

## SMALL PLATES

 <b>Truffle, Sage &amp; Ricotta deep fried Balls</b> 380
with 24-months aged Parmigiano Reggiano fondue & Italian black truffle <i>* Add Italian black truffle 240 / 1 gram</i>
<b>Strawberries &amp; Italian Autumn Black Truffle with Rocket Salad</b> & Parmigiano Reggiano 440
<i>* Add Italian autumn black truffle 240 / 1 gram</i>
 <b>Fresh Burrata salad</b> 560
honey, balsamico & baby spinach
<b>Lamb Meatballs</b> 370
New Zealand lamb shoulder, lightly spicy tomatoes sauce & Pecorino Romano DOP
<b>22-months aged Parma Ham &amp; Winter Melon</b> 420

<b>Fritto Misto</b> 370
deep fried calamari, red snapper & avocado with homemade tartare sauce
<b>Braised Australian Wagyu Veal Cheek</b> 590
& Italian lentils cassoulet
<b>Clams sautéed in White Wine &amp; Garlic Sauce</b> 290
<b>Sea Bass Carpaccio, Orange &amp; Wild Rocket</b> 490
<b>Milk-poached then roasted Cauliflower 'Steak'</b> 390
<b>Australia Wagyu Flank Beef 'Tagliata'</b> 590
<b>New Zealand Baby Lamb</b> 690
lavender & honey served with couscous
<b>Sliced Bread &amp; Planeta Extra Virgin Olive Oil</b> 140

## PASTA

<b>Amatriciana</b> 360	 <b>Pici Duck Ragù</b> 390
4-hours slow-cooked tomatoes sauce, cured pork cheek & Pecorino Romano <b>(Bucatini or Rigatoni)</b> <i>* Add crispy Guanciale (100)</i>	fresh eggless hand rolled pasta with traditional Tuscan-style duck ragù
 <b>Carbonara in original Roman-style</b> 390	<b>Rigatoni alla Norma</b> 290
with cured pork cheek, Pecorino Romano & organic egg yolk <b>(Bucatini or Rigatoni)</b> - Yes, It's salty! <i>* Add crispy Guanciale (100)</i>	traditional recipe from Sicily with eggplants, tomatoes & sheep's Ricotta
 <b>Tagliatelle alla Montanara</b> 390	<b>Bucatini c'Anchoia e Muddica</b> 290
Italian sausage, wild mushrooms & Parmigiano Reggiano	traditional recipe from Sicily with anchovies & garlic breadcrumbs
 <b>Tagliatelle Pork Ribs</b> 420	<b>Pesto "alla Genovese"</b> 390
fall-off-the-bone pork ribs, spicy Nduja & Pecorino Romano <i>* Change to hand rolled Pici pasta (add 60)</i>	Italian basil pesto, toasted pine nuts, Parmigiano Reggiano & Pecorino Romano <b>(Casarecce or Linguine)</b>
	<b>Mafaldine with razor clams</b> 690
	Sardinian mullet Bottarga & Asparagus

# LA DOTTA

## PASTA DIY

### Vongole e Moscardini 390

clams & baby squid in white wine

**(Linguine or Paccheri)**

\* Add fresh clams (70)

\* Add calamari (110)

\* Add crab meat (140)

### Tagliatelle Bolognese 690

with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano

\* Add more Wagyu beef (240)

### Burrata Ravioli 490

served with Ricotta, Parmigiano Reggiano, lemon zest & butter sauce

\* Add Raviolo 1 pc (90)

\* Add fresh Burrata from Puglia (240)

\* Add Italian black truffle 1 gram (240)

### Tortelloni 4 Formaggi 390

filled with artisanal Italian cheese in 24-months aged Parmigiano Reggiano fondue

\* Add Tortellone 1 pc (60)

\* Add Italian black truffle 1 gram (240)

### Fresh Duck's Egg Ravioli & Black Truffle 390

filled with roasted beetroot and goat cheese

\* Add Italian black truffle 1 gram (240)

### Fresh duck's egg Tagliolini 790

served with Parmigiano Reggiano, artisanal butter sauce & Italian black truffle (with 3 grams of truffle)

\* Add Italian black truffle 1 gram (240)



## DESSERTS

### Bomboloni 140 / pc

deep fried Italian doughnuts

(Nutella / Strawberries & Champagne / Tiramisu)

### Churros 240

deep fried dough served with melted Couverture chocolate

### Homemade Ice Cream by Guss Damn Good

140 / portion

Choose from 70% Dark Chocolate / Burnt Vanilla Pistachio / Fresh Milk / Sea Salt Almond Brittle / Strawberry Berry (Non dairy) / Yuzu (Non dairy)

### 🍷 Sicilian Cannoli filled with sweet Ricotta & pistachio 290

### La Dotta's Tiramisu with fresh mascarpone & a shot of espresso 340

### Persimmon & Granny Smith Apple Crumble 390