




SMALL PLATES

<p> Truffle, sage & Ricotta deep fried balls 320</p> <p>with 24-months aged Parmigiano Reggiano fondue & Italian black truffle</p> <p><i>* Add Italian black truffle 190 / 1 gram</i></p>	<p>22-months aged Parma ham & winter melon 420</p>
<p>Strawberries & Italian black truffle 420</p> <p>with rocket salad & Parmigiano Reggiano</p> <p><i>* Add Italian black truffle 190 / 1 gram</i></p>	<p>Fritto Misto 370</p> <p>deep fried calamari, sea bass & avocado with homemade tartare sauce</p>
<p> Fresh Burrata salad, 560</p> <p>honey, balsamico & baby spinach</p>	<p> Australian Wagyu Tartare & fresh Burrata 840</p> <p>with capers & pistachios</p>
<p>Lamb meatballs 370</p> <p>New Zealand lamb shoulder, lightly spicy tomatoes sauce & Pecorino Romano DOP</p>	<p>Clams sautéed in white wine & garlic sauce 290</p>
	<p>Grilled baby squid & Puttanesca sauce 490</p>
	<p>Housemade sliced bread & Planeta Extra Virgin Oil 140</p>

DRY PASTA

<p>Amatriciana 390</p> <p>4-hours slow-cooked tomatoes sauce, crispy Guanciale & 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 crispy Guanciale, Pecorino Romano & organic egg yolk</p> <p>(Bucatini or Rigatoni) - Yes, It's salty!</p> <p><i>* Add crispy Guanciale (100)</i></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>Vongole e Moscardini 390</p> <p>clams & baby squid in white wine</p> <p>(Linguine or Paccheri)</p>	<p> Spaghetti 'allo Scoglio' 690</p> <p>mixed seafood & fresh clams in lightly spicy tomatoes sauce</p>

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 (190)*
- 🍴 **Tortelloni 4 cheese** 390
 in 24 months aged Parmigiano Reggiano fondue
** Add Italian black truffle 1 gram (190)*
- 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 (190)*
- 🍴 **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 (190)*

MAINS

- Salsiccia al Finocchio** 590
 grilled Italian sausage served with braised fennels, capers & olives
- Baby lamb chops, lavender & honey** 1,190
 served with mixed grilled vegetables
- 🍴 **Australian Wagyu flank beef 'Tagliata'** 890
 served with roasted potatoes & rosemary oil (250 grams)
- Grilled octopus tentacle** 790
 with sauté chickpeas, black raisin & smoked paprika
- Sea Bream all'Acqua Pazza** 990
 wild sea bream fillet, gently poached in a broth of cherry tomatoes, garlic, white wine & extra virgin olive oil

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** 340
 with fresh mascarpone & a shot of espresso
- Affogato al Caffé** 240