




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 190 / 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 190 / 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 Tartare & fresh Burrata 840 with capers & pistachios</p>
	<p>Grilled baby squid & Puttanesca sauce 490</p>
	<p>Housemade sliced bread & Planeta Extra Virgin Oil 140</p>
	<p>Chef Francesco's selection of premium Italian cold cuts & cheese 790</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>
	<p>Black ink spaghetti, fresh crab meat, green asparagus & saffron bisque 990</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 * <i>Add Italian black truffle 1 gram (190)</i>	
 Tortelloni 4 cheese	390
in 24 months aged Parmigiano Reggiano fondue * <i>Add Italian black truffle 1 gram (190)</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	
 Tagliolini & black truffle	650
with Parmigiano Reggiano & butter sauce * <i>Add Italian black truffle 1 gram (190)</i>	
 Stringozzi with pork ragù & black truffle	590
Fresh eggless traditional pasta from Umbria with white pork ragù & Italian black truffle * <i>Add Italian black truffle 1 gram (190)</i>	
Handmade guinea fowl Cappelletti,	690
served with its broth & winter black truffle	

MAINS

Salsiccia al Finocchio	590
grilled Italian sausage served with braised fennels, capers & olives	
Baby lamb chops, lavender & honey	1,190
servd 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	
Mediterranean sea bream fillet,	990
roasted lemon & fresh dill	

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