



## SMALL PLATES

<p> <b>Truffle, sage &amp; Ricotta deep fried balls</b> 390</p> <p>with 24-months aged Parmigiano Reggiano fondue &amp; Italian autumn black truffle</p> <p><i>* Add Italian black truffle 190 / 1 gram</i></p>	<p><b>Roasted aubergine</b> 340</p> <p>with saffron yogurt sauce &amp; toasted pine nuts</p>
<p><b>Strawberries &amp; Italian autumn black truffle with rocket salad</b> &amp; Parmigiano Reggiano 420</p> <p><i>* Add Italian black truffle 190 / 1 gram</i></p>	<p><b>Lamb meatballs</b> 370</p> <p>New Zealand lamb shoulder, lightly spicy tomatoes sauce &amp; Pecorino Romano DOP</p>
<p> <b>Fresh Burrata salad,</b> 560</p> <p>honey, balsamico &amp; baby spinach</p>	<p><b>22-months aged Parma ham &amp; winter melon</b> 420</p>
<p><b>Australian Wagyu Beef Carpaccio</b> 490</p> <p>capers, anchovies &amp; Parmigiano Reggiano</p>	<p><b>Fritto Misto</b> 370</p> <p>deep fried calamari, red snapper &amp; avocado with homemade tartare sauce</p>
<p><b>Fresh squid &amp; smoked Pancetta</b> 390</p> <p>saute' with sage &amp; creamy polenta</p>	<p><b>Clams sautéed in white wine &amp; garlic sauce</b> 290</p>
	<p><b>Sea Bass Carpaccio, orange &amp; wild rocket</b> 490</p>
	<p> <b>Australia Wagyu flank beef 'Tagliata'</b> 590</p>
	<p><b>Slice bread &amp; Planeta extra virgin olive oil</b> 140</p>

## DRY PASTA

<p><b>Amatriciana</b> 390</p> <p>4-hours slow-cooked tomatoes sauce, cured pork cheek &amp; Pecorino Romano</p> <p><b>(Bucatini or Rigatoni)</b></p> <p><i>* Add crispy Guanciale (100)</i></p>	<p><b>Rigatoni alla Norma</b> 290</p> <p>traditional recipe from Sicily with eggplants, tomatoes &amp; sheep's Ricotta</p>
<p> <b>Carbonara in original Roman-style</b> 420</p> <p>with cured pork cheek, Pecorino Romano &amp; organic egg yolk</p> <p><b>(Bucatini or Rigatoni) - Yes, It's salty!</b></p> <p><i>* Add crispy Guanciale (100)</i></p>	<p><b>Rigatoni Oxtail "alla Vaccinara"</b> 490</p> <p>12-hours slow-cooked oxtail ragù, black raisin &amp; Pecorino Romano</p>
<p><b>Vongole e Moscardini</b> 390</p> <p>clams &amp; baby squid in white wine</p> <p><b>(Linguine or Paccheri)</b></p>	<p><b>Pesto "alla Genovese"</b> 390</p> <p>Italian basil pesto, toasted pine nuts, Parmigiano Reggiano &amp; Pecorino Romano</p> <p><b>(Casarecce or Linguine)</b></p>
	<p> <b>Spaghetti 'allo Scoglio'</b> 690</p> <p>mixed seafood &amp; fresh clams in lightly spicy tomatoes sauce</p>

## FRESH PASTA

 <b>Tagliatelle Bolognese</b> 690	<b>Pici duck ragù</b> 390
with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano	fresh eggless hand rolled pasta with traditional Tuscan-style duck ragù
<b>Burrata Ravioli</b> 490	<b>Tagliatelle pork ribs</b> 420
served with Ricotta, Parmigiano Reggiano, lemon zest & butter sauce	fall-off-the-bone pork ribs, spicy Nduja & Pecorino Romano
<i>* Add Italian black truffle 1 gram (190)</i>	<i>* Change to hand rolled Pici pasta (add 60)</i>
<b>Tortelloni 4 Formaggi</b> 390	<b>Saffron Gnocchetti &amp; baby lamb ragù</b> 440
filled with artisanal Italian cheese in 24-months aged Parmigiano Reggiano fondue	Small ridges Gnocchi served with slow-cooked baby lamb ragu and Pecorino Romano
<i>* Add Italian black truffle 1 gram (190)</i>	<b>Fresh duck's egg Ravioli &amp; black truffle</b> 390
<b>Tagliatelle alla Montanara</b> 390	filled with roasted beetroot and goat cheese
Italian sausage, wild mushrooms & Parmigiano Reggiano	<i>* Add Italian black truffle 1 gram (190)</i>
	 <b>Fresh duck's egg Tagliolini</b> 650
	served with Parmigiano Reggiano & artisanal butter sauce & Italian autumn black truffle (with 3 grams of truffle)
	<i>* Add Italian black truffle 1 gram (190)</i>

## DESSERTS

 <b>Bomboloni</b> 140 / pc	<b>Sicilian Cannoli</b> 290
Deep fried Italian doughnuts (Nutella / Strawberries & Champagne / Tiramisu)	(sweet Ricotta, dark chocolate & pistachios / sweet Ricotta, fresh lemon, pistachios & extra Virgin Olive oil)
<b>Homemade ice cream by Guss Damn Good</b> 140 / portion	 <b>La Dotta's Tiramisu</b> with fresh mascarpone & a shot of espresso 340
Choose from 70% Dark Chocolate / Burnt Vanilla Pistachio / Fresh Milk / Sea Salt Almond Brittle / Strawberry Berry (Non dairy) / Yuzu (Non dairy)	<b>Fresh Ricotta Cheese Tarte</b> & Roasted Grapes 320
<b>Churros</b> 240	
deep fried dough served with melted Couverture chocolate	