



Trattoria di La D'Oro

STUZZICHINO

Truffle Fries Potato, Truffle Salt	\$12
Burratina Pugliese 12yrs Balsamic, Hokkaido Cherry Tomato, Basil	\$16
Raspadura Cheese Shaved Raspadura Cheese, Homemade Bread	\$13
Japanese Sakoshi bay Oyster for 2pcs (add Hokkaido Ikura \$10, add Oscietra Caviar \$30) With Seaweed Cream	\$16
Bruschetta al Pomodoro Japanese Fruit Tomato, Basil, Garlic Bread	\$18
Jamon Eberico Bellota 5J	25g - \$18 / 50g - \$34
Prosciuto di San Daniele	50g - \$14 / 100g - \$25

PASTA

Chitarra Granchio alla Napoletana Crab, Zucchini, Italian Datterini Tomato	\$34
Tagliatelle Hokkaido A5 Snow Beef Bolognese Homemade Tagliatelle, A5 Hokkaido Snow Beef, Parmigiano Reggiano	\$36
Spaghetti ai Ricci di mare Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu	\$58
Orecchiette al Pesto con Hokki Clam Shiso & Basil Pesto Sauce, Japanese Hokki Clam, Potato	\$36
Pasta of the Day	\$28

ANTIPASTO

Trippa alla Fiorentina Beef Tripe, Tomato Sauce	\$24
Gambero Fritto Con Lardo Deep Fried Soft Shell Prawn, Pork Lard, Cannellini Bean Puree	\$26
Caramellati Ripieno alla Viareggina Tasmania Baby Squid, Prawn, Zucchini, Carrot	\$24
A4 Miyazaki Wagyu Carpaccio Tonnato Arugula, Tuna Sauce, Capers	\$38
Insalata Caprese Buffalo Mozzarella, Prosciutto, Taggiasche Olive, Italian Datterini Tomato, Mesclun Salad	\$24
Soup of the Day	\$16
Antipasto of the Day	Ask our friendly Staff

PIZZA

Pizza DOC Buffalo Mozzarella, Italian Datterini Tomato, Basil	\$26
Pizza Bismarck Japanese Poached Egg, Mushroom, Mortadella ham, Mozzarella Cheese	\$32
Pizza Frutti di Mare Mixed Seafood and Clams, Basil & Shiso Pesto	\$34
Pizza of the Day	Ask our friendly Staff

SECONDI

"Daikichi Farm" A4 Omi Wagyu Ribeye Tagliata Charcoal Grilled A4 Omi Wagyu Ribeye 200g, Arugula Salad, Balsamic	\$98
Pollo Arrosto French Chicken Breast, Mustard, Chicken Jus	\$34
Capesante Impanate Hokkaido Scallop, Cauliflower, Truffle Mayonnaise, Fresh Truffle	\$52
Ora King Salmon Al Forno Roasted Ora King Salmon, Seasonal Garnish	\$42
Main Course of the Day	Ask our friendly Staff

DESSERT AND CHEESE

Tiramisu alla La D'oro Mascarpone Cream, Coffee Savoirdi, Coffee Espuma, Grue di Cacao	\$16
Chocolate Lava Cake Varlhona Chocolate Lava Cake with Hokkaido Vanilla Gelato	\$16
Homemade Gelato / Sorbet Ask our friendly Staff for the flavours	\$8 per Scoop
Dessert of the Day	Ask our friendly Staff
Italian Cheese Selection Selection of 3 Italian cheeses, Fruit Jam, Dried Fruits	\$24

* All prices are subject to 10% service charge and 8% GST.*