



58 Seng Poh Road #01-23
Singapore 160058
Blk 9, Dempsey Road #01-09
Dempsey Hill
Singapore 247697

CONTACT: (65) 6475 9598
ENQUIRY: 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

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

RED WINE BY GLASS (180ML)

Illuminati Montepulciano D'Abruzzo DOC 2022 100% Montepulciano	22
Doppio Passo Primitivo IGT 2024 100% Primitivo	28
Rosa Del Golfo Rosato 2022 (ROSE WINE) 95% Negramaro, 10% Malvasia Nero Leccese	22
Montesor Amarone della Valpolicella DOCG 2021 65% Corvina, 35% Rondinella	35

WHITE WINE BY GLASS (180ML)

Anselmi Pinot Grigio DOP 2024 100% Pinot Grigio	22
La Tunella Sauvignon Blanc DOC 2023 100% Sauvignon Blanc	25

ZARDETTO PROSECCO COCKTAILS

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

BEERS

Peroni Nastro Azzuro, Italy 330ml draft beer	15
Menabrea Premium Amber, Italy 330ml bottle	18

NON-ALCOHOLIC COCKTAILS

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

FRESH COCONUT DRINKS

Sparkling Cojito coconut water with lime juice, soda water	13
Mango Cojito coconut water with mango puree, soda water	13

ARTISAN JUICES

Cloudy Apple Orange Cranberry	9
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NON-ALCOHOLIC BEER

Peroni 0.0% zero alcohol 330ml bottle	13
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SOFT DRINKS

Coke Zero / Coke / Sprite	9
Ginger Ale	9
Tonic Water	9
Iced Lemon Tea	12



filtered water 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
CONTACT: (65) 63486919

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.

BURRATA BAR

Whole Burrata 125g

creamy, soft Burrata from Puglia Italy region

Burrata Forketta

sliced grilled Angus Beef, mixed salad and cherry tomatoes

Burrata Classic (V)

arugula, heirloom cherry tomatoes and Balsamic Glaze

Burrata Salmone

Scottish smoked salmon, shaved apple, olive oil and lemon dressing

Burrata Crudo

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

Burrata Bresaola

pears, walnuts, mixed greens and light vinaigrette

Burrata Prosciutto

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

Burrata Beet

beetroot, ricotta, orange and crispy pancetta

Burrata Salumi

bresaola, ham, salame, Parma ham and mortadella

ORGANIC FRESH PASTA

Tagliatelle con bracirole di carne wagyu

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

Caserecce con spinaci e gamberi

creamy spinach sauce, large wild prawns

Fettuccini al ragu di carne

Slow-cooked meat Ragu, tomato sauce, grated Parmigiano-Reggiano

Gluten-free Penne all'arrabiata (V)

spicy fresh tomato sauce, garlic, chili flakes basil, Pecorino

LIGHT AND CRISPY

Frittura di calamari

crispy fried squids with spicy anchovy dipping sauce

Arancini al mozzarella (V)

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

WOOD FIRED BAKED SOURDOUGH PIZZA

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

PIATTO D' AUTORE (SIGNATURE)

FORKETTA – tomato sauce, mozzarella, grilled sliced black Angus Beef, garlic, rosemary, rocket and Parmigiano Reggiano

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

CARBONARA – egg, pancetta, pecorino cheese and mozzarella

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

TRADIZIONALI (CLASSICS)

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

ROMANA – tomato sauce, mozzarella, fresh bu alo mozzarella, salted anchovies and basil

4 STAGIONI – tomato sauce, mozzarella, homemade cooked ham, artichokes, mushrooms and tomatoes

COTTO E FUNGHI (HAM AND MUSHROOM) – tomato sauce, mozzarella, homemade cooked ham and mushrooms

CAPRICCIOSA – tomato sauce, mozzarella, artichokes, homemade ham, mushrooms and Kalamata olives

CRUDO (PARMA HAM) – tomato sauce, mozzarella, premium 20-month old Parma ham, rocket and fresh bu alo mozzarella

BUONGUSTAIO (GOURMET)

BOSCAIOLA – tomato sauce, mozzarella, homemade pancetta (bacon), onion, mushroom and Parmigiano Reggiano

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

GIOIA – tomato sauce, mozzarella, Gorgonzola cheese, homemade ham, mushroom and onion

AWAIANA – tomato sauce, mozzarella, homemade cooked ham and fresh pineapple

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

TONNO (TUNA) – tomato sauce, mozzarella, tuna chunks, onions, capers, Kalamata Olives and basil

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

SPECIALITÀ (VEGETARIAN)

MARGHERITA – tomato sauce, mozzarella, fresh bu alo mozzarella and basil

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

MELANZANE – tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and goat ricotta

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

BIANCHE (WITHOUT TOMATO SAUCE)

TARTUFO (WHITE PIZZA) (V) - mozzarella, Brie cheese, truffle oil, porcini

MORTADELLA - mozzarella and Italian pistachio mortadella sausage

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

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

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

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

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

(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

