

CIRO

SEAFOOD INSPIRED

APPETIZERS

ZUPPA DI MARE

A hearty seafood soup with fresh fish, prawns, mussels, and squid, cooked in a rich tomato broth with herbs and spices, served with toasted bread

18

CRAB CROQUETTE

A savoury seafood patty made with tender crab meat, served with Russian dressing and greens

28

ONION ZUPPA

Slow-caramelized onions in a rich beef broth, topped with toasted French bread and melted cheese

14

GARLIC & PARMIGIANO FRIES

Golden crispy fries tossed with roasted garlic, parmesan cheese and fresh parsley

12

GRILLED GAMBERI

Juicy Argentinian prawns grilled over high heat, brushed with garlic herb butter and served with lemon

28

TRUFFLE & PARMIGIANO FRIES

Golden crispy fries tossed with truffle, parmesan cheese, and fresh parsley

14

FISH

SEA BASS BRANZINO

Pan-fried skin-on sea bass fillet served with traditional ratatouille, capers, olives, creamy potato puree

28

FISH & CHIPS

Halibut fish in stout tempura batter, served with tartare sauce

24

MUSSELS

CLASSIC MARINARA

White wine, garlic, and herb broth, served with pommes frites

30

HERB & TOMATO

Spicy tomato broth with fresh herbs, served with pommes frites

30

CURRY CREAM

White wine, cream, curry and onions, served with pommes frites

32

FLORENTINE

Creamy spinach, fresh herbs and egg yolk, served with pommes frites

32

PASTA

SEAFOOD MARINARA

Pasta tossed with prawns, mussels, clams, squid and white fish in a rich tomato pronto sauce

32

NERO GAMBERI

Argentinian prawn with squid ink pasta, browned butter and tobiko

30

CIRO VONGOLE

Linguine tossed with clams, white wine, puttanesca paste, fresh basil and extra virgin olive oil

26

Prices are subject to 10% service charge and prevailing government sales tax.



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19 EAST COAST ROAD, SINGAPORE

DINNER: TUESDAYS-SUNDAYS, 5PM TO 11PM
BRUNCH: SATURDAYS-SUNDAYS, 10AM TO 3PM
CLOSED: MONDAYS

RED

	HH	UP
INVINITI	14	55
<i>Pinot Noir / New Zealand / 2024</i>		
LOUIS LATOUR BOURGOGNE	-	98
<i>Pinot Noir / France / 2022</i>		
DOMAINE DE LA SOLITUDE	15	68
CÔTES DU RHÔNE ROUGE		
<i>Grenache-Shiraz-Mourvèdre / France / 2024</i>		
MARIUS GRENACHE	14	55
<i>Syrah / France / 2025</i>		
CLARENDELLE ROUGE BY HAUT-BRION	-	90
<i>Bordeaux / France / 2018</i>		
MONTES ALPHA	-	85
<i>Cabernet Sauvignon / Chile / 2023</i>		
TORBRECK OLD VINES	-	85
<i>Grenache-Shiraz-Mourvèdre / Australia</i>		
ST. FRANCIS MERLOT	-	98
<i>Merlot / USA</i>		
M. TORRES THE GREEN ROAD	15	68
<i>Cabernet Sauvignon / Chile</i>		
YERING STATION LITTLE YERING	-	75
<i>Pinot Noir / Australia</i>		
P. FERRAUD & FILS IGP	15	68
<i>Cabernet Sauvignon / France</i>		

DRAUGHT BEERS

	HH	UP
PAULANER MUNCHNER	11.80	15
<i>Munich Lager / Germany / ABV 4.9%</i>		
PAULANER WEISSBIER	11.80	15
<i>Munich Wheat Beer / Germany / ABV 5.5%</i>		
MAGNERS	11.80	15
<i>Apple Cider / Ireland / ABV 4.5%</i>		

HH - Happy Hour before 8:30PM

WHITE

	HH	UP
ZENATO PINOT GRIGIO	15	68
DOC DELLE VENEZIE		
<i>Pinot Gris / Italy / 2025</i>		
MARIUS	14	55
<i>Vermentino / France / 2024</i>		
LOUIS LATOUR CHABLIS AC	-	120
<i>Chardonnay / France / 2024</i>		
MONTE ALPHA	-	85
<i>Chardonnay / Chile / 2023</i>		
MOUNT RILEY	-	78
<i>Sauvignon Blanc / New Zealand</i>		
ST. FRANCIS	-	90
<i>Chardonnay / USA</i>		

SPARKLING WINE

	HH	UP
LAURENT-PERRIER LA CUVÉE BRUT	-	148
<i>France / NV</i>		

NON-ALCOHOL

AMERICANO	4
ESPRESSO / DOUBLE	4 / 5
LATTE	4.50
CAPUCCINO	4.50
CAFE MOCHA	6
MAKE IT ICED	+1
HOT TEA	5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea</i>	
SOFT DRINKS	4.50
<i>Coke, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic Water</i>	
ACQUA PANNA	6
SAN PELLEGRINO	6
FRESH ORANGE JUICE	8
FRESH LEMONADE JUICE	8

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