

LA TORRE

Set Lunch Menu

2 Courses at \$28++ | 3 Courses at \$36++

La Torre’s Bread Service

Grilled Traditional “Piadina Romagnola” served with “Friggione”

First serving is complimentary, additional serving supplementary 5++ each

Selection of Appetisers

La Torre’s Fried Lasagna 26

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

**Supplementary 8++*

OR

Cured Amberjack ‘Hamachi’ Tartare 24

Raspberries | Cucumber | Orange | Citrus Emulsion | Basil Oil

OR

Artigiana Burratina (V) 18

Crispy Polenta | Marinated Cherry Tomatoes | Rosemary Infused Honey

**Supplementary with DOP Parma Ham 8++*

OR

Summer Salad (V) 16

Rocket | Parmesan Cheese | Pear | Toasted Walnuts | White Balsamic Vinaigrette

Selection of Main Courses

Wood-Fire Linz Striploin Steak (180 Grams) 54

Fried Wagyu Fat Potatoes with Garlic Crumbs & Rosemary | Rocket Salad | Parmesan Cheese

**Supplementary 24++*

OR

Pan-Seared Sea Bass 32

Roma Tomato Salad | Apple | Radish | Honey & White Balsamic Vinaigrette

OR

House-Made Tagliatelle 28

Bechamel Espuma | Beef Bolognese | Grated Grana Padano

OR

Wood-Fire Boneless Chicken Thigh 28

Wood-Fire US Asparagus | Rosemary Burnt Butter | Parmesan Cheese | Hazelnuts

OR

Cannelloni Della Nonna (V) 26

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

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

Italian Trifle “Zuppa Inglese” 15

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

(V) - Vegetarian

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