

# SET LUNCH —<sup>+</sup> 38

GOTTI  
ITALIANO

STARTERS Choose 1

## ZUPPA DEL GIORNO



Soup Of The Day, Kindly Refer  
To Your Waiter

## CEVICHE DI CAPESANTE *add +10*



Scallops Ceviche, Yuzu Lemon Dressing,  
Cherry Tomatoes, Sesame, Basil,  
Orange Pulp, Ikura

## BURRATA TARTUFO



Mashed Truffle Burrata Cheese, Rucola,  
Colored Cherry Tomatoes, Balsamic,  
Pine Nuts, Basil Oil

## ANATRA E PESCA



Smoked Duck, Peach, Cranberries, Rucola,  
Almond Flakes, Truffle Lemon Dressing,  
Balsamic

## BARBABIETOLLA ROSSA



Roasted Beetroot, Feta Cheese, Amalfi  
Lemon Dressing, Rucola, Cherry Tomato,  
Raisins, Balsamic, Pecan

## CARPACCIO DI MANZO



Wagyu Beef Eye Round, Rucola, Amalfi  
Lemon Dressing, Basil Pesto, Grana Padano

CHEF CHOICE

GLUTEN FREE

DAIRY FREE

VEGETARIAN

NUT FREE

ALCOHOL

All the prices shown above are subjected to 10% service charge & 9% GST.

# SET LUNCH —<sup>+</sup>38

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*MAINS Choose 1*

## SPAGHETTI ALLA MORESCA



Chef's Signature Creamy Moorish Sauce,  
Anchovies, Bottarga, Cherry Tomatoes,  
Ikura

*ADD ON*

Prawn / Crab Meat +12

Mix Mushrooms +6

## LINGUINE ALFREDO CON SPINACI



Cream Alfredo Sauce, Garlic,  
Spinach, Parmigiano

*ADD ON*

Prawn / Crab Meat +12

Mix Mushrooms +6

## SALMONE SCOTTATO



Salmon Fillet, Cream Dill Sauce,  
Potato Puree, Citrus Salsa, Cress

## MAIALE IBERICO



Spanish Iberico Pork Jowl, Carrot Puree,  
Rucola, Borretane Pearl Onions,  
Red Wine Sauce

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DESSERT Choose 1

## CRÈME BRULÉE



Custard Base, Caramelized Rapadura, Berries

## TIRAMISU *add +8*



Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto

## GELATO VANIGLIA



Vanilla Gelato, Pistachio

## TORTA DI MELE *add +8*

Puff Pastry, Sliced Red Apple, Cinnamon, Sugar Snow, Physalis

DRINKS

## ASAHI SUPER DRY — +14

## ITALIAN HOUSE WINE — +14

## COFFEE — +6

Americano, Latte, Flat White, Espresso, Cappuccino, Long Black, Caffé Macchiato

ADD ON

Oat Milk +1

Extra Shot of Coffee +2

## TEA — +6

Classic Earl Grey, Classic English Breakfast Herbal Chamomile, Herbal Peppermint, Iced/Warm Lemon Tea

CHEF CHOICE

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VEGETARIAN

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# PREMIUM SET LUNCH —<sup>+</sup>68

GOTTI  
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## STARTERS Choose 1

### CEVICHE DI CAPESANTE



Scallops Ceviche, Yuzu Lemon Dressing, Cherry Tomatoes, Sesame, Basil, Orange Pulp, Ikura

### CAVOLO



Kale, Almond Flakes, Roasted Cashews, Apple, Dried Cranberry, Purple Seedless Grape, Raisins, Goat Cheese, Ginger Tofu Dressing

## MAINS Choose 1

### GUANCIALE DI MANZO



Home-Made Fusilli, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu, Red Wine

### DENTICE ROSSO



Red Snapper Fillet, Spicy Citrus Salsa, Beurre Blanc Sauce, Pistachio, Potato Puree, Cress, Balsamic

### RAVIOLI AI PORCINI



Home-Made Ravioli Stuffed With Porcini Mushrooms, Truffle Cream Sauce, Olive Oil Caviar

### AGNELLO



12 Hours Slow Cooked Australian Lamb Shank, Potato Puree, Carrot, Broccoli

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# PREMIUM SET LUNCH —<sup>+</sup>68

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DESSERT Choose 1

## TIRAMISU



Mascarpone Cream Cheese,  
Savioardi Biscuit, Amaretto

## CRÈME BRULÉE



Custard Base, Caramelized Rapadura,  
Berries

DRINKS

## ASAHI SUPER DRY — +14

## ITALIAN HOUSE WINE — +14

## COFFEE — +6

Americano, Latte, Flat White, Espresso,  
Cappuccino, Long Black, Caffé Macchiato

ADD ON

Oat Milk +1

Extra Shot of Coffee +2

## TEA — +6

Classic Earl Grey, Classic English Breakfast  
Herbal Chamomile, Herbal Peppermint,  
Iced/Warm Lemon Tea

CHEF CHOICE

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DAIRY FREE

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NUT FREE

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