



ITALIAN CASUAL TRATTORIA & PIZZERIA

FORTUNA

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INTRODUCTION ●

Fortuna is a dynamic restaurant founded by three Italian friends — Omar, Egon, and Giorgio. Originally launched in Sydney, it has now found success in Singapore.

Back in 2013, the founders of Fortuna landed in Sydney with an appetite for something new. By fusing deep Neapolitan roots with a fresh Australian perspective, they created a unique culinary identity. This menu is a tribute to that journey.

Conceived during a reflective break amidst the COVID-19 pandemic by Egon Marzaioli and Alessandra Gulino, Fortuna addresses the need for a social and enjoyable Italian casual dining experience.

Named “Fortuna,” meaning “luck” in Italian, the restaurant embodies the philosophy of creating one’s destiny rather than leaving it to chance.

With Giorgio Sorce, ranked the Number 91 Best Young Pizza Chef in the World, ex-Michelin-trained Chef Omar Tutino, and creator Egon Marzaioli, the trio brings together diverse expertise and a shared dream to their venue in Singapore.

Today, Fortuna Trattoria has been ranked **Number 33** on the **50 Top Pizza Asia-Pacific 2025 list**, and **Number 1** under “Friggitoria” for Best Fried Food in Asia.

● LOCATION

Located in the heart of Tanjong Pagar at 7 Craig Road, Singapore.

Fortuna specialises in Southern Italian cuisine, blending the essence of Sicily with the vibrant chaos of Naples. The restaurant delivers a unique twist on traditional dishes, elevated through engaging tableside interactions designed to create a lively and memorable dining experience — whether day or night.









AVAILABILITY

MONDAY
TO THURSDAY

LUNCH
\$3000 MIN SPEND

DINNER
\$5000 MIN SPEND

FRIDAY
TO SUNDAY

\$5000 MIN SPEND

\$7000 MIN SPEND

SECTION HIRE

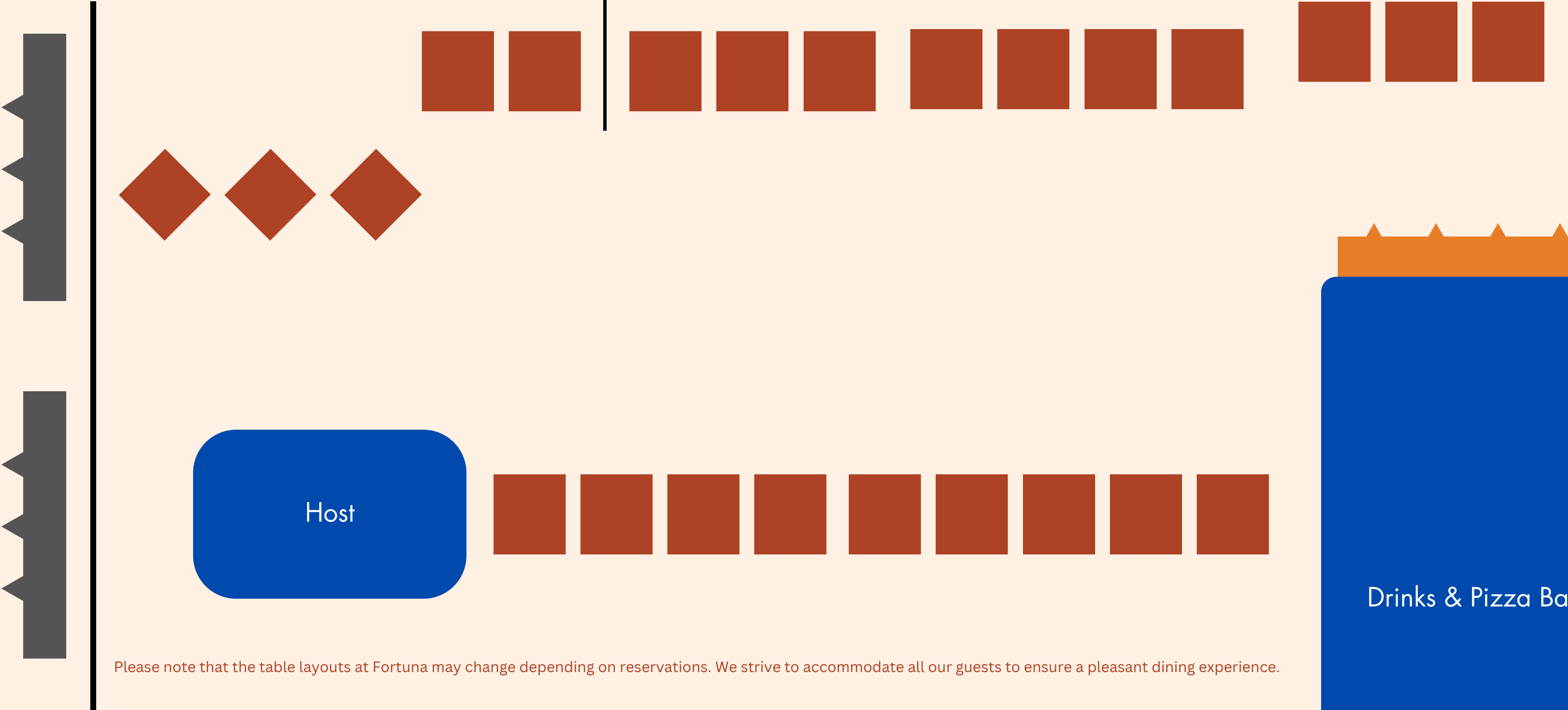
Bookable until 12am
Minimum 2-hour slot

CAPACITY

Indoor 55 Pax seated - 80 standing

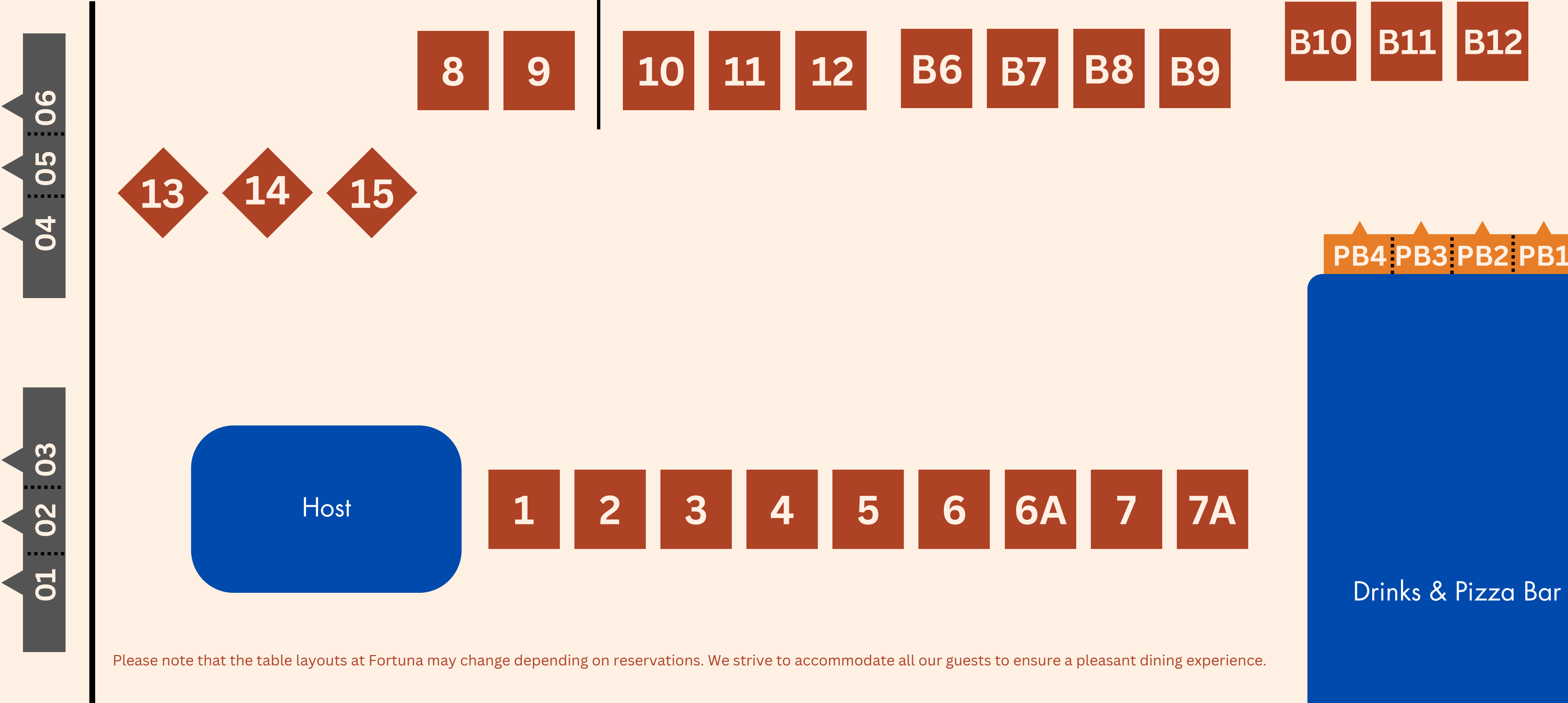
FLOOR PLAN

- Outdoor Terrace - 6 Seated
- Main Dining Area - 51 Seated
- Bar Dining Area - 4 Seated



FLOOR PLAN

- Outdoor Terrace - 6 Seated
- Main Dining Area - 51 Seated
- Bar Dining Area - 4 Seated



Please note that the table layouts at Fortuna may change depending on reservations. We strive to accommodate all our guests to ensure a pleasant dining experience.



VENUE

Total Capacity: 55 guests seated / 80 standing

Main Dining Area: 55 guests

Bar Dining Area: 5 seats facing the bar, 3 low tables, and 2 high tables

Outdoor Terrace: 6 high stool seats, 3 seats on each side

Ambience: Warm and cozy with vibrant maroon and beige colours, creating an inviting and modern atmosphere. The restaurant is adorned with modern abstract art, reflecting a passion and love for food recalling a warm southern italian home.



A man and a woman are seated in a restaurant booth with red leather upholstery and wood-paneled walls. The man, on the left, is wearing a black chef's jacket with "FORTUNA" and "Egon Marzatoff" embroidered on it. He is smiling and holding a large, golden-brown, charred piece of bread. The woman, on the right, is wearing a black polka-dot dress and has her mouth open in an excited expression, with her hand raised. On the table in front of them are plates of food, including a dish with red sauce, a glass of beer, and some condiments.

SOMEWHERE IN TANJONG PAGAR, A TABLE IS HAVING THE BEST TIME.

Come find it.

MENU PACKAGES

Looking for something specific? All our packages can be personalized, and we are more than happy to accommodate vegetarian or vegan dietary requirements.

NAPOLI SET MENU

\$89++ Set menu per person

FREE FLOW DRINKS (1.5 Hours)

FORTUNA SPRITZ
SPARKLING WINE PROSECCO
PREMIUM RED WINE
PREMIUM WHITE WINE
NASTRO AZZURRO PERONI BEER
MENABREA BEER
JUICES
MOLECOLA ORIGINAL / ZERO
ICED TEA

EACH DISH COMING EACH 4 GUESTS

STARTERS

WOOD FIRE BREAD

+
RICOTTA DIP

CAPRESE SALAD

Oxheart Roma Tomatoes, Stracciata, Basil Oil

MEATBALLS ALLA VODKA

5 Nonna Style Meatballs, San Marzano,
Parmigiano, Parsley, Chilli Flakes, Vodka Sauce

CAESAR SALAD

Lettuce, Shaved Parmigiano, Caesar Dressing,
Garlic Croutons, Crispy Prosciutto, Cured Egg
Yolk

PASTA

FUSILLONI

Tomatoes, Stracciata, Basil Oil, Fresh Basil

MACCHERONI

Smoked Bacon Crumbs, Burrata,
Cheddar, Provolone,
Blue Cheese, Parmigiano

\$89++ Per Person

MAINS

CHICKEN PARMIGIANA

Chicken Cotoletta, Fior di Latte,
Tomato Jus, Rocket, Shaved
Parmigiano

BABY PIZZA

DIAVOLA

Tomato San Marzano, Fior di Latte, Salamino
Napoli, Parmigiano, Chilli Oil, Basil

GREEN DREAM

Fior di Latte, Pesto, Spinach, Goat Mousse
Cheese, Pinenuts, Sundried Tomatoes, Basil

DESSERTS

FORTUNAMISU

Mascarpone, Bialetti Coffee,
Malted Crumb, Cocoa Powder

Looking for something specific?
All our packages can be personalized,
and we are more than happy to accommodate
vegetarian or vegan dietary requirements.

SICILIA SET MENU

\$129 ++ Set menu per person

FREE FLOW DRINKS (1.45 Hours)

FORTUNA SPRITZ
SPARKLING WINE PROSECCO
PREMIUM RED WINE
PREMIUM WHITE WINE
NASTRO AZZURRO PERONI BEER
MENABREA BEER
JUICES
MOLECOLA ORIGINAL / ZERO
ICED TEA

EACH DISH COMING EACH 4 GUESTS

STARTERS

WOOD FIRE BREAD

+
RICOTTA DIP

BURRATA

Crispy Chili Oil, Crispy Leeks & Chives

MEATBALLS ALLA VODKA

5 Nonna Style Meatballs, San Marzano,
Parmigiano, Parsley, Chilli Flakes, Vodka Sauce

CAESAR SALAD

Lettuce, Shaved Parmigiano, Caesar Dressing,
Garlic Croutons, Crispy Prosciutto, Cured Egg
Yolk

PASTA

TAGLIATELLE

Porcini Mushroom Bechamel, Shaved Black
Truffle, Parmigiano

MAFALDE

Beef and Pork Ragu, Fortuna Chilli Oil,
Torched Smoked Provolone Cheese

\$129++ Per Person

MAINS

MAIALE PORK CHOP

Pork Chop, Marsala Wine,
Mushrooms, Crackling

BABY PIZZA

PROSCIUTTO

Tomato San Marzano, Fior di Latte, Prosciutto
S.Daniele 24M, Rocket, Parmigiano & Evo

MUSHROOM TRIP

Fior di Latte, Truffle Sauce, Wild Forest
Mushrooms, Crispy Enoki, Truffle Mayo, Basil

DESSERTS

FORTUNAMISU

Mascarpone, Bialetti Coffee, Malted
Crumb, Cocoa Powder

COPPA AL PISTACCHIO

Pistachio Mousse, Vanilla Gelato, Fresh
Cream, Amarena Cherry

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and we are more than happy to accommodate
vegetarian or vegan dietary requirements.

SUPER FESTA SET MENU

\$150 ++ Set menu per person

FREE FLOW DRINKS (2 Hours)

FORTUNA SPRITZ
SPARKLING WINE PROSECCO
PREMIUM RED WINE
PREMIUM WHITE WINE
NASTRO AZZURRO PERONI BEER
MENABREA BEER
JUICES
MOLECOLA ORIGINAL / ZERO
ICED TEA

EACH DISH COMING EACH 4 GUESTS

STARTERS

**WOOD FIRE BREAD +
RICOTTA DIP**

BURRATA

Crispy Chili Oil, Crispy Leeks & Chives

MEATBALLS ALLA VODKA

5 Nonna Style Meatballs, San Marzano,
Parmigiano, Parsley, Chilli Flakes, Vodka Sauce

FRITTO MISTO

King Prawn, Calamari, Potato Chips, Prawn
Salt, Herbed Mayo

BROCCOLINI

Charred Broccolini, Anchovy Butter, Lemon
Breadcrumbs, Parmigiano

PASTA

SPAGHETTI PRAWNS

Prawns Bisque, Mazara Prawn Tartare,
Breadcrumbs, Parsley, Lemon Zest

MAFALDE

Beef and Pork Ragu', Fortuna Chilli Oil,
Torched Smoked Provolone Cheese

\$150++ per person

MAINS

STUFFED SQUID

Arborio Rice Stuffed Squid, Cherry
Tomato, Onion, Olives, Capsicum,
Arrabbiata Sauce

BABY PIZZA

MEAT LOVER

San Marzano, Fior di Latte, Salame, Prosciutto
Cotto, Sausage, Basil, Caramelised Onion

NOT JUST 4 CHEESES

Mozzarella, Ricotta Stuffed Crust,
Gorgonzola, Mascarpone, Parmigiano Chips,
Marmelade

DESSERTS

FORTUNAMISU

Mascarpone, Bialetti Coffee, Malted
Crumb, Cocoa Powder

NUTELLA DONUT

Cinnamon Coated, Nutella Cream & Walnuts

Looking for something specific?
All our packages can be personalized,
and we are more than happy to accommodate
vegetarian or vegan dietary requirements.

WEEKDAY SET LUNCH

MONDAY - FRIDAY | 12PM ONWARDS

STARTER TO SHARE

WOOD FIRE BREAD WITH RICOTTA DIP

ANTIPASTO

CHOOSE 1 PER PERSON

CROQUETTE

Potato Croquette, Mussels, Prawn Bisque,
Chives, XO Mayo, Caviar

FRITTO MISTO

King Prawn, Calamari, Potato Chips,
Prawn Salt, Herbed Mayo

CAPRESE

Xo Heart Roma Tomatoes,
Stracciata, Basil Oil

BURRATA +10

‘Yummy Yah’ Chilli Oil, Crispy Leeks

CHOOSE 1 PER PERSON

BETWEEN BRUNCH, PASTA, MAINS & DESSERT

STILL & SPARKLING WATER INCLUDED

PASTA

FUSILLONI

Tomatoes, Stracciata, Basil Oil, Fresh Basil

MAFALDE +10

‘Beef & Pork Ragu’, Fortuna Chilli Oil,
Torched Smoked Provolone

LINGUINE +10

Clams, Garlic, Chili, Evo, Parsely, Lemon
Zest, Cherry Tomatoes, White Wine

MAINS

CHICKEN PARMIGIANA

Chicken Cotoletta, Fior di Latte,
Tomato Jus, Rocket, Shaved Parmigiano

TRUFFLE CAULIFLOWER

Roasted Cauliflower, Cauliflower Puree,
Shaved Red Cabbage, Hazelnuts, Salsa Verde

STUFFED SQUID +5

Roasted Cauliflower, Cauliflower Puree,
Arborio Rice Stuffed Squid, Cherry Tomato,
Onion, Olives, Capsicum, Arrabbiata Sauce

PIZZA

SERVED WITH 4 SLICES

MARGHERITA

Tomato San Marzano,
Fior di Latte, Parmigiano, Evo, Basil

DIAVOLA +5

Tomato San Marzano, Fior di Latte,
Salamino Napoli, Basil, Chilli Oil

NOT JUST 4 CHEESES

Mozzarella, Ricotta, Gorgonzola, Parmigiano
Chips, Sicilian Orange Marmalade, Basil

DESSERTS

‘FORTUNAMISU’ +5

Mascarpone, Bialetti Coffee,
Malted Crumb, Cocoa Powder

GELATO OF THE DAY +5

Ask our friendly staff for
the flavor of the day

CANAPÉ MENU

Any 6 - \$69 (2hr) | \$90 (4hr)

Any 10 - \$89 (2hr) | \$120 (4hr)

Min. 30 Pax

HOT CANAPES

Potato Croquettes

Pizza slices of choice*

Fried Olives (Ascolana) (V)

Arancini Rice Balls / Spicy Arriabiatta (V)

Mushroom Aranchini with Truffle Mayo (V)

Mini Wagyu Beef Sliders / Tomatoes / Brioche Bun

Rigatoni/ Marzano Tomatoe/ Strachetella / Cherry Tomatoes

Mini Pinza / Mortadella / Stracciatella / Pistachio / Basil Pesto

Polpette / Beef & Pork Meatballs / Crispy Guanciale / San Marzano Tomato / Provolone

Mini Suppli / Roman Rice Croquettes / Tomato Pomodoro / Fior di Latte / Pecorino Fondue

COLD CANAPES

Mini Truffle Egg Mayo Tart (V)

Truffle Mushroom Bruschetta (V)

Heirloom Tomato Bruschetta (V)

Mozzarella Balls / Basil / Cherry Tomatoes (V)

Pesto Fusilloni / Cherry Tomatoes / Bocconcini (V)

Tiger Prawn Orecchiette Pesto Pasta

Beef Tartare / Capers / Chives Crostini

Tuna Tartare / Toast / Salmon Roe / Chives

Rockmelon and Parma

DESSERTS

Tiramisu

Mini Nutella Donuts (V)

Mini Lemon Curd Tarts (V)

Chocolate & Salted Caramel Tart (V)

“Rum & Raisin” Bread Butter Pudding (V)

PIZZA CHOICES

for Canapé menu

PIZZE CLASSICHE

MARGHERITA

Tomato San Marzano, Fior di Latte,
Parmigiano, Evo, Basil

DIAVOLA

Tomato San Marzano, Fior di Latte,
Salamino Napoli, Parmigiano, Chilli
Oil, Basil

PROSCIUTTO

Tomato San Marzano, Fior di Latte,
Prosciutto S.Daniele 24M, Rocket,
Parmigiano & Evo

PIZZE SPECIALI

PUMPKIN FEAST

Fior di Latte, Roasted Pumpkin,
Puree, Pancetta, Hazelnuts, Crispy
Sage

COCKTAIL PRAWN

Fior di Latte, Pink Sauce, Orange
Segments, Shaved Lettuce, Extra
Virgin Olive Oil

GREEN DREAM

Fior di Latte, Pesto, Spinach, Goat
Mousse Cheese, Pinenuts, Sundried
Tomatoes, Basil

A MUSHROOMS TRIP

Fior di Latte, Truffle Sauce, Wild
Forest Mushrooms, Crispy Enoki,
Truffle Mayo, Basil

NOT JUST 4 CHEESES

Mozzarella, Ricotta Stuffed Crust,
Gorgonzola, Mascarpone,
Parmigiano Chips, Marmelade

MEAT LOVER

San Marzano, Fior di Latte, Salame,
Prosciutto Cotto, Sausage, Basil,
Caramelised Onion

VEGETARIAN OPTIONS

STARTERS

HOUSE BREAD & RICOTTA DIP

WOOD FIRED BREAD, SICILIAN EVO, WILD OREGANO, RICOTTA DIP, CHILLI OIL, ROASTED CHERRY TOMATOS, HONEY

BURRATA

CRISPY CHILLI OIL, CRISPY LEEKS, CHIVES

PASTA

FUSILLONI

TOMATOES, STRACCIATA, BASIL OIL, FRESH BASIL

TAGLIATELLE

PORCINI MUSHROOM BECHAMEL, SHAVED BLACK TRUFFLE, PARMIGIANO

MACCHERONI

BURRATA, CHEDDAR, PROVOLONE, BLUE CHEESE, PARMIGIANO *(REMOVE SMOKED BACON CRUMBS)*

MAINS

TRUFFLE CAULIFLOWER

ROASTED CAULIFLOWER, CAULIFLOWER PUREE, SHAVED RED CABBAGE, HAZELNUTS, SALSA VERDE

FRIED & BAKED

SMOKED MARGHERITA

SAN MARZANO TOMATO, SMOKED MOZZARELLA, MARINATED TOMATOES, BASIL

SIDES

SMASHED BABY POTATOES

SMASHED ROASTED BABY POTATOES, GARLIC, PARMIGIANO, LEMONY HERB YOGURT, GARLIC CHIPS

TRUFFLE FRIES

FRIES, PARMIGIANO, TRUFFLE

PIZZE CLASSICHE / SPECIALI

MARGHERITA

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, PARMIGIANO, EVO

PUMPKIN FEAST

FIOR DI LATTE, ROASTED PUMPKIN PUREE, HAZELNUTS, CRISPY SAGE *(REMOVE PANCETTA)*

GREEN DREAM

FIOR FI LATTE, PESTO, SPINACH, GOAT MOUSSE CHEESE, PINENUTS, SUNDRIED TOMATOES, BASIL

A MUSHROOM TRIP

FIOR DI LATTE, TRUFFLE SAUCE, WILD FOREST MUSHROOMS, CRISPY ENOKI, TRUFFLE MAYO, BASIL

NOT JUST 4 CHEESES

MOZZARELLA, RICOTTA STUFFED CRUST, GORGONZOLA, MASCARPONE, PARMIGIANO CHIPS, MARMELADE

BEVERAGE PACKAGES



SILVER PACKAGE

\$55++ PER PERSON 2 HOURS

Fortuna Spritz

Red Wine (Vivolo)

White Wine (Vivolo)

Prosecco

Nastro Azzurro Peroni Beer

Soft Drinks & Juices

GOLD PACKAGE

\$89++ PER PERSON 2 HOURS

Fortuna Spritz

Limoncello Spritz

Premium Red Wine (Doppio Passo)

Premium White Wine (Inzolia)

Prosecco

Nastro Azzurro Peroni Beer

Soft Drinks & Juices

SPIRITS

\$35++ PER PERSON

VODKA BELVEDERE

GIN HENDRICKS

TEQUILA

CORKAGE CHARGES

Cake Corkage

> \$30 / Cake (waived with purchased dessert)

Wine Corkage

> \$65 / Bottle

Alcohol Corkage

> \$100 / Bottle

Wine 1 for 1

> Buy 1 bottle of wine / Bring 1 bottle of wine

T&Cs

In order to ensure the success of your function we ask you to read the following guidelines carefully.

1. Reservations

All reservations are required to provide credit card details at time of booking. All reservations must comply with the necessary confirmation requirements within the stipulated timeframe. Otherwise management reserves the right to cancel the booking. Any reservation made by you and / or any function held at FORTUNA TRATTORIA by you shall be deemed to signify your acceptance of these terms and conditions.

2. Accounts

Full venue hire reservations are required to provide a 50% deposit (of minimum spend requirements) within 7 days of a tentative booking being made. Payment can be made through EFT or credit card (with a surcharge). If payment is not received by the due date, the booking will be cancelled. Full payment must be settled on the night, or prior the event.

3. Cancellation

Cancellation of full venue hire before 1 week of the function date, results in all deposit paid back. Cancellation before 48 hours results in 50% of deposit paid to be withheld, and any cancellation within 48 hours results in forfeiture of all monies paid. Cancellation must be made in writing to event@fortunaitaliagroup.com or through Whatsapp text at +65 91151597

4. Music

FORTUNA TRATTORIA retains complete discretion of music and noise levels at all times, to vary or cease entertainment levels that don't comply with applicable licensing laws, or which may cause to breach the lease agreement. In the case of dispute between patrons and FORTUNA TRATTORIA concerning the nature of any music / entertainment or the noise levels of such music / entertainment, the decision FORTUNA TRATTORIA shall be absolute and final.

5. Force Majeure - the venue is not liable for failure to perform its obligations if the cause is beyond its reasonable control. (Natural Disaster etc)

6. Final arrangements

All food & beverage orders in writing, and any other arrangements are required 7 days prior to your function.

7. Numbers

Guaranteed numbers are required in writing 24 hours before your function. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

8. Liquor and Beverages

council and state regulations.

Management reserves all rights to supply liquor and beverages. FORTUNA TRATTORIA is committed to the responsible service of alcohol. Intoxicated guests will not be served. Consumption must comply with all local

9. Menu

If you or any member of your group have any food allergies please advise management prior to your reservation. We will do our best to accommodate requests, although this cannot be guaranteed.

10. Insurance

FORTUNA TRATTORIA will take all necessary care, but accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue. Organizers should arrange their own insurance.

11. Damage

Clients are financially responsible for damages sustained to the venue or its' property during functions, whether through their own actions or through the actions of their guest. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the venue.

12. Delivery & Collection of Goods

FORTUNA TRATTORIA will only accept delivery of goods on the day of the function, and all goods must be collected on the same day unless prior arrangements have been made.

13. Price Variation

Every endeavour is made to maintain prices as printed but these may be subject to changes at management's discretion. Please allow a price increase of 10% if quoted more than 12 months prior to the function date.

CIAO

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EVENT@FORTUNAITALIAGROUP.COM