple 28 39

**DELIZIA** – tomato sauce, mozzarella, Gorgonzola cheese and Salame Piccante (SPICY SALAME) 28 39

**TONNO (TUNA)** – tomato sauce, mozzarella, tuna chunks, onions, capers, Kalamata Olives and parsley 28 39

**SALAME** – tomato sauce, mozzarella and salame (non-spicy or spicy) 29 39

### SPECIALITÀ (VEGETARIAN)

**MARGHERITA** – tomato sauce, mozzarella, fresh buffalo mozzarella and basil 29 38

**PICCANTE** – tomato sauce, mozzarella, Italian sweet mixed capsicums, Kalamata olives, onion and chili 28 38

**MELANZANE** – tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and ricotta 28 38

**MARINARA (VG)** – tomato sauce, fresh cherry tomato, garlic and oregano (NO CHEESE) 25 35

### BIANCHE (WITHOUT TOMATO SAUCE)

**TARTUFO (WHITE PIZZA) (V)** – mozzarella, Brie cheese, truffle oil, porcini 33 39

**MORTADELLA** – mozzarella and Italian pistacchio mortadella sausage 29 38

**SALSICCIA (MEAT SAUSAGE)** – mozzarella, homemade premium pork sausage, baby spinach and shaved Parmigiano 32 39

**WURSTEL & GORGONZOLA** – mozzarella, Gorgonzola cheese, Vienna sausage (Wurstel) and rosemary 32 39

**GENOVESE (PESTO) (V)** – homemade basil pesto, panna cream, mozzarella and Pecorino Romano 29 38

**4 FORMAGGI (4 CHEESE) (V)** – Asiago cheese, Gorgonzola cheese, Pecorino Romano and fresh buffalo mozzarella 33 39

**INSALATA (V)** – mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and 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

