LA TORRE

Set Lunch Menu

2 Courses at $28++ | 3 Courses at $36++

Selection of Appetisers

Artigiana Burratina (MV) 18
Marinated Cherry Tomatoes | Rosemary Infused Honey | Pistachio Salsa Verde
**Supplementary with DOP Parma Ham 8++*

OR

Grilled Marinated Squid 24
Lightly Charred Squid Marinated in Chili | Lemon | Parsley
Sautéed Bitter Chicory | Modena Olive Oil

OR

Grilled Peaches & Squacquerone Salad (MV) 16
Seasonal Wood-Fired Grilled Peaches | Aperol Dressing | Crispy Prosciutto Di Parma
Squacquerone Di Romagna DOP Cheese | Rocket | Modena IGP Balsamic Reduction

OR

Eggplant Parmigiana (V) 16
Smoked Scamorza Cheese | Rocket Fritters | Tomato Sauce

OR

La Torre's Fried Lasagna 16
Beef | Mozzarella Cheese | Parmesan | Tomatoes | Basil | Bagnetto Rosso
**Supplementary 8++*

OR

Soup of the Day 14
*Please check with service staff

Selection of Main Courses

House-made Squid Ink Spaghetti 28
Prawn Ragout | Garlic | Parsley | Crustacean Sauce | Garlic Crumbs

OR

Tagliatelle Pasta 'Friggione' (MV) 28
Caramelised Onion | Pancetta | Crispy Shallots | Squacquerone Cheese

OR

Ricotta & Spinach Ravioli (V) 26
Toasted Walnuts | Aged Balsamic | Italian Parsley | Light Parmesan Cheese Sauce

OR

House-made Casarecce Pasta 24
Pork Ragout | Mushroom | Thyme | Chili

OR

Wood-Fired King Island Striploin Steak (180 Grams) 54
Fried Wagyu Fat Potatoes with Garlic Crumbs & Rosemary
Rocket Salad | Parmesan Cheese
**Supplementary 24++*

OR

Wood-Fired Pork Cutlet 'Arrosto' 35
Sautéed Apple & Shallots | Dressed with A Reduction of Traditional Aceto

OR

Wood-Fired Sea Bass 'Acqua Pazza' 32
Broth Of Cherry Tomatoes | Olives | Capers | Fresh Parsley

OR

Wood-Fired Marinated Boneless Chicken Thigh 28
Roasted Zucchini, Eggplant & Potatoes | Chicken Jus

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.

Selection of Desserts

Lambrusco Poached Pear 17
Bosc Pear | Pecan & Walnut Crumbs | Berries | Sicilian Pistachio Gelato
Aged Balsamic Vinegar
**Supplementary 6++*

OR

La Torre's House-made Burrata Gelato with Rosemary Tuile 15
Citrus Crumbs | Fig Vincotto | Grated Parmesan Cheese

OR

Basil Panna Cotta 15
Berries | Desiccated Coconut | Citrus Gel

OR

Gelato / Sorbet (2 Scoops) with Berries 12
Vanilla Gelato | Pistachio Gelato | Green Apple Sorbet | Passionfruit Sorbet
**Additional Scoop 6++*

Sides

**Only available À La Carte*

Cauliflower Florets 18
with Pecorino Custard & Parmesan Cheese

Wood-Fired US Asparagus 16
with Rosemary, Burnt Butter & Hazelnuts

Roma Tomato Salad 14
with Apple, Radish, Honey & White Balsamic Vinaigrette

(V) - Vegetarian **(MV) Modifier Vegetarian** **(P) - Pork**

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