


## TO START...

<b>Truffle, sage &amp; ricotta deep fried balls</b> 	360
with 24-months aged Parmigiano Reggiano fondue & Australian winter black truffle	
<i>* Add Australian winter black truffle 190 / 1 gram</i>	
<b>Strawberries &amp; Australian winter black truffle with rocket salad</b> & Parmigiano Reggiano	420
<i>* Add Australian winter black truffle 190 / 1 gram</i>	
<b>Fresh Burrata salad</b> , honey, balsamico & baby spinach 	490
<b>Lamb Meatballs</b> - New Zealand lamb shoulder, lightly spicy tomato sauce & Pecorino Romano DOP	320
<b>22-months aged Parma ham &amp; winter melon</b>	340
<b>Fritto Misto</b> - deep fried calamari, red snapper & avocado with homemade tartare sauce	340
<b>Clams sautéed in white wine &amp; garlic sauce</b>	290
<b>Sliced bread &amp; Planeta extra virgin olive oil</b>	140

## PASTA

<b>Amatriciana</b> - 4-hours slow-cooked tomatoes sauce, cured pork cheek & Pecorino Romano ( <b>Bucatini or Rigatoni</b> ) <i>* Add crispy guanciale (100)</i>	360
<b>Carbonara in original Roman-style</b> with cured pork cheek, Pecorino Romano 	390
& organic egg yolk ( <b>Bucatini or Rigatoni</b> ) - Yes, It's salty! <i>* Add crispy guanciale (100)</i>	
<b>Tagliatelle alla Montanara</b> - Italian sausage, wild mushrooms & Parmigiano Reggiano 	390
<b>Tagliatelle pork ribs</b> - fall-off-the-bone pork ribs, spicy nduja & Pecorino Romano 	390
<i>* Change to hand rolled fileja pasta (add 60)</i>	
<b>Pici wild boar</b> - fresh eggless hand rolled pasta with traditional Tuscan-style wild boar ragù 	390
<b>Fresh Ricotta Gnocchi with brown butter &amp; sage sauce</b>	320
<b>Rigatoni alla Norma</b> - traditional recipe from Sicily with eggplants, tomatoes & sheep's Ricotta	290
<b>Fusilli with spicy Nduja</b> , tomato sauce & green kale	340
<b>Bucatini c'Anciova e Muddica</b> - traditional recipe from Sicily with anchovies and garlic breadcrumbs	290
<b>Cavatelli with crab meats</b> - small pasta shells from Puglia with fresh crab meats, butternut squash & wild fennels	690
<b>Pappardelle with razor clams</b> , prosciutto & broad beans in white wine sauce 	590
<b>Pesto "alla Genovese"</b> - Italian basil pesto, toasted pine nuts, Parmigiano Reggiano & Pecorino Romano ( <b>Casarecce or Linguine</b> )	360

## DESSERTS


<b>Bomboloni</b> - Deep fried Italian doughnuts 	120 / pc
(Nutella / Strawberries & Champagne / Tiramisu)	



### 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)

<b>Churros</b> - deep fried dough served with melted Couverture chocolate	240
<b>Sicilian Cannoli</b> filled with sweet ricotta & pistachio 	290
<b>La Dotta's Tiramisu</b> with fresh mascarpone & a shot of espresso	340