



## SMALL PLATES

<p> <b>Truffle, Sage &amp; Ricotta deep fried Balls</b> 320 with 24-months aged Parmigiano Reggiano fondue &amp; Italian summer black truffle <i>* Add Italian black truffle 120 / 1 gram</i></p> <p><b>Strawberries &amp; Italian Summer Black Truffle with Rocket Salad</b> &amp; Parmigiano Reggiano 360 <i>* Add Italian black truffle 120 / 1 gram</i></p> <p> <b>Fresh Burrata salad</b> 560 honey, balsamico &amp; baby spinach</p> <p><b>Lamb Meatballs</b> 370 New Zealand lamb shoulder, lightly spicy tomatoes sauce &amp; Pecorino Romano DOP</p> <p><b>22-months aged Parma Ham &amp; Winter Melon</b> 420</p>	<p><b>Fritto Misto</b> 370 deep fried calamari, red snapper &amp; avocado with homemade tartare sauce</p> <p><b>Braised Australian Wagyu Veal Cheek</b> 590 &amp; Italian lentils cassoulet</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>Milk-poached then roasted Cauliflower 'Steak'</b> 390</p> <p><b>Australia Wagyu Flank Beef 'Tagliata'</b> 590</p> <p><b>New Zealand Baby Lamb</b> 690 lavender &amp; honey served with couscous</p> <p><b>Sliced Bread &amp; Planeta Extra Virgin Olive Oil</b> 140</p>
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## PASTA

<p><b>Amatriciana</b> 360 4-hours slow-cooked tomatoes sauce, cured pork cheek &amp; Pecorino Romano <b>(Bucatini or Rigatoni)</b> <i>* Add crispy Guanciale (100)</i></p> <p> <b>Carbonara in original Roman-style</b> 390 with cured pork cheek, Pecorino Romano &amp; organic egg yolk <b>(Bucatini or Rigatoni)</b> - Yes, It's salty! <i>* Add crispy Guanciale (100)</i></p> <p> <b>Tagliatelle alla Montanara</b> 390 Italian sausage, wild mushrooms &amp; Parmigiano Reggiano</p> <p> <b>Tagliatelle Pork Ribs</b> 420 fall-off-the-bone pork ribs, spicy Nduja &amp; Pecorino Romano <i>* Change to hand rolled Pici pasta (add 60)</i></p>	<p> <b>Pici Duck Ragù</b> 390 fresh eggless hand rolled pasta with traditional Tuscan-style duck ragù</p> <p><b>Rigatoni alla Norma</b> 290 traditional recipe from Sicily with eggplants, tomatoes &amp; sheep's Ricotta</p> <p><b>Bucatini c'Anchoia e Muddica</b> 290 traditional recipe from Sicily with anchovies &amp; garlic breadcrumbs</p> <p><b>Pesto "alla Genovese"</b> 390 Italian basil pesto, toasted pine nuts, Parmigiano Reggiano &amp; Pecorino Romano <b>(Casarecce or Linguine)</b></p> <p><b>Linguine with fresh Burrata</b> 620 Sardinian Bottarga &amp; 'Pachino' cherry tomatoes</p>
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# 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