

LA DOTTA LA GRASSA

APPETISERS

Truffle, sage & ricotta deep-fried balls	340
24-months aged Parmigiano Reggiano fondue & Summer black truffle *Add summer black truffle 120 / 1 gram	
Eggplant Parmigiana with tomato sauce and mozzarella	260
Burrata salad	450
Baby spinach, honey, balsamico & toasted almonds	
Strawberries & summer black truffle	380
Rocket salad, Parmigiano Reggiano & Summer black truffle *Add summer black truffle 120 / 1 gram	
Mixed Italian cold cuts & cheese	690
Pan fried scallops served on fennel & oranges	540

PASTA

Amatriciana - 4-hours slow-cooked tomatoes sauce, cured pork cheek & Pecorino Romano (Bucatini or Rigatoni)	360
Carbonara in original Roman-style with cured pork cheek, Pecorino Romano & organic egg yolk <i>*Yes, it's salty!</i> (Bucatini or Rigatoni)	390
Vongole e Moscardini - Clams & baby squid in white wine (Linguine or Paccheri)	390
Tagliatelle Bolognese with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano	590
Tagliatelle alla Montanara - Italian sausage, wild mushrooms & Parmigiano Reggiano	390
Pappardelle - 8-hours braised lamb ragu & Parmigiano Reggiano	420
Summer Black Truffle served with fresh duck's egg Tagliolini (2 grams of truffle) *Add summer black truffle 120 / 1 gram	590
Tortelloni 4 formaggi filled with artisanal Italian cheeses in 24-months aged Parmigiano Reggiano fondue	390

* price is subject to govt. tax and 10% service charge ** please let us know if you have dietary preference.

LA DOTTA LA GRASSA

PASTA

Ricotta & honey agnolotti - traditional handmade pasta from Piedmont filled with ricotta, honey & sweet cherry tomatoes	290
Burrata Ravioli served with Ricotta, Parmigiano Reggiano, lemon zest & butter sauce	460
Wagyu 'Mac & Cheese' Baked then grilled Conchiglie pasta served with red wine-braised Australian Wagyu, cow's milk mozzarella, Parmigiano Reggiano & Scamorza <i>(Best to share for 2 persons)</i>	590

MAINS

Australian Wagyu flank steak (250 gr.) served with roasted cherry tomatoes	840
Seabass alle Vongole Seared-then-baked seabass, Mediterranean clams, white wine, Taggiasche olives from Liguria, sweet cherry tomatoes & Italian basil	560

DESSERTS

Bomboloni - Deep fried Italian doughnuts (Nutella / Ricotta & Honey / Strawberries & Champagne / Tiramisu / Almonds & Vanilla)	120 / pcs
Italian gelato	140 / scoop
Ricotta & lemon tart served with roasted red grape	320

* price is subject to govt. tax and 10% service charge ** please let us know if you have dietary preference.