

LA
TORRE

Weekday Set Lunch Menu

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

Selection of Appetisers

Fritto Misto di Mare 24

Mussels | Prawns | White Fish | Zucchini | House-made Tartare Sauce | Fresh Lemon

**Supplementary 8++*

OR

Carpaccio di Porchetta (P) 22

Thinly Sliced Pork Belly | Nduja Mayo | Rocket Salad | Rustic Salsa Verde

Pickled Red Onions | Shaved Grana Padano

OR

Insalata di Rucola (V) 18

Crispy Piadina | Grilled Vegetables | Capers | Toasted Almonds | Parmigiano Reggiano

Lemon Vinaigrette

OR

Lasagna Fritta della Torre (5 Pieces) 18

Beef | Fior di Latte | Pecorino | San Marzano Tomatoes | Salsa Rossa

**Supplementary 8++*

OR

Stracciatella di Bufala (P) 16

Parma Ham | Focaccia Croutons | Roasted Cherry Tomatoes | Oregano

Fresh Pressed Olive Oil

OR

Zuppa del Giorno 14

**Please check with service staff*

Selection of Main Courses

Costata di Manzo Angus al Forno a Legna (250 Grams) 75

Wood-Fired Angus Beef Ribeye | Roasted Bone Marrow Butter | Rosemary Potatoes

Radicchio | Salsa Verde

**Supplementary 38++*

OR

Pancetta di Maiale Arrosto (P) 35

Roasted Pork Belly | Braised Borlotti Beans | Roasted Cipollini Onions | Salsa Verde

Mostarda

OR

Barramundi in Padella 32

Pan-Fried Barramundi | Crushed Potatoes | Olive Tapenade | Roasted Cherry Tomatoes

Lemon & Caper Sauce

OR

Spaghetti al Nero di Seppia 28

Seafood Ragout | Garlic | Chilli | Cherry Tomatoes | Italian Parsley

**Supplementary 8++*

OR

Gigli alla Friggione (MV) 28

Caramelised Onion | Pancetta | Roasted Garlic | Stracchino Cheese

OR

Pollo Ruspante al Forno a Legna 28

Wood-Fired Free-Range Chicken | Crispy Potatoes | Peperonata | Olive Cream Sauce

OR

Tortellini di Parma (P) 26

Sage Butter | Crispy Guanciale | Toasted Pine Nuts | Parmigiano Reggiano

Black Pepper Cream

OR

Mafalde Fatte in Casa al Ragù (P) 24

Slow-Braised Spicy Pork Sausage Ragù | Roasted Fennel | Pecorino Romano

(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

Pera Cotta al Lambrusco 17

Red Wine Poached Bosc Pear | Amaretti Crumbs | Mascarpone

Sicilian Pistachio Gelato | Aged Balsamic Vinegar

**Supplementary 6++*

OR

Gelato alla Burrata con Tuile al Rosmarino 15

Citrus Crumbs | Fig & Vincotto | Parmigiano Reggiano

OR

Babà Napoletano 15

Rum | Orange Zest | Whipped Ricotta | Candied Hazelnuts

OR

Tiramisù della Casa 12

Savoardi Biscuits | Espresso | Mascarpone | Cocoa

Sides

**Only available À La Carte*

Frittelle di Cavolfiore 18

Cauliflower Fritters with Pecorino Fonduta & Parmigiano Reggiano

Asparagi al Forno a Legna 16

Wood-Fired Asparagus with Garlic, Chilli Flakes & Toasted Breadcrumbs

Insalata di Pomodori Roma 14

Roma Tomato Salad with Red Onion, Oregano & Extra Virgin Olive Oil

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 6



Cedrata 6



Ginger Baladin 6



Spuma Nera 6



Tonica Al Pompelmo 6



Tonica Al Fieno 6



Beer 9

Heineken 1/2 pint 9

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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