



OSTERIA ROMANA
MEDUSA

ABOUT MEDUSA...

Medusa New Italian Osteria Romana is a bold and high-energy dining concept located in South Beach, Singapore. Officially opened on January 10, 2026, it is the latest venture by the Fortuna Group (the team behind the popular pizzeria Fortuna).

As Singapore's first dedicated Osteria Romana, Medusa distinguishes itself by moving away from generic Italian fare to focus specifically on the soul-satisfying, hearty street food and classic pastas of Rome.

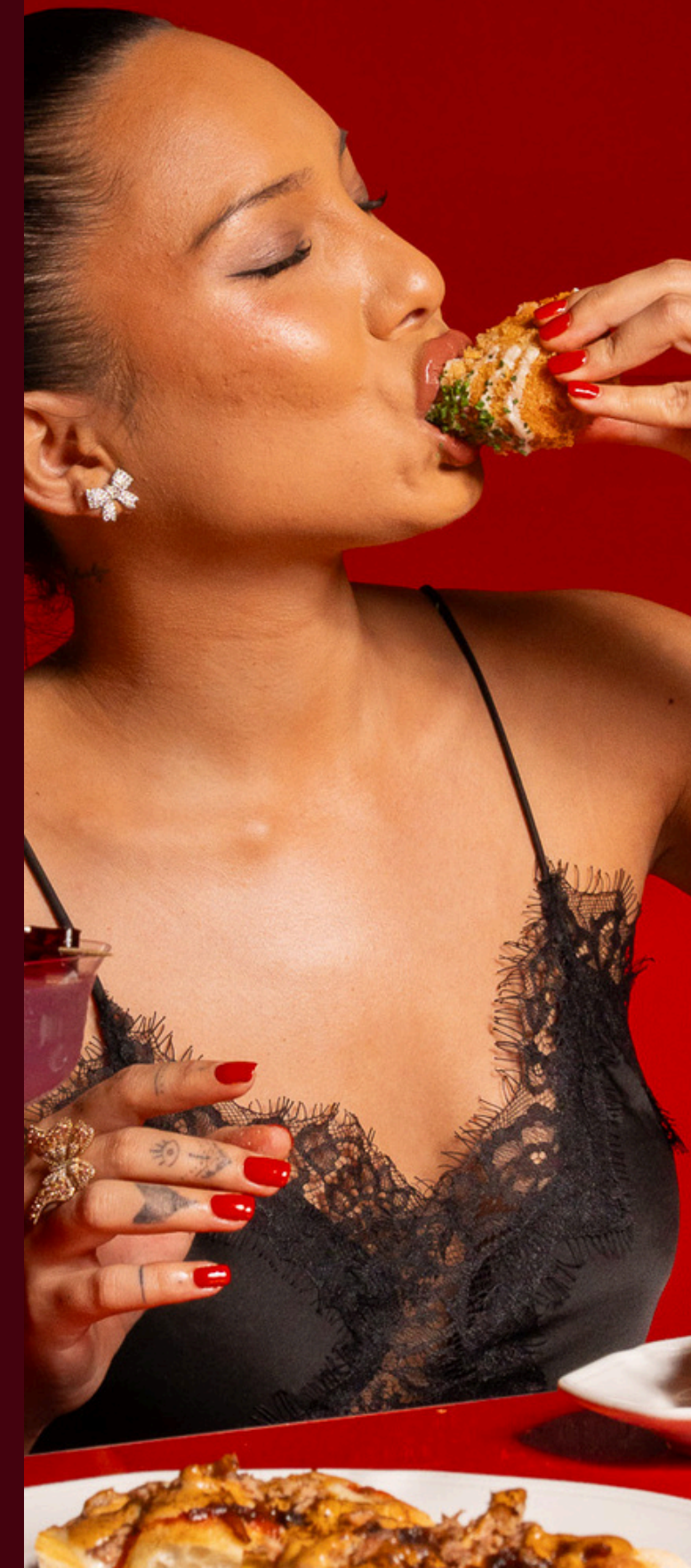
The Atmosphere: "1960s Roman Glamour"

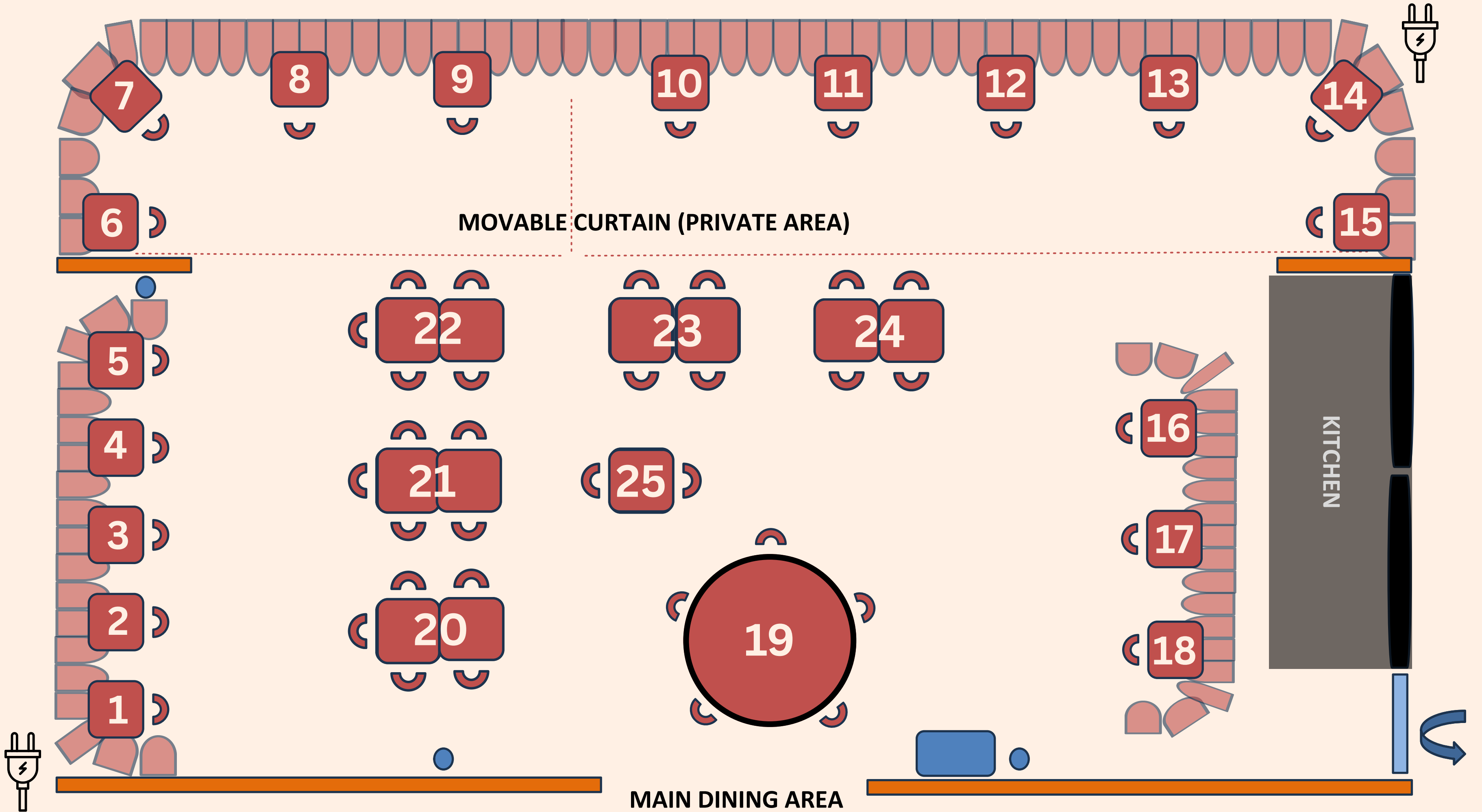
The restaurant's aesthetic is unapologetically provocative. Inspired by the glitz of Rome's 1960s Dolce Vita era, the interior is a "sultry enclave" dominated by:

- **Crimson Hues:** Walls, booths, and tables are bathed in a striking deep red.
- **Retro Accents:** Mirrored ceilings, neon light walls, and a disco ball centerpiece create a transition from a sun-drenched lunch spot to a moody, candle-lit evening haunt.
- **Playful Art:** The space features "cheeky" artwork and retro-inspired photo-ops, including neon "phonebooth" mirrors for the perfect OOTD.

LOCATION

Located at 26 Beach Road, #B1-22 South Beach Avenue, Singapore 189768, Medusa New Italian Osteria Romana invites guests into a daring new interpretation of Roman dining – where bold flavours, vibrant energy, and unforgettable nights come together.





MAIN DINING AREA



LOUNGE

KITCHEN

BAR

B3

B2

B1

01

02

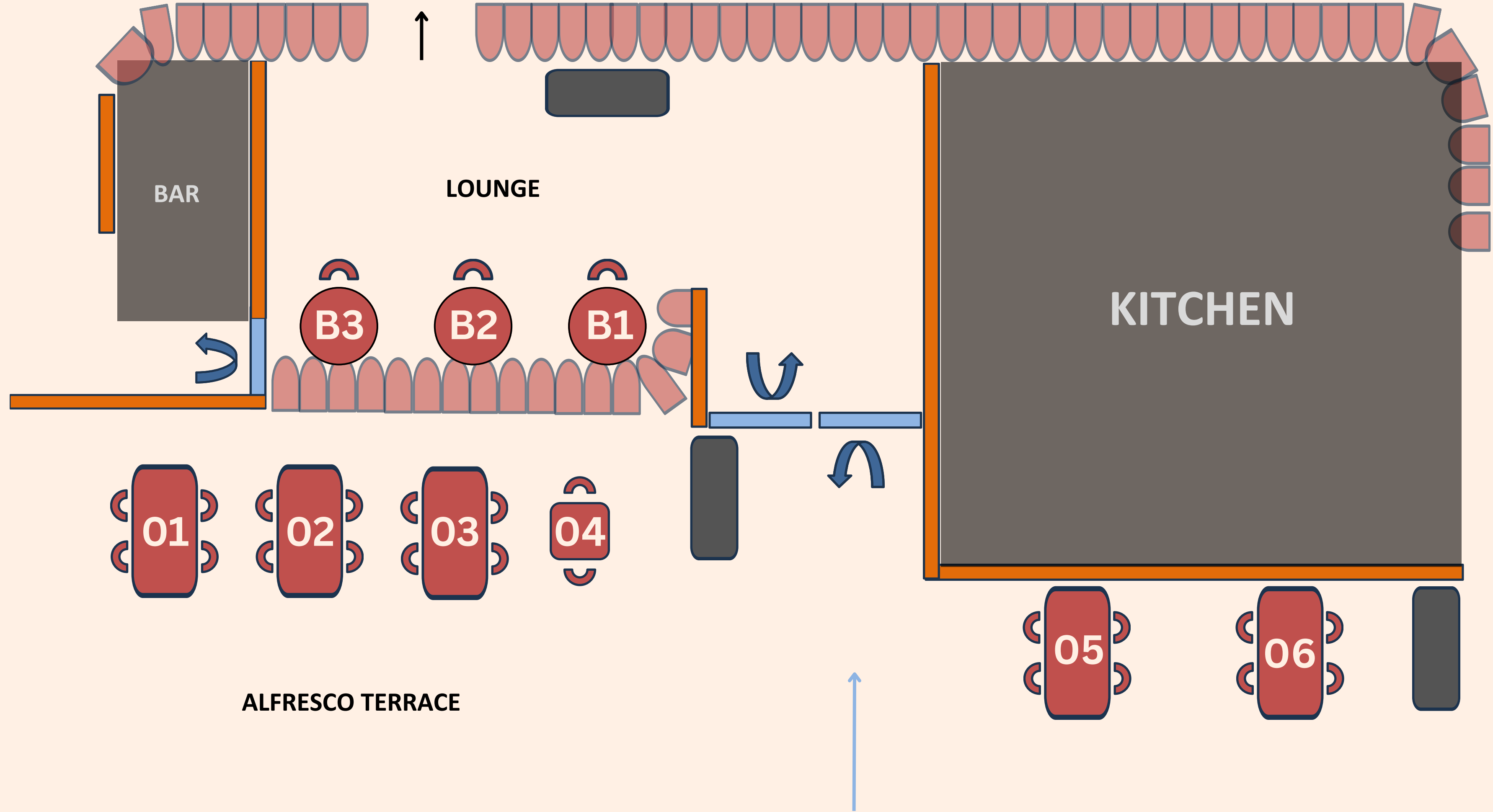
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ALFRESCO TERRACE





BAR LOUNGE AREA



AL FRESCO AREA



MAIN DINING ROOM



THE VENUE...

MAIN DINING ROOM

The Main Dining Room is the vibrant heart of Medusa – loud, bold, and unapologetically expressive. Wrapped in striking crimson tones, the space features retro-style diner booths, mirrored ceilings, playful LED signage, and a statement disco ball centerpiece that amplifies the venue’s high-energy La Dolce Vita atmosphere. Designed as a true “party spot,” the room transforms from a lively daytime trattoria into an immersive late-night dining experience.

ALFRESCO TERRACE

For guests seeking a more relaxed setting, Medusa’s Alfresco Terrace offers a calmer, breezier alternative to the energetic indoor space. Popular during lunch hours for its sunlit ambience, the terrace transitions seamlessly into an inviting evening destination perfect for after-work drinks and casual dining.

BAR LOUNGE AREA

The Bar Lounge is an intimate yet high-impact space that captures the seductive spirit of Medusa after dark. Featuring six exclusive counter seats, guests are offered a front-row view of the cocktail experience and the restaurant’s lively atmosphere. Anchored by deep crimson tones, mirrored finishes, warm lighting, and positioned beneath the venue’s iconic disco ball, the lounge channels the glamour and sophistication of 1960s Roman nightlife.





AVAILABILITY

MONDAY
TO THURSDAY

LUNCH
\$4000 MIN SPEND

DINNER
\$6000 MIN SPEND

FRIDAY
TO SUNDAY

\$7000 MIN SPEND

\$12000 MIN SPEND

SECTION HIRE

Bookable until 12am
Minimum 2-hour slot

CAPACITY

100 Seated - 150 Standing





MENU PACKAGES

**1.45 HOURS
FREE FLOW**

BOOZY

Premium Red & White Wine
Sparkling Prosecco
Menabrea Beer on Tap
Aperol Spritz
Limoncello Spritz

SOFT

MoleCola Original / Zero
Peach Tea
Juices

STARTERS

FOCACCIA & DIP

Roman Style Focaccia Bread, Tomato Dip and Salsa Verde

POLPETTE

Beef & Pork Meatballs, Crispy Guanciale,
San Marzano Tomato, Provolone

FRIED BURRATA

Fried Crispy Burrata, Carbonara Cream,
Black Pepper, Guanciale

BEEF TARTARE

Wagyu Beef Tenderloin, Pecorino Chips,
Capers, Chives, Confit Egg Yolk, Chilli Oil

FRITTO MISTO

Zucchini, Tiger Prawns, Calamari, Sage,
Prawn & Lemon Salt

PASTA

FETTUCCINE

Porcini Mushrooms Cream, Butter, Porcini Powder

PAPPARDELLE

Braised Ossobuco Ragu', Tomato Jus, Butter & Parmigiano

MAINS

PORCHETTA

Crispy Pork Belly on Salsa Verde, Jus,
Marinated Cherry Tomatoes

EGGPLANT PARMIGIANA

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

PIZZA

FOUR CHEESES PIZZA Fior di Latte, Ricotta,
Gorgonzola, Pecorino Chips, Figs, Pecorino

MORTADELLA & PISTACCHIO

Mortadella, Stracciatella, Pistacchio Crumbs,
Pistacchio Mayo, Basil

SIDES

CAESAR SALAD

Baby Romaine Lettuce, Shaved Parmigiano,
Caesar Dressing, Croutons

DESSERTS

TORTA DELLA NONNA

Traditional Lemon Custard Cake, Pinenuts

TRUFFLE TIRAMISU

Mascarpone, Ladyfingers, Coffee,
Truffle Crumble

\$129++ PER PERSON

**1.45 HOURS
FREE FLOW**

BOOZY

Premium Red & White Wine
Sparkling Prosecco
Menabrea Beer on Tap
Aperol Spritz
Limoncello Spritz

SOFT

MoleCola Original / Zero
Peach Tea
Juices

STARTERS

FOCACCIA & DIP
Roman Style Focaccia Bread,
Tomato Dip and Salsa Verde

POLPETTE

Beef & Pork Meatballs, Crispy Guanciale,
San Marzano Tomato, Provolone

FRITTO MISTO

Zucchini, Tiger Prawns, Calamari, Sage,
Prawn & Lemon Salt

PASTA

FETTUCCINE

Porcini Mushrooms Cream, Butter, Porcini Powder

CASARECCE

San Marzano Tomato, Guanciale, Italian Sausage,
Egg Yolk, Black Pepper, Parmigiano

MAINS

PESCE

Sea Bass, Cherry Tomato, Fresh Mediterranean Herbs,
Garlic, Honey Lemon Saffron Sauce

PIZZA

FUNGHI

Wild Forest Mushroom, Fior Di Latte, Sage,
Truffle Sauce

PORCHETTA 2.0

Porchetta, Potato Rosemary, Mozzarella, Pecorino
Sauce

SIDES

ASPARAGUS

Asparagus, Egg, Pecorino Fondue

DESSERT

TORTADELLA NONNA

Tradiconal Lemon Custard Cake, Pinenuts

GELATO DEL GIORNO

\$150++ PER PERSON

2 HOURS FREE FLOW

BOOZY

Premium Red & White Wine

Sparkling Prosecco

Menabrea Beer on Tap

Aperol Spritz

Limoncello Spritz

SOFT

MoleCola Original / Zero

Peach Tea

Juices

STARTERS

FOCACCIA & DIP

Roman Style Focaccia Bread, Tomato Dip and Salsa Verde

POLPETTE

Beef & Pork Meatballs, Crispy Guanciale,
San Marzano Tomato, Provolone

FRIED BURRATA

Fried Crispy Burrata, Carbonara Cream,
Black Pepper, Guanciale

BEEF TARTARE

Wagyu Beef Tenderloin, Pecorino Chips,
Capers, Chives, Confit Egg Yolk, Chilli Oil

FRITTO MISTO

Zucchini, Tiger Prawns, Calamari, Sage,
Prawn & Lemon Salt

PASTA

FETTUCINE

Porcini Mushrooms Cream, Butter, Porcini Powder

PAPPARDELLE

Braised Ossobuco Ragu', Tomato Jus, Butter & Parmigiano

MAINS

PORCHETTA

Crispy Pork Belly on Salsa Verde, Jus,
Marinated Cherry Tomatoes

EGGPLANT PARMIGIANA

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

PIZZA

FOUR CHEESES PIZZA Fior di Latte, Ricotta,
Gorgonzola, Pecorino Chips, Figs, Pecorino

MORTADELLA & PISTACCHIO

Mortadella, Stracciatella, Pistacchio Crumbs,
Pistacchio Mayo, Basil

SIDES

CAESAR SALAD

Baby Romaine Lettuce, Shaved Parmigiano,
Caesar Dressing, Croutons

DESSERTS

TORTA DELLA NONNA

Traditional Lemon Custard Cake, Pinenuts

TRUFFLE TIRAMISU

Mascarpone, Ladyfingers, Coffee,
Truffle Crumble

\$188++ PER PERSON

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 Guanciaie / San Marzano Tomato / Provolone

Mini Supplì / 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

MARGHERITA

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL.

TRUFFLE MUSHROOMS

WILD FOREST MUSHROOMS, TRUFFLE, FIOR DI LATTE, SAGE, TRUFFLE SAUCE.

POMODORO & GUANCIALE

SAN MARZANO TOMATO, FIOR DI LATTE, GUANCIALE, PECORINO FONDUE.

PORCHETTA 2.0

PORCHETTA, POTATO ROSEMARY, MOZZARELLA, PECORINO SAUCE.

PROSCIUTTELLA

SAN MARZANO, FIOR DI LATTE, PROSCIUTTO, CHEERY TOMATOES, ROCKET, PARMIGIANO..

ROMAN SALAMI

SAN MARZANO, FIOR DI LATTE, SPICY SALAME, NDUJA.

FOUR CHEESES

FIOR DI LATTE, RICOTTA, GORGONZOLA, PECORINO CHIPS, FIGS, PARMIGIANO.

MORTADELLA & PISTACCHIO

MORTADELLA, STRACCIATELLA, PISTACCHIO CRUMBS, PISTACCHIO MAYO, BASIL.

VEGETARIAN OPTIONS

STARTERS

HOUSE BREAD

FOCACCIA ROMANA STYLE BREAD,
TOMATO DIP & SALSA VERDE.

MARITONZO SALATO

STUFFED BRIOCHE WITH RICOTTA CREAM,
FIGS, HONEY (REMOVE PROSCUITTO)

FRIED BURRATA

FRIED CRISPY BURRATA, CARBONARA CREAM,
BLACK PEPPER (REMOVE PROSCUITTO)

PASTA

TAGLIATELLE POMODORO

SAN MARZANO TOMATO, STRACCIATELLA,
BASIL OIL, FRESH BASIL

FETTUCINE

PORCINI MUSHROOM CREAM, BUTTER,
PORCINI POWDER

MAINS

PARMAGIANA

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

PIZZA ROMANA

MARGHERITA

SAN MARZANO TOMATO, FIOR DI LATTE,
BASIL

TRUFFLE MUSHROOM

WILD FOREST MUSHROOMS, TRUFFLE,
FIOR DI LATTE, SAGE, TRUFFLE SAUCE

FOUR CHEESES

FIOR FI LATTE, RICOTTA, GORGONZOLA,
PECORINO CHIPS, FIGS, PARMIGIANO

PORCHETTA 2.0

POTATO ROSEMARY, FIOR DE LATTE, MOZZARELLA,
PECORINO SAUCE (REMOVE PORCHETTA)

SIDES

BRUSSEL SPROUTS

HONEY, CHILLI OIL. PARMIGIANO
(REMOVE GUANCIALE)

ASPARAGI

ASPARAGUS, EGG, PECORINO FONDUE

ZUCCHINE ALLA CONCIA

FRIED ZUCCHINI, VINEGAR, GARLIC, MINT,
PARSLEY, EVO

TRUFFLE PUREE

MASHED POTATO, TRUFFLE, CHIVES

INSALATA DE CESARE

BABY ROMAINE LETTUCE, SHAVED
PARMIGIANO, CAESAR DRESSING,
CROUTONS (REMOVE PROSCIUTTO)

WEEKDAY

\$39.90++ PP

SET LUNCH

MONDAY - FRIDAY | 12PM ONWARDS

STARTER TO SHARE

FOCACCETTA & DIP

Focaccia Romana, Tomato Dip & Salsa Verde

ANTIPASTO

CHOOSE 1 PER PERSON

SUPPLI AL TELEFONO

Fried Arborio Rice Ball, Tomato Pomodoro,
Fior Di Latte, Pecorino Fondue

CARPACCIO

Tomato, Stracciata Cheese, Capers,
Chives, Bread Crumbs

FRITTO MISTO +3

Zucchini, Tiger Prawns, Calamari,
Sage, Prawn & Lemon Salt

BURRATA FRITTA +10

Fried Crispy Burrata, Carbonara Cream,
Black Pepper, Guanciale, Lemon Zest

DISHES

PICK BETWEEN ONE PASTA, MAINS, PIZZA

PASTA

TAGLIATELLE

San Marzano Tomato, Stracciatella,
Basil Oil, Fresh Basil

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SPAGHETTI +6

Carbonara, Crispy Guanciale, Pecorino,
Black Pepper, Egg Yolk, Parmigiano

-

CASERECCHE +8

San Marzano Tomato, Guanciale, Italian Sausage,
Egg Yolk, Black Pepper, Parmigiano

DESSERT

TRUFFLE TIRAMISÙ +5

Marscapone, Ladyfingers, Coffee, Truffle Crumble

MAINS

PARMIGIANA

Eggplant, Fior Di Latte, San Marzano,
Tomato, Basil, Parmigiano

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PESCE +12

Seabass, Cherry Tomatoes, Fresh Herbs,
Garlic, Honey Lemon Saffron Sauce

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POLLO

Chicken Breasts, Red Peppers, Taggiasche
Olives, Capers, Basil, Tomato Sauce

PIZZA

MARGHERITA

San Marzano Tomato, Fior Di Latte, Basil
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FUNGHI

Wild Forest Mushrooms, Fior Di Latte,
Sage, Truffle Sauce

-

MORTADELLA & PISTACCHIO

Mortadella, Stracciatella, Pistachio Crumbs,
Pistachio Mayo, Basil

GELATO DEL GIORNO +3

Selection of Italian Gelato

BEVERAGE PACKAGES

SILVER PACKAGE

\$55++ PER PERSON 2 HOURS

Aperol Spritz
Red Wine (Vivolo)
White Wine (Vivolo)
Prosecco
Menabrea Beer on Tap
Juices
Soft Drinks

GOLD PACKAGE

\$89++ PER PERSON 2 HOURS

Aperol Spritz
Limoncello Spritz
Premium Red Wine (Doppio Passo)
Premium White Wine (Inzolia)
Prosecco
Menabrea Beer on Tap
Espresso Martini
Juices
Soft Drinks

SPIRITS

\$35++ PER PERSON

VODKA ABSOLUT
GIN GORDONS
TEQUILA JOSE CUERVO

CORKAGE CHARGES

Cake Corkage
> \$30 / Cake
(waived w purchased dessert)
Wine Corkage
> \$65 / Bottle
Alcohol Corkage
> \$100 / Bottle
Wine Corkage
(waived w purchased bottle)

GENERAL POLICIES

- Event duration is charged by the hour and includes 1 hour allocated for setup and 1 hour for teardown/disassembly.
- A 50% deposit is required to secure the booking and confirm the event date.
- Events with Medusa must be booked at least 2 months in advance.
- All event details, guest count, styling selections, and operational requirements must be finalised no later than 7 days prior to the event date.
- Full payment must be completed before event commencement unless otherwise agreed in writing.
- Clients are responsible for ensuring the venue provides adequate access, power supply, and any necessary approvals or permits.
- Any damages caused to Medusa equipment, furniture, florals, styling inventory, or venue property by guests, vendors, or external parties during the event will be chargeable to the client.
- Confetti, glitter, adhesives, excessive spills, or specialised cleaning requirements will incur a mandatory post-event cleaning fee starting from \$120.
- Any last-minute amendments requested within 72 hours of the event may incur additional charges and remain subject to availability.
- Please note that highchairs are not provided.
- Medusa reserves the right to photograph or document the event for portfolio and marketing purposes unless otherwise requested in writing by the client.

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