

SMALL PLATES

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

DRY PASTA

Amatriciana 390	Rigatoni alla Norma 290
4-hours slow-cooked tomatoes sauce, crispy Guanciale & Pecorino Romano (Bucatini or Rigatoni) <i>* Add crispy Guanciale (100)</i>	traditional recipe from Sicily with eggplants, tomatoes & sheep's Ricotta
🍷 Carbonara in original Roman-style 420	Rigatoni Oxtail "alla Vaccinara" 490
with crispy Guanciale, Pecorino Romano & organic egg yolk (Bucatini or Rigatoni) - Yes, It's salty! <i>* Add crispy Guanciale (100)</i>	12-hours slow-cooked oxtail ragù, black raisin & Pecorino Romano
Vongole e Moscardini 390	Pesto "alla Genovese" 390
clams & baby squid in white wine (Linguine or Paccheri)	Italian basil pesto, toasted pine nuts, Parmigiano Reggiano & Pecorino Romano (Casarecce or Linguine)
	🍷 Spaghetti 'allo Scoglio' 690
	mixed seafood & fresh clams in lightly spicy tomatoes sauce

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 <i>* Add Italian black truffle 1 gram (140)</i>
 Tortelloni 4 cheese 390 in 24 months aged Parmigiano Reggiano fondue <i>* Add Italian black truffle 1 gram (140)</i>
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

 **Fresh duck's egg Ravioli & black truffle** 390
filled with roasted beetroot and goat cheese
** Add Italian black truffle 1 gram (140)*


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

 Bomboloni 140 / pc deep fried Italian doughnuts (Nutella / Strawberries & Champagne / Tiramisu)
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