

*Private & Corporate
Events*

Casa trattoria
Latteria



Benvenuti



Fact Sheet

CONCEPT & BACKGROUND:

Tucked away in a tranquil corner of the vibrant Duxton Hill, Casa Latteria, formerly Latteria Mozzarella Bar, invites you to enjoy a genuine, laid-back Italian dining experience.

CUISINE:

Italian (North and Southern regional) **New:** Pizza Neapolitan-Style

EXECUTIVE CHEF:

Erik Trozza from Piedmont/Italy

DRESS CODE:

Smart casual

PARKING:

Open public parking (Duxton Hill) and multi-storey car park at following places:

- Craig Place (entrance from Craig Street) walking distance to the premises.
- Mondrian Hotel

PAYMENT:

All major credit cards accepted, PayNow. We are a cashless restaurant.

TECHNICAL EQUIPMENT:

The Indoor restaurant is equipped with a modern projector screen, individual audio sound system, wireless microphone, high speed wireless Internet.

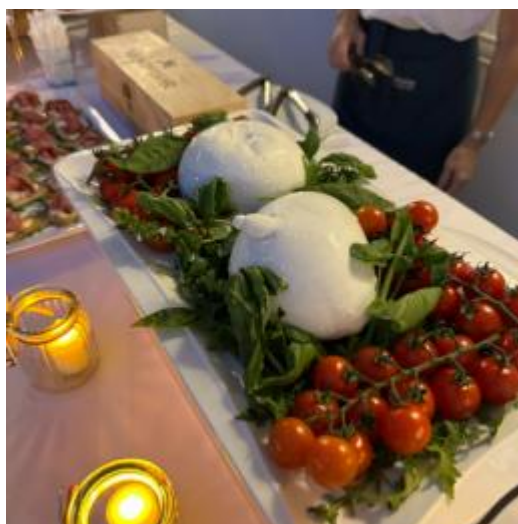
WEATHER:

Our lush terrace is featuring a large awning for sun and rain protection as well as wall mounted fans and movable air-cooler units for our guest's comfort.

The Patio is sheltered with a large awning, a few mounted fans plus an additional vertical blind in case of heavy rain.

ACCESSIBILITY:

The restaurant is wheelchair friendly, featuring a permanent ramp for easy access.



Seating Capacity

An ideal setting for corporate functions, birthday celebrations, weddings, and ROM ceremonies.

Indoor Dining: **40+ guests** (seated)

Indoor Semi-Private Room: **8 guests** (seated)

Alfresco Terrace: **50+ guests** (seated)

Patio: **40+ guests** (seated)

Exclusive Use - Cocktail Reception: up to **150+ guests** (standing)

Private Dining at Latteria's sister restaurant, Thirty9, located next to Latteria at 39 Duxton Hill:

Indoor: **18 guests** (seated)

Veranda: up to **24 guests** (sit-down) **50+ guests** (standing)





The Patio





The Terrace





Indoor Restaurant

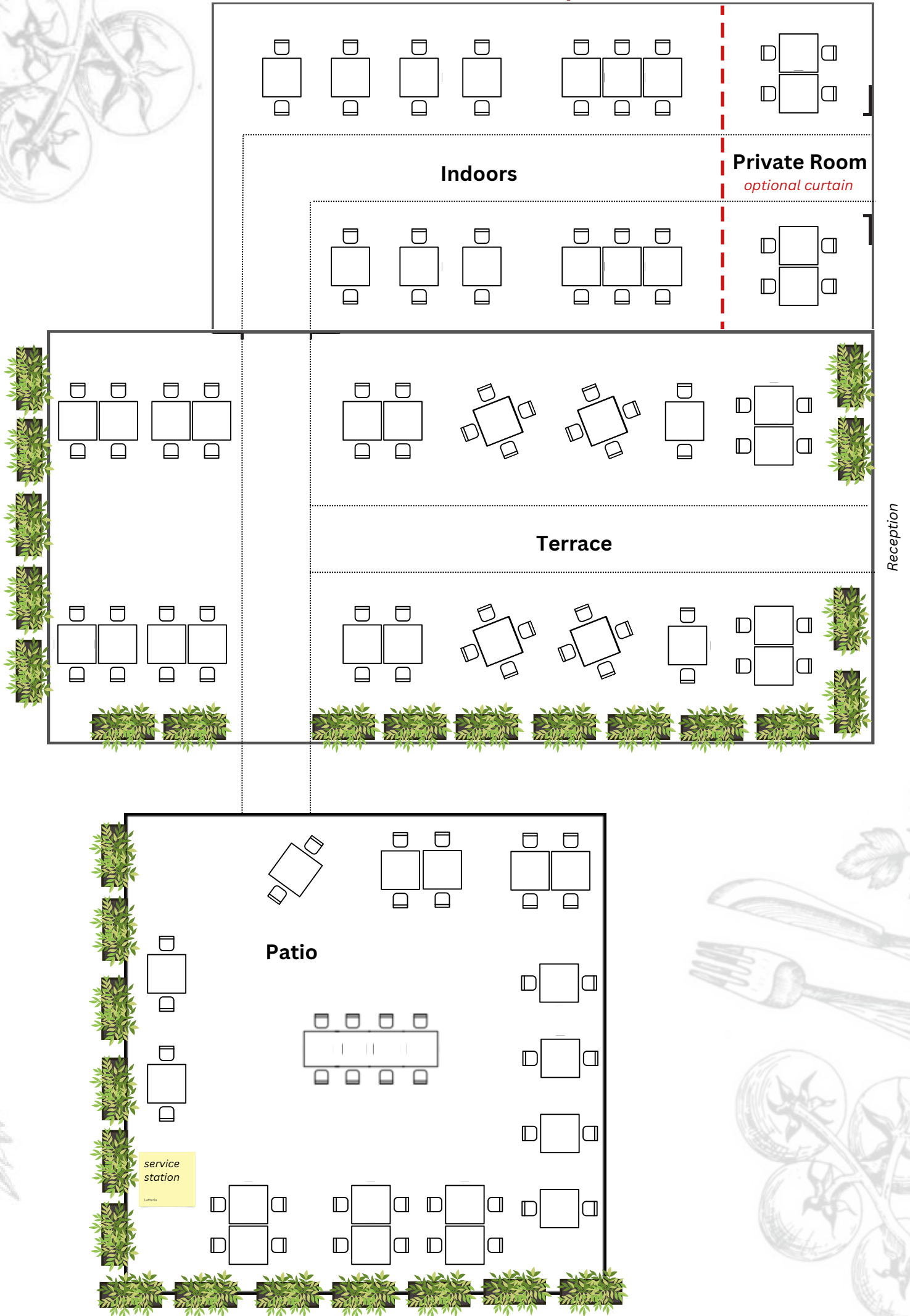




Private Room



Casa Latteria Floorplan



****Introducing Private Dining at Casa Latteria's Sister Restaurant, Thirty9***

Thirty9, located next to Casa Latteria at 39 Duxton Hill, is ideally suited for intimate private dining events. The space accommodates up to 18 pax indoors and up to 24 pax outdoors on the lush veranda.

Guests may enjoy a selection of iconic Italian and Mediterranean-inspired dishes crafted from premium ingredients, complemented by a carefully crafted wine list featuring labels from Europe, South Africa, Chile, and the United States.

A minimum food and beverage spend applies for private dining bookings.

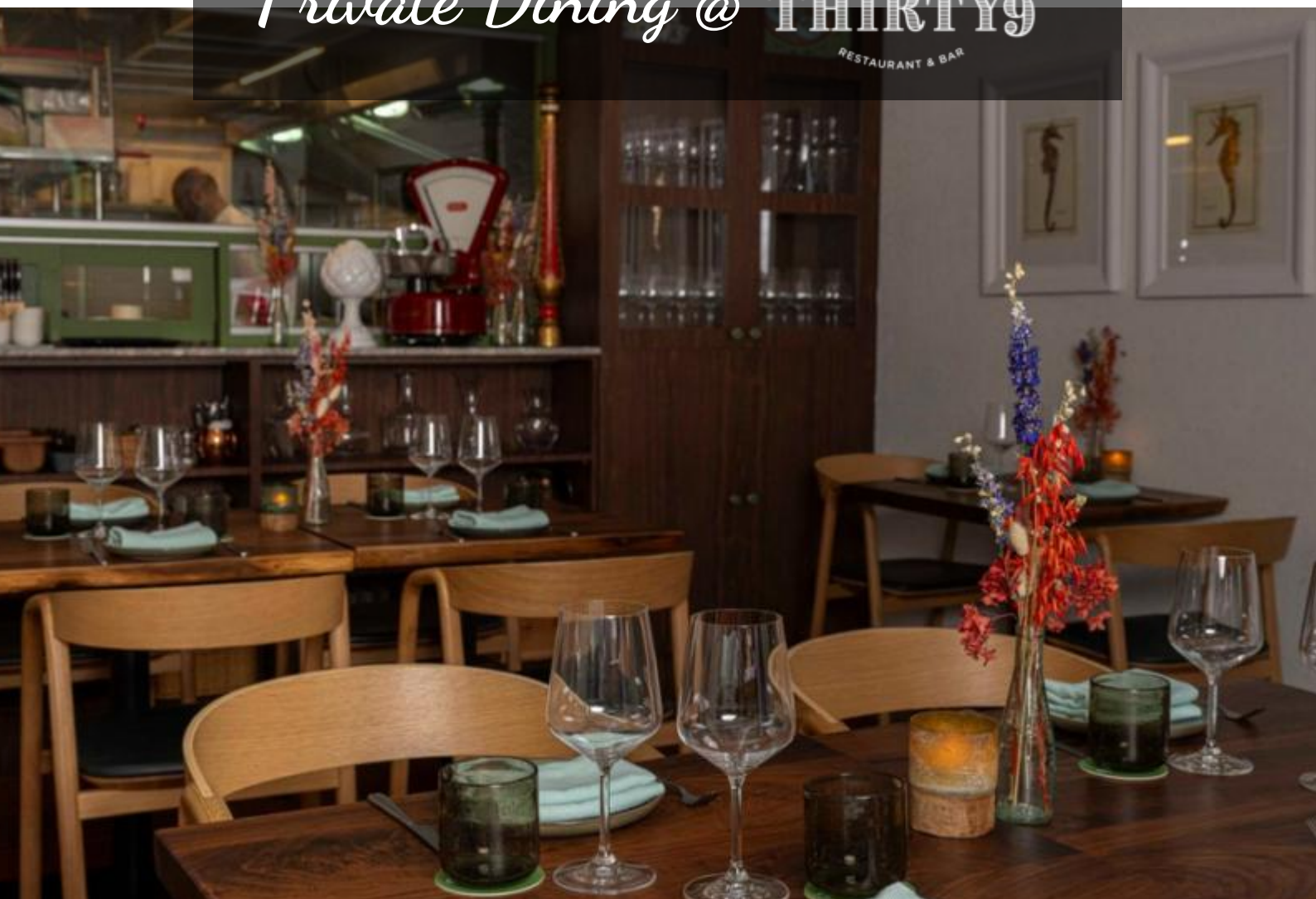




Private Dining @ **THIRTY9**

MEDITERRANEAN

RESTAURANT & BAR





Veranda @ THIRTY9



Our Food

Our family owned restaurant offers the freshest Mozzarella and Burrata cheeses interpreted in various ways, as well as homemade pasta, Napoli-style pizza and an extensive traditional Italian cuisine.

We offer a range of set menus or buffet to cater for events and weddings of all sizes.





Finger Food Menu

SAVOURY SELECTION

Vegetarian

Pan-fried Pan Brioche, smoked Eggplant, Burratina
Tomato Puff, Rocket Pesto, Peperonata, Buffalo Mozzarella
Beetroot Focaccia, Ricotta Cheese, grilled Vegetables,
sun-dried Tomatoes

Seafood

Tuna Tartare, Taggiasche Olives, Shallots, Chives,
marinated Yolk, toasted Bread
Home-baked Sicilian Cannolo, filled with Crab Meat,
Lemon Mayo, Chives
Smoked Salmon Tartlet, Dill-Ricotta Cheese, Ikura

Meat

Slow-cooked Veal Loin, Tonnato Sauce, summer black Truffle,
Ciabatta Bruschetta
Pizza bite, Parma Ham 24 months, sliced Pecorino Cheese,
Soncino Salad
Smoked Duck Breast, Apple Chutney

SWEET SELECTION

Cannoli with Vanilla Custard
Lemon Panna Cotta
Classic Tiramisù

Set A | S\$58++ pp | 6 Selections

Set B | S\$78++ pp | 9 Selections

All finger food menus require a minimum of 12 guests.



Event Menu A

4-course \$88++/person | min. 12 Pax

Antipasto

Mozzarella di Bufala

Buffalo Mozzarella Cheese

Eggplant Caponata, Coppa Ham, Lingua Di Suocera Bread

Add Pizza Napoli Style +\$4

4 Formaggi V

Gorgonzola, Mozzarella, Ricotta,
Parmigiano, Walnut, Honey

or

Prosciutto di Parma

Tomato, Burrata, Parma Ham,
Rucola Salad

Primo

Risotto alla Zucca V

Pumpkin Risotto

Carnaroli Rice, Smoked Burrata, Black Truffle

Secondo

Dentice

Pan-Fried Red Snapper Fillet
Broccolini, Peperonata alla Siciliana

or

Guancia di Manzo

Slow-Braised Beef Cheek in Red Wine
Mashed Potato, Seasonal Mushrooms, Parsley

Dolce

Tortino al Cioccolato

Lava Cake

Dark Chocolate Fondant, Vanilla Gelato

Coffee or Tea



Event Menu B

4-course \$108++/person | min. 12 Pax

Antipasto

Burrata di Puglia

Burrata Cheese

Smoked Salmon, Ikura, Soncino Salad, Black Olive Crumbles

&

Vitello Tonnato

Poached Veal Loin

Tuna Sauce, Anchovy, Black Truffle, Carasau Bread

Primo

Gigli ai Funghi V

Lili-Shaped Homemade Pasta
with Porcini and seasonal Mushrooms,
Garlic, Cream, Scamorza Cheese, black Truffle

Secondo

Filetto di Halibut

Halibut Fillet

Pumpkin Puree, green Asparagus

or

Filetto di Manzo

Grilled Beef Tenderloin (AUS/Grass-Fed)
Green Pepper Sauce, Cream, Rosemary Potato,
Butter Baby Carrots

Dolce

Meringata

Homemade Meringue Cake
Raspberry, Lemon Custard, Pistachio

Coffee or Tea



Event Menu C

5-course \$122++/person | min. 12 Pax

Amuse Bouche

Iberico Ham with Ricotta Cheese and Fresh Fig

Antipasto

Burrata di Puglia

Burrata Cheese

Tomato Pesto, Sea Urchin, Bruschetta alla Genovese

&

Capesante

Hokkaido Scallop

Pumpkin Sauce, Butter, Porcini Mushrooms, Black Truffle

Primo

Cavatelli all'Aragosta V

Homemade Cavatelli Pasta with Boston Lobster

Bisque Sauce, Roma Tomatoes, Parsley

Secondo

Filetto di Merluzzo

Atlantic Cod Fillet

Broccolini, Mashed Potatoes, Saffron Sauce

or

Wagyu Controfiletto

Grilled Wagyu Beef Striploin MB4-7

Chianti red Onion, Garlic Confit, roasted Baby Potato, Pepper Sauce

Dolce

Tipsy Tiramisù

Mascarpone, Espresso, Rum, Savoiardi Sponge

Coffee or Tea



Event Menu D

4-course SHARING MENU
\$98++/person | min. 12 Pax

Antipasto

Affettato Misto

Cold Cut Platter

Parma Ham (24 months), Mortadella Pistachio,
Spianata Calabrese, Salame Rosetta, Spicy Olives

Caprese V

Mozzarella Di Bufala,
Tomato Coulis, Mixed Cherry Heirloom Tomatoes

Pizza Margherita V

(1 slice, Tomato Sauce, Mozzarella Cheese, Basil, EV-Olive Oil)

Calamari Fritti

Crispy Squid,
Spicy Arrabbiata Sauce, Mayo Dip, Lemon

Primo

Gigli alla Mediterranea V

Lily-Shaped Homemade Gigli Pasta
Squid, Clams, Argentinian Red Prawns, Black Mussels,
Tomato Sauce, Basil

Secondo

Carne Mista alla Latteria - Assorted Mixed Meat Platter

Grilled Black Angus Striploin (AUS/150 Days, Grain-Fed)

Grilled Spring Chicken

Salmoriglio Sauce: Lemon Juice-Garlic-Parsley-Oregano-Chili-EVO

Tuscan-Style Baked US Berkshire Natural Pork Ribs

Grilled New Zealand Lamb Racks

Sides: Roasted Rosemary Potatoes, Rocket Salad, Baby Carrots

Dolce

Tipsy Tiramisù

Mascarpone, Espresso, Rum, Savoirdi Sponge

&

Meringata

Homemade Meringue Cake, Lemon
Custard, Raspberries, Pistachio

Coffee or Tea



Vegetarian Menu

4-course \$88++/person

Antipasto

Mozzarella di Bufala

Buffalo Mozzarella Cheese
Grilled Zucchini, yellow & red Cherry Tomatoes

&

Asparagi Verdi

Green Asparagus (USA)
Soncino Salad, Figs, Ricotta Cheese, roasted Hazelnuts

Primo

Ravioli

Handmade Ravioli filled with Ricotta Cheese & Walnuts

Secondo

Polenta Boiled Corn Meal

Grilled Seasonal Vegetables,
"Pizzaiola" Sauce, Oregano, Capers, Olives"

or

Feta Cheese

Beetroot Cream, Mint, Cucumber, Quinoa Chips

or

Pizza 4 Formaggi

Four Cheeses, Gorgonzola, Mozzarella, Ricotta, Parmigiano,
Walnut, Honey

Dolce

Tipsy Tiramisù

Mascarpone, Espresso, Rum, Savoiardi Sponge

Coffee or Tea

Buffet

minimum 30 Pax

2 main course selections - \$108++/pp

3 main course selections - \$118++/pp

Home-Baked Bread

Carasaù | Focaccia Genovese | Ciabatta

Antipasto

V Bruschetta "Funghetto"

Tomato, Eggplant, Stracciatella Cheese

Assorted Italian Cold Cuts

(Parma Ham, Mortadella, Sopressata)

Air-cured Beef Bresaola Carpaccio

Rucola, sliced Parmigiano Cheese

V Pizza ai Funghi

Mixed Mushrooms
& Porcini, Truffle

V Pizza Margherita

Buffalo Mozzarella,
Tomato, Basil

V Pan-fried Tomino Cheese Boscaiola

grilled Radicchio

V Caprese

Mozzarella Cheese, Avocado, Rocket

V Burrata di Puglia

Heirloom Tomatoes

Primo

Orecchiette

Homemade, little ear-shaped Pasta, Iberico Pork Sausage Ragù,
Tomato Sauce, Basil, Pecorino Cheese

V Risotto ai Funghi

Carnaroli Risotto, Porcini & seasonal Mushrooms, black Truffle
served in a hollowed Parmigiano Cheese Wheel

Secondo

(Choose two or three mains)

Roast Beef Rib Eye, Chianti Wine Reduction

Oven-roasted crispy Baby Pork Roulade "Porchetta"

Oven-roasted herb-crusted Merino Lamb Leg

Roasted Whole Red Snapper

Potatoes, Zucchini, Olives, Cherry Tomato, Basil, white Wine

Sides: Buttered Carrots, Roasted Rosemary Potatoes,
Sauteed Broccoli, Cherry Tomato, Garlic

Dolce

Panna Cotta

Cooked Cream, Vanilla, Raspberry Sauce

Tipsy Tiramisù

Mascarpone, Rum, Espresso, Savoiardi



V = Vegetarian



Kids Menu

Mushroom Soup **V**

Penne Pasta with Tomato or Bolognese Sauce

or

Barramundi Fillet with Grilled Vegetables

or

Chicken with Grilled Vegetables

Dolce

Vanilla or Chocolate Ice Cream

\$23++

Cake Menu

**PREORDER A CAKE
WITH OR WITHOUT A PERSONAL MESSAGE**



Tiramisù Cake

Round | 22cm | **\$69++**

Decorated with
five types of different berries.



Meringata

Round | 22 cm | **\$65++**

Lemon custard



Free Flow Packages

For cocktail receptions and networking events,
we highly recommend our free-flow beverage packages
for the best guest experience.
Available for events of 12 guests or more.

Alcohol & Soft Drinks

3 hours | SGD 78++ per person

4 hours | SGD 88++ per person

White Wine: PINOT GRIGIO ANTINORI SANTA CRISTINA

Red Wine: CHIANTI Podere Edoardo, DOCG, *organic*

Prosecco: BOTTEGA Millesimato Brut

Beer: PERONI/ASAHI SUPER DRY, bottle 330ml

Juices: ORANGE, APPLE, CRANBERRY, LIME

Soft Drinks: COKE, COKE ZERO, SPRITE, GINGER-ALE

**Premium Free-Flow Package: Premium 98++ | 4h - includes
Aperol Spritz, Gin & Tonic, Negroni or selected cocktails.**

Soft Drinks Only

3 hours | SGD 25++ per person

4 hours | SGD 29++ per person

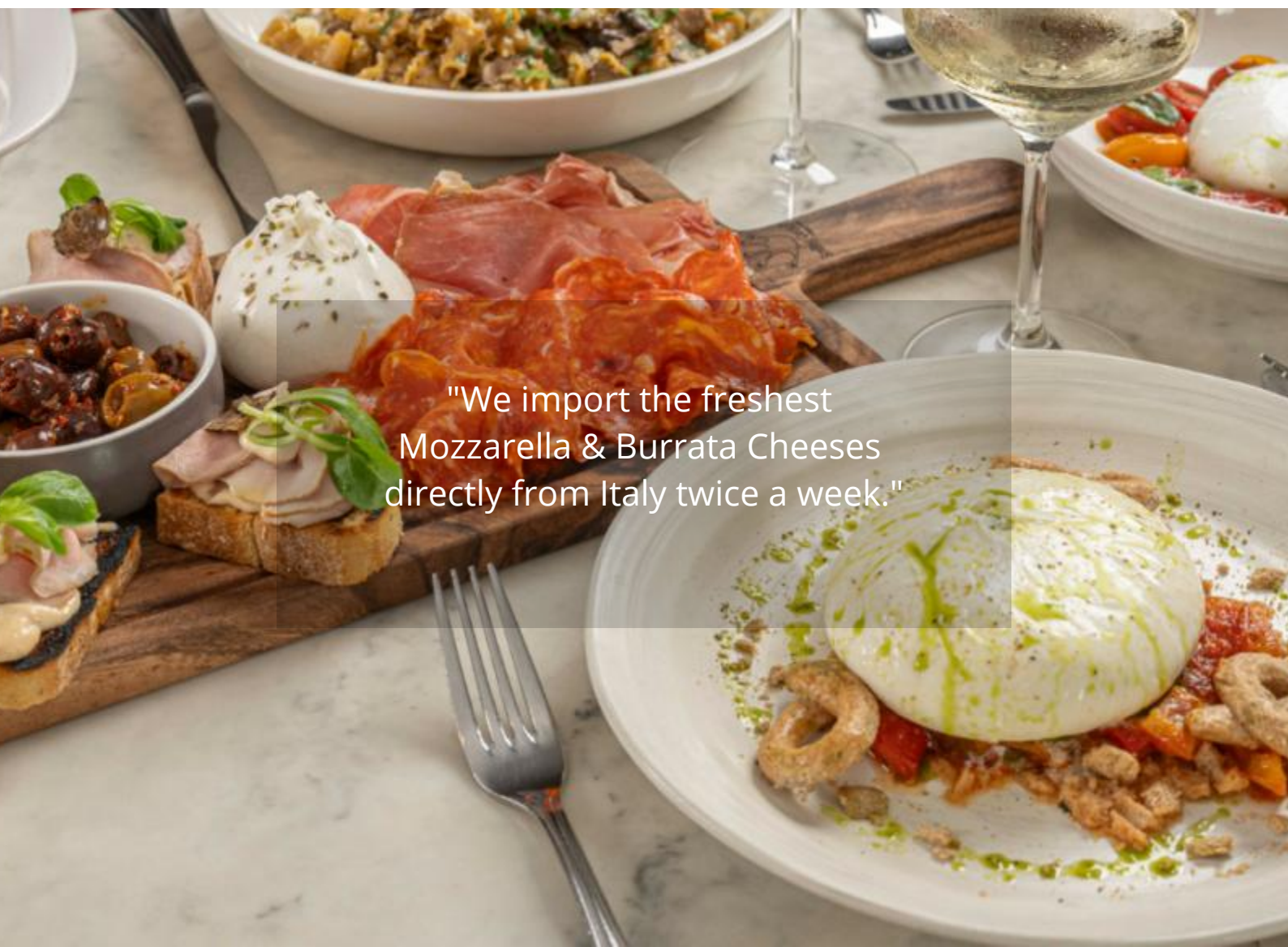
Juices: ORANGE, APPLE, CRANBERRY, LIME

Soft Drinks: COKE, COKE ZERO, SPRITE, GINGER-ALE

All wines and vintages are subject to change.

Terms & Conditions

- As we work with fresh ingredients that are subject to availability, we kindly request your preferred menu choice at least seven (7) days prior to the event.
- All prices are subject to a 10% service charge and prevailing government taxes.
- A 50% non-refundable deposit is required three (3) months prior to the event via PayNow.
- The minimum spend for events applies to food & beverage consumption on the day of the event only. Should the minimum Food & Beverage spend not be met, the remaining balance will be charged as a venue rental fee.
- Alternatively, guests may utilise the outstanding balance toward additional food and beverage selections, including wines and spirits from our menu, on the day of the event.
- Any remaining shortfall not utilised will be payable as a venue rental fee. This amount is payable on the event day at the restaurant and is non-refundable.
- Strictly no BYO for groups and events.
- Tablecloths are not part of our standard setting, but can be arranged upon special request for 40 SGD per table.



"We import the freshest
Mozzarella & Burrata Cheeses
directly from Italy twice a week."

Customer Reviews



Jun Takanaga

★★★★★ 3 weeks ago

(Translated by Google) The best Italian restaurant in SG Good food, good atmosphere, Good service from the store staff, Everything was awesome!!! (Original) The best Italian restaurant in SG 食べ物といい、店の雰囲気といい、店のスタッフのサービスといい、全てが最高でした!!!



yu ting huang

★★★★★ 9 weeks ago

The enviornment is so wonderful for a couple to have a celebration. No matter how many times I have been visiting, the italian food never let me disappointed.



"Wonderful"



Vincent H.

6/6

a month ago · 2 reviews

Great setting, wonderful service, oh and the food... sensational. Having lived in Italy I would like to think I know a genuine Italian offering. This is some of the best I have had for years. Compliments to the management.

NEW

"Wonderful"



Fong Gah L.

6/6

8 days ago · 5 reviews

Excellent service, the food was good, birthday celebration for my friend, the environment there is pretty and feel good.



Wedding & Event Suppliers



Daniela Erni - Wedding Planner | www.createyourstory.sg

"I love to help you create a spectacular wedding planning journey and celebrate the wedding of your dreams without any worry, stress or fear! I got you and I am looking forward to meet you!"



Joyce Marx - JOYLICIOUS CAKES & CRAFTS | www.joyliciouscakes.com

"Creating masterpieces with my own hands, inspired by your story, accompanied by soft background music in my very own 'sugar art sanctuary' is what I am most proud of. Imagining my creations as part of your joyous occasions fulfills me with pleasure and gratefulness. I can't wait to be part of your next celebrations..."



Xavier Keutch Photography | www.xk-photo.myportfolio.com

Xavier has 15+ years of visual art & photography experience under his belt. In the last decade Xavier has built an international portfolio having shot in Singapore, Hong Kong, Bali, Java, New Delhi, Paris, Prague, Sydney & Tahiti in French Polynesia. No matter what the project is, capturing and interpreting the emotions of the special moments is his recurring theme.

Book a Venue Tour

Thank you once again for considering Casa Latteria
for your upcoming event.

We would be pleased to arrange a venue tour or provide a
customised proposal based on your requirements.

Kind regards,

The Casa Latteria Team



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