



FORTUNA
ITALIAN CASUAL TRATTORIA & PIZZERIA

**180
GRAMMI**
pizzeria romana.



PIZZA DEGUSTATION

SAMPIETRINO

JACOPO MERCURO / 180GRAMMI

Orecchiette, Mussels, Turnip Tops, Pecorino «Aglio e Olio»

PIZZA E BURRO ALLA PUTTANESCA

JACOPO MERCURO / 180GRAMMI

Butter «Pizza in Teglia» - Puttanesca Beurre Monté, Cantabric Anchovy, Herbs, Olive

PIZZA FRITTA ALLA MORTADELLA

FORTUNA SINGAPORE

*Fried & Baked Pizza - Ricotta, Glazed Mortadella, Pineapple & Chilli,
Pistachio Praliné, Basil*

MARINARA AUTUNNALE

JACOPO MERCURO / 180GRAMMI

*Roman Pizza - San Marzano DOP, Pomegranate Vinagrette, Porcini Alioli,
Olive, Basil, Capers, Dates*

PACHINO 3.0

LA BOTTEGA ENOTECA

Newpolitan® Pizza – Parmigiano DOP, Roasted Tomato, Black Olive, Basil

PIZZA E CODA

JACOPO MERCURO / 180GRAMMI

Cocoa and Raisins «Pizza in Teglia»- Oxtail «Alla Vaccinara», Parmigiano

MONTY BLANC

JACOPO MERCURO / 180GRAMMI

*Pizza Brioche - Tonka Beans Chantilly, Grilled Chestnuts Jam, Marron Glacés,
Rosemary Meringue*

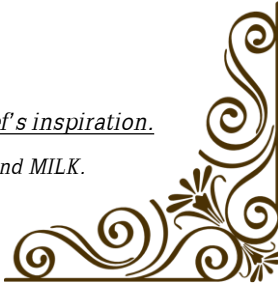

7 Courses – 129++

Add 2 x Glasses of House Wine for \$30

Prosecco / Pinot Grigio / Nero d'Avola / Chianti

Please note items on this set menu may change based on ingredients availability and Chef's inspiration.

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
As such, we are unable to cater to food allergies.*



UN GIOCO DI SQUADRA

29th October @ Fortuna Trattoria

30th October @ La Bottega Enoteca

JACOPO MERCURO



Jacopo Mercurio is a Roman-born pizzaiolo who now helms the acclaimed pizzerias '180GRAMMI' in Rome and Pizzottella in Milan, celebrated for blending Roman tradition with inventive techniques, and is famous for his modern Roman-style pizza tonda with a light, airy crust.

FORTUNA TRATTORIA **FORTUNA**

Fortuna Italian Trattoria in Singapore is a Southern-Italian pizzeria ranked 28th in the 50 Top Pizza Asia-Pacific 2025 list, celebrated for its inventive pizzas and is helmed by Egon Marzaioli, Omar Tutino, and Giorgio Sorce, while also winning the Best Fried Food 2025

LA BOTTEGA ENOTECA



®La Bottega Enoteca in Singapore is helmed by Chef Antonio Miscellaneo, noted for its signature Newpolitan® & Double Crunch® pizzas using 72-hour slow-fermented dough. It ranked 83rd in the world on the Best Pizza Awards 2025, and #15th in the Asia-Pacific by the 50 Top Pizza list in 2024