



Aglío Olio

Located in the heart of Far East Square, Aglio Olio might very well be lost in the umbrellas and sandwich boards of other food eateries if not for its scintillating and somewhat promising logo. Holding a simple and innocent chilli padi (baby chilli) in its midst, Aglio Olio is stated to be “the Singapore’s version of pasta”. How so? By upping the spice factor with chilli padis of course.

Just a little background, ‘Aglío’, in Italian, means garlic, and ‘olio’ means olive. Garlic and olive oil have long been known for their health benefits and healing properties, and Aglio Olio is the first restaurant to localise Italian pasta with a Singapore twist.

The cosy restaurant welcomes you with a cold blast of air, a much-needed relief from wandering around China Square. The simple white and lime green tones, glass wall features and light wood tables even provide a little ‘zenish’ tinge for the frazzled working office worker trying to find a place to have lunch. The

With dishes starting from \$9.90, the pasta dishes that we are all so familiar with come with an added zing – you can choose to have your olio with one chilli (mild), or if your tongue is coated with cement, you can choose four chillies (very spicy).

This writer foolishly chose to throw her caution to the wind, and opted for the Bacon Olio with THREE chillies. The steaming hot dish with its tasty strips of bacon, coupled with the generous helpings of garlic coated with an almost imperceptible layer of olive oil was speckled with innocent-looking chopped slices of chilli padi.

I brandished my fork at the hapless, yet very mouth-watering dish and twirled away. With the initial bite, it was “Hey, this isn’t too spicy!”. I attacked with further gusto, and to my dismay, was greeted with an unfamiliar spicy tinge on my tongue that wouldn’t go away.

I downed glass after glass of iced water. Still, the temperature on my tongue continued to climb. I tried drowning my tongue in the iced water. Ahhh.. the temporary relief was all but short-lived, as I couldn’t resist the rest of my Bacon Olio.

Tentatively, I used my fork and knife to extract the remaining slices of chilli padi, and proceeded to finish my meal looking like Angelina Jolie. I had THE lips. (Well, for 3 minutes at least.)

But it was well worth it, and I’d go back there any day, especially with their Rewards Programme which allows you to accumulate stamps on a card to redeem special treats. Only this time, I’m going for the two chillies.

OTHER RECOMMENDED DISHES:

Seafood Olio – Generous helpings of succulent prawn, tender squid rings, cream dory and fresh mussel, which come sprinkled with their signature chilli padi that packs a mighty punch.

Bacon Cream – Tasty shreds of streaky bacon and mushroom in a creamy sauce that is not too overpowering. The bits of chilli padi add a refreshing mix in the texture of the dish.

Potato Wedges – Granted, potato wedges all taste more or less the same, but this one comes with a special chilli sauce which simply sets it apart from the rest.

DETAILS

Aglío Olio – Singapore’s Version of Pasta

3 Pickering Street
China Square Central #01-40/41
Singapore 048660
Tel: 6327 3622

Aglío Olio Bistro

2 Murray Street (Beside Maxwell House)
Singapore 079519
Tel: 6226 1622

Opening Hours: Monday – Saturdays, 12pm – 10pm

Website: www.aglioolio.com.sg

Email: aglio@starhub.net.sg

Wine: A good selection of mainly Australian and Chilean wines available by the bottle

Corkage: \$12

Smoking Areas: Yes

Rating : 4 / 5 chillies 