

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

July Specials

Bollito Misto 38
Northern Italian Mixed Boiled Meats
Slow Braised Beef | Lamb
Chicken | Cotechino | Salsa Verde
Bagnetto Rosso | Mustard
Mostarda

Gnocco Fritto 18
Fried Beer Bread
Parma Ham 40 Grams | Salsa Verde

Small Plates (La Torre Delights)

Salumi Misti Emiliani 28
Emilia-Romagna Salumi Selection
Chef's Selection of Cold Cuts
Crispy Piadina

Lasagna Fritta Della Casa (7 Pcs) 22
La Torre's Fried Lasagna
Beef | Mozzarella Cheese
Parmigiano Reggiano | Tomatoes
Basil | Bagnetto Rosso

Stracciatella E Prosciutto (P) 22
Stracciatella Cheese
Parma Ham | Crispy Polenta
Rosemary Infused Honey

Patatine Ai Porcini (V) 18
La Torre's Hand-Cut Porcini Fries
Dehydrated Porcini
Roasted Garlic Aioli

Side Dishes

Cavolfiore Fritto (V) 18
Fried Cauliflower Florets
with Pecorino Custard &
Parmigiano Reggiano

Asparagi Alla Brace (V) 16
Wood-Fired US Asparagus
with Rosemary Burnt Butter,
Parmigiano Reggiano & Hazelnuts

Patate Fritte Al Grasso Di Wagyu 16
Fried Wagyu Fat Potatoes
with Garlic Crumbs & Rosemary

Crocchette Di Patate E Parmigiano (6 Pcs) (V) 16
Potato & Parmigiano Reggiano Croquette
24-Month Parmigiano Reggiano
Potato | Nutmeg | Italian Parsley
Aceto Balsamico Tradizionale

Selezione Di Formaggi 16 | 24
Chef's Selection of Cheeses
Mostarda | Falwasser Crackers

Bruschetta Classica (V) 15
(3 Pcs)
Toasted Sourdough, Tomato & Basil
Sourdough | Tomatoes
Parmigiano Reggiano | Basil
Aged Balsamic

Insalata Di Pomodori (V) 14
Roma Tomato Salad
with Apple, Radish, Honey
& White Balsamic Vinaigrette

Insalata Verde Dell'Orto (V) 12
Leafy Greens
with Aged Balsamic Vinaigrette

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.

Costata Di Manzo USDA Prime (600 Gram) 158
Heritage Linz Ribeye on the Bone
Well-marbled beef known for its rich flavour, exceptional tenderness, and consistent quality, sourced from sustainable and ethical farming.

Tomahawk Di Maiale Iberico (350 Gram) 78
Iberico Tomahawk
Richly marbled, intensely flavourful, and prized for its tender, juicy texture from Spain's finest Iberico pigs.

Costata Di Manzo (300 Gram) 75
Roasted 120 Days Grain-Fed Ribeye
Rocket Salad | Marinated Tomatoes | Grated Parmigiano Reggiano | Salsa Verde

Dentice Di Alto Mare (500 to 700 Gram) 48
Wild Caught Red Snapper
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 flavours.

Barramundi Alla Griglia (300 to 500 Gram) 43
Queensland Baby Barramundi
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. Served whole to showcase its delicate texture and natural flavour.

Carré D'Agnello Alla Brace 36
Wood-Fired Ameliapark Lamb Rack
Meats come from ethically raised animals, cared for in Australia's best pasturelands, ensuring a humane, sustainable, and stress-free life.

Zuppa Di Pesce 34 | 58
Seafood Stew
Sea Bass | Mussels | Shrimp | Capers | Olives | Parsley | Crustacean Broth
The bigger portion is great for sharing between two.

Galletto Alla Brace (500 Gram) 38
French Savel Cornfed Spring Chicken
Renowned for its rich flavour and tender texture, raised with care for exceptional quality.

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

Pasta

Rigatoni Mancini Ai Gamberi E Vongole 30
Prawns Ragout | Aglio Olio & Peperoncino | Crustacean's Sauce

Fettuccine Alle Vongole (MV) 30
Fresh Tomato & Manila Clams
Fresh Tomatoes | Manila Clams | Lemon Parsley Butter | Bottarga Crumbs

Tagliatelle Alla Bolognese 30
House-Made Tagliatelle
Béchamel Espuma | Beef Bolognese | Grated Grana Padano

Fettuccine Al "Friggione" (MV) 32
Egg Fettuccine Pasta with Friggione
Pancetta | White Onion | Roma Tomatoes | Squacquerone

Rotolo Di Lasagne 28
La Torre's Lasagna Roulade
Beef Bolognese | Béchamel | Parmigiano Reggiano | Basil Oil

Cannelloni Della Nonna (V) 28
Grandmother's Style Cannelloni
Spinach | Ricotta Cheese | Squacquerone | House-Made Tomato Sauce
Parmigiano Reggiano

Garganelli (P) 27
Handmade Garganelli Pasta
Italian Pork Sausage | Parma Ham | Onions
Mascarpone & Mint | Tomato Sauce

Tortellini Al Parmigiano 26
Handmade Tortellini in Parmigiano Cream
Mushroom | Cream | Crispy Parma Ham

Girelle Di Pasta Fresca 26
House-Made Pinwheel Pasta
Mussels | Italian Flat Parsley | Spinach | Ricotta Cheese
Black Pepper White Wine Sauce

Desserts

Tiramisù Al Pistacchio (V) 19
Pistachio Tiramisù
Ladyfinger Sponge | Coffee
Toasted Sicilian Pistachio
Pistachio Mascarpone Cream

Gelato Alla Burrata (V) 18
La Torre's House-Made Burrata Gelato
with Rosemary Tuile
Citrus Crumbs | Fig Vincotto
Grated Parmigiano Reggiano

Pera Al Lambrusco (V) 18
Lambrusco Poached Pear
Bosc Pear | Pecan & Walnut Crumbs
Berries | Sicilian Pistachio Gelato
Aged Balsamic Vinegar

Il Pasticcio Italiano (V) 18
The Italian "Mess"
Whipped Mascarpone Cream
Amaretti Cookies | Sicilian Pistachios
Strawberries | Sambuca Orange

Zuppa Inglese 16
Italian Trifle
Savoardi Biscuit | Pastry Cream
Chocolate Mousse | Raspberry Gel
Fresh Raspberry | Alchermes Liqueur

Tenerina 16
Flourless Chocolate Cake From Ferrara
Valrhona Chocolate | Mint
Lemon Mascarpone | Raspberries
Raspberry Gel

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