

LA
TORRE

Weekday Set Lunch Menu

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

Selection of Appetisers

Insalata ai Frutti di Mare 22

Poached Squid & Prawns | Giardiniera | Olives | Mixed Greens | Lemon Vinaigrette

**Supplementary 8++*

OR

Insalata di Spinaci (MV) 18

Crispy Pancetta | Baby Spinach | Pear | Walnuts | Raisins | Crispy Piadina

Gorgonzola Dressing | Parmigiano Reggiano

OR

Gnocco Fritto 18

Parma Ham | Fried Dough | Squacquerone DOP | Wildflower Honey | Chives

OR

Stracciatella di Bufala (V) 16

Stracciatella Cheese | Marinated Tomatoes | Oregano

Focaccia Croutons | Fresh Pressed Olive Oil

OR

Minestrone (V) 14

Spring Vegetables Soup | Tomatoes | Basil

Selection of Main Courses

Bollito Misto 38

Slow-Boiled Beef | Lamb | Pork | Chicken | Potatoes | Carrot

Mustard | Mostarda | Salsa Verde | Bagnetto Rosso

**Supplementary 15++*

OR

Costoletta di Maiale Arrosto (P) 35

Roasted Pork Cutlet | In-House Dry Rub | Soft Mashed Potatoes

Butternut Puree | Broccolini

OR

Branzino in Padella 32

Pan-Seared Sea Bass | Eggplant Caponata | Pine Nuts | Spicy Tomato Sauce

OR

Fregola Sarda Pasta 28

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

**Supplementary 8++*

OR

Gigli alla Norma Emiliana (V) 28

Lily-Shaped Pasta | Roasted Aubergine | San Marzano Tomato | Ricotta | Basil | Pecorino

OR

Lasagna al Forno 28

Slow-Cooked Beef Bolognese | Béchamel | Parmigiano Reggiano | Basil Oil

OR

Pollo alla Calabrese con Peperonata 28

Wood-Fired Free-Range Chicken | Mixed Greens | Capsicum Stew | Salsa Verde

OR

Tortellini di Parma (P) 26

Crispy Guanciale | Tortellini | Sage Butter | Toasted Pine Nuts

Parmigiano Reggiano | Black Pepper Cream

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

Panna Cotta al Frutto della Passione 15

Vanilla Panna Cotta | Passion Fruit Gelée | Tropical Fruit Salsa | Mint

OR

Stracchino della Duchessa 15

Chocolate and Raspberry Mascarpone | Frozen Raspberries | Savoirdi Biscuits

Espresso Liqueur | Pistachio Crumbs

OR

Cannoli al Tiramisù 12

Mascarpone & Espresso Cream | Cocoa | Chocolate Sauce

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 

Cedrata 

Ginger Baladin 

Spuma Nera 

Tonica Al Pompelmo 

Tonica Al Fieno 

Beer

9

Heiken 1/2 pint

Wines

Gualtieri Fogarina Rosé Brut 14 | 68

Tre Re | Re Bianco 15 | 72

Chardonnay, Sauvignon Blanc

Tenuta Coccapano 15 | 75

Cabernet Sauvignon

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

Kindly inform us about your dietary requirements and/or food allergies upon ordering.

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