

BUON
APPETITO!



LA
TORRE

Made in Emilia Romagna



Map of Italy

Embark on a culinary journey through Emilia-Romagna, Italy's celebrated "Food Valley", here at La Torre.

Our cuisine is a tribute to the rich, diverse traditions of this heartland, offering an experience that's both elevated and warmly approachable, perfect for gathering and sharing. Expect authentic flavours drawn directly from the region's provinces: taste the world-renowned Parmigiano Reggiano and Prosciutto di Parma, hallmarks of Parma; savour the exquisite Aceto Balsamico Tradizionale and delicate Tortellini inspired by Modena; indulge in the rich Tagliatelle al Ragù and Lasagna reminiscent of Bologna; and enjoy hints of Adriatic influence from Ravenna. We honour these traditions through handcrafted fresh pasta, reimagined classics like our Fried Lasagna, large-format meats and whole fish grilled over an open wood fire for authentic, shareable indulgence. Join us for a convivial exploration of Emilia-Romagna's finest tastes.

À la Carte Menu

Small Plates (La Torre Delights)

Emilia-Romagna Salumi 28

Selection

Prosciutto di Parma | Guanciale
Pancetta | Mortadella con Pistacchio
Tigelle | Crispy Piadina

Stracciatella Cheese (P) 22

Parma Ham | Crispy Polenta
Rosemary Infused Honey

La Torre's Hand-Cut Porcini Fries (V) 18

Dehydrated Porcini
Roasted Garlic Aioli

La Torre's Fried Lasagna (7 Pcs) 18

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

Chef's Selection of Cheeses 16/24

Parmesan | Stracchino | Taleggio
Mostarda | Falwasser Crackers

Potato & Parmesan 16

Croquette (6 Pcs) (V)

24-Month Parmigiano Reggiano
Potato | Nutmeg | Italian Parsley
Aceto Balsamico Tradizionale

Stecco Petroniano (P) (3 Pcs) 16

Mortadella | Provolone Cheese
Béchalme | Shallot Compote

Fried Raviolini (V) 15

Provolone & Asiago | Grated Parmesan
Sundried Tomato Salsa

Bruschetta (V) (3 Pcs) 13

Sourdough | Tomatoes | Parmesan
Basil | Aged Balsamic

Roma Tomato Salad 14

with Apple, Radish, Honey
& White Balsamic Vinaigrette

Leafy Greens from our Garden 12

with Aged Balsamic Vinaigrette

Side Dishes

Fried Cauliflower Florets 18

with Pecorino Custard &
Parmesan Cheese

Wood-Fired US Asparagus 16

with Rosemary Burnt Butter,
Parmesan & Hazelnuts

Fried Wagyu Fat Potatoes 16

with Garlic Crumbs & Rosemary

Mains from the Charcoal Grill

Our dishes are crafted over an open wood fire, using carefully selected hardwoods and premium binchotan charcoal. This traditional Japanese white charcoal burns cleaner and hotter, infusing our food with deep, smoky flavours and a perfect sear.

USDA Prime Heritage Linz Ribeye on the bone 'Costata' (600 Gram) 148

Well-marbled beef known for its rich flavor, exceptional tenderness, and consistent quality, sourced from sustainable and ethical farming.

Iberico Tomahawk (350 Gram) 78

Richly marbled, intensely flavourful, and prized for its tender, juicy texture from Spain's finest Iberico pigs.

Wood-Fire Grain-Fed Angus Ribeye Steak (250 Gram) 75

Rocket Salad | Marinated Tomatoes | Grated Parmesan Cheese | Salsa Verde

Wild Caught Red Snapper (500 to 700 Gram) 48

Our wild-caught red snapper offers a true taste of the sea, prized for its delicate sweetness and firm, flaky texture that stands up beautifully to high heat. Finished with a squeeze of lemon, it highlights the fish's natural, clean flavors.

Queensland Baby Barramundi (300 to 500 Gram) 38

Since 1993, premium saltwater Barramundi has been farmed in Australia's Northern Territory, committed to sustainability with an award-winning wetland system that ensures top-quality fish and protects the environment.

Australian Lamb Rack (2 Ribs) 36

Meats come from ethically raised animals, cared for in Australia's best pasturelands, ensuring a humane, sustainable, and stress-free life.

Seafood Stew 34

Sea Bass | Mussels | Shrimp | Capers | Olives | Parsley | Crustacean Broth

French Savel Cornfed Spring Chicken 'Galletto' (500 Gram) 32

Renowned for its rich flavour and tender texture, raised with care for exceptional quality.

Pasta

Rigatoni Mancini 30

(A collaboration with Chef Simone from Solo Ristorante)

Prawns Ragout | Aglio Olio & Peperoncino | Crustacean's Sauce

Fettucine (MV) 30

Fresh Tomatoes | Manila Clams | Lemon Parsley Butter | Bottarga Crumbs

House-Made Tagliatelle 28

Béchalme Espuma | Beef Bolognese | Grated Grana Padano

Egg Fettucine Pasta with "Friggione" (MV) 28

Pancetta | White Onion | Roma Tomatoes | Squacquerone

La Torre's Lasagna Roulade 28

Beef Bolognese | Béchalme | Parmigiano Reggiano | Basil Oil

Cannelloni Della Nonna (V) 28

Spinach | Ricotta Cheese | Squacquerone | House-Made Tomato Sauce
Parmesan Cheese

Garganelli (P) 27

Italian Pork Sausage | Parma Ham | Onions
Mascarpone & Mint | Tomato Sauce

Handmade Tortellini in Parmigiano Cream 26

Mushroom | Cream | Crispy Parma Ham

House-Made Pinwheel Pasta 26

Mussels | Italian Flat Parsley | Spinach | Ricotta Cheese
Black Pepper White Wine Sauce

Desserts

Pistachio Tiramisu 19

Ladyfinger Sponge | Coffee
Toasted Sicilian Pistachio
Pistachio Mascarpone Cream

La Torre's House-Made Burrata Gelato with Rosemary Tuile 18

Citrus Crumbs | Fig Vincotto
Grated Parmesan Cheese

Lambrusco Poached Pear 18

Bosc Pear | Pecan & Walnut Crumbs
Berries | Sicilian Pistachio Gelato
Aged Balsamic Vinegar

Italian Trifle "Zuppa Inglese" 16

Savoiardi Biscuit | Pastry Cream
Chocolate Mousse | Raspberry Gel
Fresh Raspberry | Alchermes Liqueur

Tenerina Chocolate Cake 16

Valrhona Chocolate | Mint
Lemon Mascarpone | Raspberries
Raspberry Gel

(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.