




SMALL PLATES

<p> Truffle, sage & Ricotta deep fried balls 320</p> <p>with 24-months aged Parmigiano Reggiano fondue & Italian summer black truffle</p> <p><i>* Add Italian black truffle 120 / 1 gram</i></p>	<p>Mixed sauté wild mushrooms 320</p>
<p>Strawberries & Italian summer black truffle with rocket salad & Parmigiano Reggiano 360</p> <p><i>* Add Italian black truffle 120 / 1 gram</i></p>	<p>Lamb meatballs 370</p> <p>New Zealand lamb shoulder, lightly spicy tomatoes sauce & Pecorino Romano DOP</p>
<p> Fresh Burrata salad, 560</p> <p>honey, balsamico & baby spinach</p>	<p>22-months aged Parma ham & winter melon 420</p>
<p>Beetroot Carpaccio, 340</p> <p>oven-baked, served with Brillat-Saverin cheese, toasted walnuts & eucalyptus honey</p>	<p>Fritto Misto 370</p> <p>deep fried calamari, red snapper & avocado with homemade tartare sauce</p>
<p>Curly kale & baby carrots, 320</p> <p>crumbled ricotta & lemon aioli</p>	<p>Clams sautéed in white wine & garlic sauce 290</p>
	<p>Sea Bass Carpaccio, orange & wild rocket 490</p>
	<p> Australia Wagyu flank beef 'Tagliata' 590</p>
	<p>Slice bread & Planeta extra virgin olive oil 140</p>

DRY PASTA

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

FRESH PASTA

<p>Tagliatelle Bolognese 690</p> <p>with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano</p>	<p>Pici duck ragù 390</p> <p>fresh eggless hand rolled pasta with traditional Tuscan-style duck ragù</p>
<p>Burrata Ravioli 490</p> <p>served with Ricotta, Parmigiano Reggiano, lemon zest & butter sauce</p> <p><i>* Add Italian black truffle 1 gram (120)</i></p>	<p>Tagliatelle pork ribs 420</p> <p>fall-off-the-bone pork ribs, spicy Nduja & Pecorino Romano</p> <p><i>* Change to hand rolled Pici pasta (add 60)</i></p>
<p>Tortelloni 4 Formaggi 390</p> <p>filled with artisanal Italian cheese in 24-months aged Parmigiano Reggiano fondue</p> <p><i>* Add Italian black truffle 1 gram (120)</i></p>	<p>Saffron Gnocchetti & baby lamb ragù 440</p> <p>Small ridges Gnocchi served with slow-cooked baby lamb ragu and Pecorino Romano</p>
<p>Tagliatelle alla Montanara 390</p> <p>Italian sausage, wild mushrooms & Parmigiano Reggiano</p>	<p>Fresh duck's egg Ravioli & black truffle 390</p> <p>filled with roasted beetroot and goat cheese</p> <p><i>* Add Italian black truffle 1 gram (120)</i></p>
	<p>Fresh duck's egg Tagliolini 590</p> <p>served with Parmigiano Reggiano & artisanal butter sauce & Italian summer black truffle (with 5 grams of truffle)</p> <p><i>* Add Italian black truffle 1 gram (120)</i></p>

DESSERTS

<p>Bomboloni 140 / pc</p> <p>Deep fried Italian doughnuts (Nutella / Strawberries & Champagne / Tiramisu)</p>	<p>Churros 240</p> <p>deep fried dough served with melted Couverture chocolate</p>
<p>Homemade ice cream by Guss Damn Good 140 / portion</p> <p>Choose from 70% Dark Chocolate / Burnt Vanilla Pistachio / Fresh Milk / Sea Salt Almond Brittle / Strawberry Berry (Non dairy) / Yuzu (Non dairy)</p>	<p>Sicilian Cannoli filled with sweet ricotta & pistachio 290</p>
	<p>La Dotta's Tiramisu with fresh mascarpone & a shot of espresso 340</p>
	<p>Cinnamon & vanilla cheesecake 320</p> <p>with berries compote</p>