

MENU



SOFT DRINK BOTTLES

San Felice <i>still</i> ∞ San Felice <i>sparkling</i>	5
Chinotto ∞ Botanical Tonic	
Coke ∞ Coke Light ∞ Sprite	

FRESHLY SQUEEZED

Orange ∞ Apple ∞ Tomato	6
Amalfi Lemon Lemonade	

HOT DRINKS

Espresso ∞ Decaf	5
Doppio ∞ Cappuccino	6
Tea ∞ Mint Tea ∞ Chamomile	5



20 Cross Street, China Square Central
#01-19 Singapore 048422
www.sons.com.sg
GROUP BOOKINGS (8 pax and above)
Call 6221 3937
Email info@sons.com.sg

Hours Monday - Friday, 11:30am - 1am
Lunch: 11:30am - 3pm / Dinner: 6pm to 11pm
Saturday, 6pm to 2am

WINES

Prosecco NV <i>Zardetto</i>	9	50
Lambrusco NV <i>Cavicchioli</i>	9	50
Moscato d'Asti '12 <i>Perlino</i>	10	50
Trebbiano '12 <i>Piccini</i>	8	40
Pinot Grigio '12 <i>Anselmi Ca'Stella</i>	9	45
Soave '12 <i>Montresor</i>	10	50
Vermentino '10 <i>Casamatta</i>	11	55
Rosé NV <i>Piccini</i>	9	45
Malvasia '11 <i>Piccini</i>	8	40
Merlot '12 <i>Egót</i>	9	45
Nero d'Avola '11 <i>Tareni del Duca</i>	10	50
Montepulciano '12 <i>Illuminati</i>	11	55
Sangiovese '11 <i>Casamatta</i>	12	60
Chianti '12 <i>Buccia Nera</i>	13	65
Valpolicella '12 <i>Speri</i>	14	70
Cannonau '12 <i>Gabbas</i>	15	75

COCKTAILS

Spritz <i>Aperol+Prosecco+Soda</i>	10
Bellini <i>Prosecco+Peach</i>	10
Negroni <i>Gin+Campari+Red Vermouth</i>	12
Americanos <i>Campari+Red Vermouth+Soda</i>	12
Shakerato <i>Vodka+Campari+Orange</i>	12
&Mojito <i>Cruzan+Branca Menta+Lemon</i>	12
CosmoNapolitan <i>Vodka+Fragolino+Lemon</i>	12
Bassanova <i>Nardini 50°+Amaretto+Lemon</i>	15
Martini <i>Bombay Sapphire+Dry Vermouth</i>	15
Manhattan <i>Sherry Cask Whiskey+Punt e Mes</i>	15
Whiskey Sour <i>Maker's Mark+Lemon+Meringue</i>	15
Venice Cup <i>Gin+Aperol+Galliano+Lambrusco</i>	4 serves 45

VERMOUTH, CORDIALS & BITTERS

Antica Formula ∞ Punt e Mes ∞ Bianco ∞ Rosso	8	150
Aperol ∞ Campari ∞ Amaretto ∞ Frangelico		
Galliano ∞ Sambuca ∞ Fragolino		
Maraschino ∞ Averna ∞ Montenegro ∞ Cynar		
Fernet Branca ∞ Branca Menta		
Limoncello		

GRAPPA & FINE SPIRITS

Jim Beam ∞ Sauza ∞ Courvoisier	8	150
Pinnacle ∞ Larios ∞ Teacher's ∞ Cruzan		
Nardini 50° ∞ Cruzan Single Barrel	12	200
Ketel One ∞ Bombay Sapphire		
Tres Generaciones Plata		
Nardini Riserva ∞ Effen ∞ Maker's Mark	15	220
Canadian Club Sherry Cask ∞ Greenore 8yo		
Monkey47 ∞ Belvedere		
Capovilla ∞ Hendricks ∞ El Tesoro Platinum	16	250
Hibiki 12yo ∞ Auchentoshan 12yo		
Glen Garioch 12yo		
Courvoisier 12yo ∞ Knob Creek	18	280
Yamazaki 12yo ∞ Pyrat XO ∞ Bowmore 12yo		
Glen Rothes 1998 ∞ Grey Goose		
Courvoisier Emperor ∞ Hibiki 17yo	22	300
Bowmore 18yo ∞ Auchentoshan 18yo		
Yamazaki 18yo	25	388

BEERS

Nastro Azzurro ∞ Menabrea ∞ Ichnusa	9
Fürstenberg Premium Pilsener	



HARVESTS

Roast Squash, Rucola & Truffle Sauce	8
Smoked Caciocavallo, Honey & Walnuts	16
Radicchio & Truffle Cheese Crostone	12
Baked Eggplant Parmigiana	16
Mushrooms, Gorgonzola & Polenta	9
Burrata, Zucchini & Basil Pesto	20

HOME-BAKED BREAD

Garlic & Herb Focaccia	5
Rustic Bread, EVO & Balsamic	5
Cherry Tomato & Avocado Bruschetta	12

HOMEMADE*ARTISANAL PASTA

Pappardelle, Duck Ragù	14
Pumpkin Tortelli, Capers & Almonds	12
Tagliatelle, Truffle Pesto	12
Spaghetti, Sea Urchin Carbonara	16
Wagyu Beef Ravioli	16
Tagliolini, Crab & Nduja	12

CHARCOAL GRILL

Asparagus, Garlic & Anchovy Sauce	12
Jumbo Prawns, Smoked Pancetta	20
Kurobuta Pork Neck, Balsamic Mushrooms	16
Beef Tagliata, Salsa Verde	18
Lamb Tenderloins, Cannellini	19

DAL MARE

Crab, Pancetta & Sundried Tomato Crostone	12
Hokkaido Scallop Bake	18
Baccalà Cakes, Sea Urchin Sabayon	15
Crispy Calamari	13
Roast Cod, Salsa Rubra	19

DALLA TERRA

Iberico Pork Belly, Tuscan Bean Cream	12
Wagyu Beef Carpaccio	19
Roasted Snails with Parmigiano Gratin	16
Foie Gras, Pumpkin Cream & Roasted Onions	19
Tendons & Tripes	18

HOMEMADE SALAMI*PROSCIUTTO

Salame Dolce & Piccante	8
Sopressata Veneta	9
Black Pork Capocollo	9
Pancetta, Potato Salad	12
Smoked Kurobuta Pork Lonza	11
Prosciutto di Parma & Melon	13
Prosciutto San Daniele, Pickled Pears	13

CHEESE

mix board 18 each 9

Parmigiano Reggiano the king of Italian cheese, granular consistency, aged over 2 years	
Taleggio soft creamy with a thin crust and strong fruity aroma	
Gorgonzola world's oldest blue cheese, buttery texture, tangy and nutty flavor	
Castelmagno semi-hard dense and creamy from cow, some goat and sheep's milk	
Bonrus buttery and pleasant taste with a robust scent, made from cow and sheep milk	
Caciocavallo Affumicato smoked, with sharp spicy flavors and springy texture	
Raspadura Lodigiana fragrant and intense smell, young Grana from cow's milk served shaved	
Pecorino di Pienza Tuscany's finest ewe's milk cheese, semi-hard with aromatic herbal flavors	
Truffle Pecorino semi-hard and smooth texture from ewe's milk mixed with truffle	
Ubricco crumbly textured 'drunken cheese' bathed in red wine before aging	
Erborinato Blu strong and intensely flavored smooth blue goat cheese	
Fontina among Italy's finest, rich, creamy and dense texture with nutty flavors	
Robiola Tre Latti soft, tangy and creamy made from cow, sheep and goat milk	

SWEETS*GELATO

Roasted Figs Cheese Cake	12
Morello Cherry Trifle	12
Strawberry Jubilee Waffle	12
Raspberry Zabaione	13
Cantucci & Vinsanto	12
Gelato: Pistachio, Tiramisu, Bacio	scoop 5