

LA
TORRE

Weekday Set Lunch Menu

2 Courses at \$30++ | 3 Courses at \$38++

Selection of Appetisers

Fried Seafood 'Fritto Misto' 24

Mussels | Prawns | Fish | Garlic Aioli | Lemon Wedge

*Supplementary 7++

OR

Whipped Ricotta & Tomato Carpaccio 22

House-Made Ricotta | Rosemary Honey | Charred Sourdough

*Supplementary with DOP Parma Ham 8++

OR

Rocket Salad (V) 18

Crispy Piadina | Marinated Vegetables | Orange | Pinenuts | Balsamic Vinaigrette

OR

La Torre's Fried Lasagna (5 Pieces) 18

Beef | Mozzarella Cheese | Parmesan | Tomatoes | Basil | Bagnetto Rosso

*Supplementary 8++

OR

Eggplant Parmigiana (V) 16

Smoked Scamorza Cheese | Rocket Fritters | Tomato Sauce

OR

Soup of the Day 14

*Please check with service staff

Selection of Main Courses

Wood-Fired Grain-Fed Angus Ribeye Steak (200 Grams) 54

Rocket Salad | Soft Whipped Potato | Parmesan Snow | Salsa Verde

*Supplementary 22++

OR

Roasted Pork Cutlet 35

Apple Puree | Caponata | Caramelised Onion | Lambrusco & Balsamic Jus

OR

Pan-Seared Barramundi 32

Couscous | Capsicum | Onion | Capers | Salsa Verde

OR

House-Made Cappelli Truffle (V) 28

Chives | Roasted Mushroom Demi-Glace

OR

Tagliatelle Pasta 'Friggione' (MV) 28

Caramelised Onion | Pancetta | Crispy Shallots | Squacquerone Cheese

OR

Wood-Fired Spiced Boneless Free-Range Chicken 28

Cabbage and Fennel Salad | Tomatoes | Lemon Wedge

OR

Tortellini (P) 26

Crispy Parma Ham | Sweet Green Peas | Aged Balsamic

Parmesan and Black Pepper Cream

OR

House-Made Orecchiette Pasta (P) 24

Slow-Braised Spicy Pork Sausage Ragù | Fennel | Tuscan Kale | Pecorino

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

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

Profiterole 15

Blood Orange & Chocolate Mousse | Citrus Crumbs | Blood Orange Reduction

Bitter Cocoa

OR

Pick Me Up 'Tiramisu' 12

Savoardi Biscuits | Espresso | Mascarpone | Cocoa

Sides

*Only available À La Carte

Cauliflower Fritters 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

Coffee

Add on Ice \$1

Espresso 4



Macchiato 5



Piccolo 5



Long Black 5



Cappuccino 6



Latte 6



Flat White 6



Mocha 6.5



Tea

British Breakfast 8



Chamomile 8



Lavender Earl Grey 8



Marrakesh Mint 8



Italian Soft Drinks 6

Cola Baladin



Cedrata



Ginger Baladin



Spuma Nera



Tonica Al Pompelmo



Tonica Al Fieno



Beer 9

Heineken 1/2 pint

Wines

Gualtieri Fogarina Rosé Brut 14 | 68

Tre Re | Re Bianco 15 | 72

Chardonnay, Sauvignon Blanc

Tre Re | Ca More 15 | 72

Shiraz, Sangiovese

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