

LA DOTTA

TO START...

Truffle, sage & ricotta deep fried balls , 24 months aged Parmigiano Reggiano fondue & Italian winter black truffle	340
<i>*Add Italian winter black truffle 190 / 1 gram</i>	
Eggplant Parmigiana with tomato sauce and mozzarella	260
Burrata salad , honey, balsamico & baby spinach	450
Strawberries & Italian winter black truffle with rocket salad & Parmigiano Reggiano	420
<i>*Add Italian winter black truffle 190 / 1 gram</i>	
Mixed Italian cold cuts & cheese	690
Lamb Meatballs - NZ lamb shoulder "polpette", lightly spicy tomato sauce & Pecorino Romano DOP	290
Sweet potato bread & extra virgin olive oil from mazara (Sicily)	140
Grilled octopus salad , fennels & orange	450
Deep fried French oysters "Gillardeau no.2" in Martini Rosso Tempura & black truffle mayonnaise	520
22-months aged parma ham & winter melon	390

FRESH DAILYMADE PASTA

Tagliatelle Bolognese with 24-hours slow cooked Wagyu beef shoulder & Parmigiano Reggiano	590
Tagliatelle alla Montanara - Italian sausage, wild mushrooms & Parmigiano Reggiano	390
Tortelloni 4 formaggi filled with artisanal Italian cheeses in 24-months aged Parmigiano Reggiano fondue	390
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
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 (Bucatini or Rigatoni)	390
Vongole e Moscardini - Clams & baby squid in white wine (Linguine or Paccheri)	390
Pennette alla Norcina - Fresh pork sausage, white wine & creamy sauce	360
Linguine "allo scoglio" served with prawns, calamari, fresh crab meat, tomato sauce & Italian basil	640
Italian winter black truffle served with fresh duck's egg tagliolini Parmigiano Reggiano & artisanal butter sauce	790
<i>*Add Italian winter black truffle 190 / gram</i>	
Casarecce served with foie gras, black trumpet & sultanas	590

DESSERTS

Bomboloni - Deep fried Italian doughnuts (Nutella / Ricotta & Honey / Strawberries & Champagne / Tiramisu / Almonds & Vanilla)	120 / pcs
Italian gelato	140 / scoop
Chocolate lava cake & vanilla ice cream	290
Milky panna cotta & red berries sauce	290

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