



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)

Stracciatella Cheese (P) Parma Ham Crispy Polenta Rosemary Infused Honey	18	Adriatic Red Prawn Tartare (P) (2 Pcs) Crispy Lard Toasted Brioche Lime Zest	16
Tortellini (P) Chicken Consommé Mortadella Veal Parmesan Cheese	16	La Torre’s Hand-Cut Porcini Fries (V) Dehydrated Porcini Roasted Garlic Aioli	16
La Torre’s Fried Lasagna (5 Pcs) Beef Mozzarella Cheese Parmesan Tomatoes Basil Bagnetto Rosso	16	Fried Raviolini (V) Provolone & Asiago Sundried Tomato Salsa Grated Parmesan	15
Stecco Petroniano (P) (2 Pcs) Mortadella Provolone Cheese Béchamel Shallot Compote	14	Bruschetta (V) (3 Pcs) Sourdough Tomatoes Parmesan Basil Aged Balsamic	13

(V) - Vegetarian (P) - Pork

Pasta (Option for Half/Full Portion)

Fettuccine Flat Egg Pasta (V) Shallot Tomatoes Squacquerone	13/26
Tagliatelle Béchamel Espuma Beef Bolognese Grated Grana Padano	14/28
“Curzoli Romagnoli” Thick Egg Pasta Fresh Tomatoes Manila Clams Lemon Parsley Butter Bottarga Crumbs	14/28
La Torre’s Pan-Roasted Lasagna Beef Bolognese Mozzarella Cheese Tomato Sauce Parmesan Cream Basil Oil	13/26
Cannelloni Della Nonna (V) Spinach Ricotta Cheese Squacquerone House-Made Tomato Sauce Parmesan Cheese	13/26
House-Made Pinwheel Pasta <i>Only Full Portion Available</i> Mussels Italian Flat Parsley Spinach Ricotta Cheese Black Pepper White Wine Sauce	22

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) <i>Well-marbled, tender beef with rich flavour, ethically and sustainably sourced.</i> Slow-roasted Whole Garlic Caramelised Onion Salsa Verde Mulberry Sea Salt Smoked Sea Salt	148
Iberico Tomahawk (350 Gram) <i>Flavour-packed, tender cuts from Spain’s finest Iberico pigs.</i> Caramelised Onion Salsa Verde Mulberry Sea Salt Smoked Sea Salt	78
Queensland Baby Barramundi (300 to 500 Gram) <i>Premium saltwater Barramundi from Australia’s NT, sustainably farmed since 1993.</i> Grilled Lemon Fresh Parsley Extra Virgin Olive Oil	38
Australia Thomas Foods Lamb Rack (2 Ribs) <i>Sustainably & humanely raised on Australia’s pasturelands for superior quality meats.</i> Slow-roasted Whole Garlic Salsa Verde Mulberry Sea Salt Smoked Sea Salt	36
Queensland Baby Rainbow Trout (300 to 400 Gram) <i>From Goulburn River Trout, a BAP-certified farm focused on sustainability and purity.</i> Grilled Lemon Fresh Parsley Extra Virgin Olive Oil	35
French Savel Cornfed Spring Chicken ‘Galletto’ (500 Gram) <i>Renowned for its rich flavour and tender texture, raised with care for exceptional quality.</i> Slow-roasted Whole Garlic Caramelised Onion Salsa Verde Mulberry Sea Salt Smoked Sea Salt	28

Side Dishes

Fried Cauliflower Florets with Pecorino Custard & Parmesan Cheese	18	Fried Wagyu Fat Potatoes with Garlic Crumbs & Rosemary	16
Wood-Fired US Asparagus with Rosemary Burnt Butter, Parmesan & Hazelnuts	16	Roma Tomato Salad with Apple, Radish, Honey & White Balsamic Vinaigrette	14
Leafy Greens from our Garden with Aged Balsamic Vinaigrette	12		

Desserts

La Torre’s House-Made Burrata Gelato with Rosemary Tuile Citrus Crumbs Fig Vincotto Grated Parmesan Cheese	17	Lambrusco Poached Pear Bosc Pear Pecan & Walnut Crumbs Berries Sicilian Pistachio Gelato Aged Balsamic Vinegar	17
Squacquerone Tiramisu Mascarpone Savoiardi Biscuits Frangelico Hazelnut Chocolate Curls	15	Sweet Peach Cookies "Pisghei" Butter Cookies Custard Sugar Bourbon Vanilla Cream Alcherme Liquor	15
Italian Trifle “Zuppa Inglese” Savoiardi Biscuit Pastry Cream Chocolate Mousse Raspberry Gel Fresh Raspberry	15		

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