





SMALL PLATES

<p> Truffle, sage & Ricotta deep fried balls 320 with 24-months aged Parmigiano Reggiano fondue & Italian black truffle <i>* Add Italian black truffle 140 / 1 gram</i></p>	<p>22-months aged Parma ham & winter melon 420</p>
<p>Strawberries & Italian black truffle 420 with rocket salad & Parmigiano Reggiano <i>* Add Italian black truffle 140 / 1 gram</i></p>	<p>Fritto Misto 370 deep fried calamari, sea bass & avocado with homemade tartare sauce</p>
<p> Fresh Burrata salad, 560 honey, balsamico & baby spinach</p>	<p>Clams sautéed in white wine & garlic sauce 290</p>
<p>Lamb meatballs 370 New Zealand lamb shoulder, lightly spicy tomatoes sauce & Pecorino Romano DOP</p>	<p> Australian Wagyu flank beef 'Tagliata' 590</p>
	<p>Grilled Spanish octopus tentacle 790 with sauté chickpeas, smoked paprika & black raisin</p>
	<p> Australian Wagyu Tartare & fresh Burrata 840 with capers & pistachios</p>

DRY PASTA

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

LA DOTTA

FRESH PASTA


 Tagliatelle alla Bolognese 690
with 24 hours slow cooked Wagyu Beef shoulder ragù & Parmigiano Reggiano
 Burrata, Ricotta & lemon Ravioli 490
with Parmigiano Reggiano & butter sauce * Add Italian black truffle 1 gram (140)
 Tortelloni 4 cheese 390
in 24 months aged Parmigiano Reggiano fondue * Add Italian black truffle 1 gram (140)
Tagliatelle alla Montanara 390
Italian sausage, wild mushrooms & Parmigiano Reggiano
Tagliatelle all'anatra 390
with slow cooked traditional Tuscan-style duck ragù

Pansotti con Salsa di Noci 390
Traditional pasta from Liguria filled with Ricotta & creamy walnuts pesto sauce

Pici pork ribs 520
Recommended by 
Fresh eggless hand rolled pasta, fall-of-the-bone pork ribs, Nduja & Pecorino Romano

Saffron Gnocchetti & baby lamb ragù 440
Small ridges Gnocchi served with slow cooked baby lamb ragu and Pecorino Romano

 **Tagliolini & black truffle** 650
with Parmigiano Reggiano & butter sauce
* [Add Italian black truffle 1 gram \(140\)](#)

 **Stringozzi with pork ragù & black truffle** 590
Fresh eggless traditional pasta from Umbria with white pork ragù & Italian black truffle
* [Add Italian black truffle 1 gram \(140\)](#)

DESSERTS

 Nutella Bomboloni 140 / pc
deep fried Italian doughnuts
Churros 240
deep fried dough served with melted Couverture chocolate
A delightful scoop of Italian gelato 190 / scoop
just ask our staff for today's flavours

Sicilian Cannoli 290
(sweet Ricotta, dark chocolate & pistachios / sweet Ricotta, fresh lemon, pistachios & extra Virgin Olive oil)
 La Dotta's Tiramisu with fresh mascarpone & a shot of espresso 340
Affogato al Caffé 240