

SMALL PLATES

 Truffle, Sage & Ricotta deep fried Balls 320
with 24-months aged Parmigiano Reggiano fondue & Italian summer black truffle <i>* Add Italian black truffle 120 / 1 gram</i>
Strawberries & Italian Summer Black Truffle with Rocket Salad & Parmigiano Reggiano 360
<i>* Add Italian black truffle 120 / 1 gram</i>
 Fresh Burrata salad 560
honey, balsamico & baby spinach
Lamb Meatballs 370
New Zealand lamb shoulder, lightly spicy tomatoes sauce & Pecorino Romano DOP
22-months aged Parma Ham & Winter Melon 420

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

PASTA

Amatriciana 390
4-hours slow-cooked tomatoes sauce, cured pork cheek & Pecorino Romano (Bucatini or Rigatoni) <i>* Add crispy Guanciale (100)</i>
 Carbonara in original Roman-style 420
with cured pork cheek, Pecorino Romano & organic egg yolk (Bucatini or Rigatoni) - Yes, It's salty! <i>* Add crispy Guanciale (100)</i>
 Tagliatelle alla Montanara 390
Italian sausage, wild mushrooms & Parmigiano Reggiano
 Tagliatelle Pork Ribs 420
fall-off-the-bone pork ribs, spicy Nduja & Pecorino Romano <i>* Change to hand rolled Pici pasta (add 60)</i>

 Pici Duck Ragù 390
fresh eggless hand rolled pasta with traditional Tuscan-style duck ragù
Rigatoni alla Norma 290
traditional recipe from Sicily with eggplants, tomatoes & sheep's Ricotta
Bucatini c'Anchova e Muddica 290
traditional recipe from Sicily with anchovies & garlic breadcrumbs
Pesto "alla Genovese" 390
Italian basil pesto, toasted pine nuts, Parmigiano Reggiano & Pecorino Romano (Casarecce or Linguine)
Linguine with fresh Burrata 620
Sardinian Bottarga & 'Pachino' cherry tomatoes

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 (120)

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 (120)

Fresh Duck's Egg Ravioli & Black Truffle 390

filled with roasted beetroot and goat cheese

* Add Italian black truffle 1 gram (120)

Fresh duck's egg Tagliolini 590

served with Parmigiano Reggiano, artisanal butter sauce & Italian summer black truffle (with 5 grams of truffle)

* Add Italian black truffle 1 gram (120)



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

Cinnamon & Vanilla cheesecake with berries 320 compote