



LA DOTTA

 = La Dotta's Signature

TO START...

Truffle, sage & ricotta deep fried balls 	380
with 24-months aged Parmigiano Reggiano fondue & Italian autumn black truffle <i>* Add Italian autumn black truffle 240 / 1 gram</i>	
Strawberries & Italian autumn black truffle with rocket salad & Parmigiano Reggiano	440
<i>* Add Italian autumn black truffle 240 / 1 gram</i>	
Fresh Burrata salad , honey, balsamico & baby spinach 	560
Lamb Meatballs - New Zealand lamb shoulder, lightly spicy tomato sauce & Pecorino Romano DOP	370
22-months aged Parma ham & winter melon	420
Fritto Misto - deep fried calamari, red snapper & avocado with homemade tartare sauce	370
Braised Australian Wagyu veal cheek & Italian lentils cassoulet	590
Clams sautéed in white wine & garlic sauce	290
Sliced bread & Planeta extra virgin olive oil	140

PASTA

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

DESSERTS


Bomboloni - Deep fried Italian doughnuts (Nutella / Strawberries & Champagne / Tiramisu)  140 / pc



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)

Churros - deep fried dough served with melted Couverture chocolate	240
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

* price is subject to govt. tax and 10% service charge ** please let us know if you have dietary preference.

PASTA DIY

Vongole e Moscardini

Clams & baby squid in white wine
(Linguine or Paccheri)

390

** Add fresh clams (70) / calamari (110) / crab meat (140)*

Tagliatelle Bolognese 🍷

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

690

** Add more Wagyu beef (240)*

Burrata Ravioli

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

490

** Add Raviolo 1 pc (90) / fresh burrata from Puglia (240) /
Italian autumn black truffle 1 gram (240)*

Tortelloni 4 formaggi 🍷

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

390

** Add Tortellone 1 pc (60) / Italian autumn black truffle 1 gram (240)*

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot, goat cheese

390

** Add Italian autumn black truffle 1 gram (240)*

Fresh duck's egg Tagliolini 🍷

served with Parmigiano Reggiano & artisanal butter sauce

• **Italian autumn black truffle** (with 3 grams of truffle) 790

** Add Italian autumn black truffle 1 gram (240)*

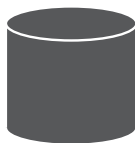


GLOSSARY

ORGANIC DRIED PASTA



Rigatoni



Paccheri



Penne



Fusilli



Bucatini



Linguine



Cavatelli



Casarecce

FRESH DAILYMADE PASTA



Tagliolini



Tagliatelle



Pappardelle



Pici



Ravioli



Tortelloni



Gnocchi

