



GOTTI

ITALIANO

*Tra un bicchiere di vino e
l'altro, nascono le storie
migliori.*

AMOY STREET · SINGAPORE



ANTIPASTI

STRACCIATELLA PERE E TEA (V) 26 <i>Slow-cooked pear, earl grey tea powder, pistachio, basil oil</i>	BURRATA CLASSICA (V) 30 <i>Rucola, olive oil caviar, cherry tomatoes, basil pesto, balsamic</i>	CAPASANTA E N'DUJA (P)(S) 36 <i>Pan-seared hokkaido scallops, calabrian n'duja mashed potato, crispy spianata, parsley oil</i>
TENTACOLO DI POLPO 36 <i>Grilled octopus leg, cherry tomato coulis, confit tomato, almond flakes, mini oil</i>	<p>WELCOME TO THE HOUSE OF GOTTI <i>Our philosophy of Italian cuisine is deeply rooted in family traditions and the rich culinary heritage of Sicily, Italy.</i></p>	
BATTUTA DI MANZO 32 <i>Wagyu tartare, egg yolk cream, orange kosho aioli, hazelnut, toasted crostini</i>	MOZZARELLA DI BUFALA (V) 26 <i>Mini heirloom tomatoes, sun-dried tomato pesto, dehydrated rucola, basil oil</i>	CAVOLO MELONE (V) 28 <i>Hami melon, kale, spicy tofu dressing, cranberries, feta cheese, shaved almonds</i>
	BURRATA PESCA E ARANCIA (V) 32 <i>Spicy peach salsa, orange, roasted beetroot, pecan, honey cayenne pepper glaze, chili caviar</i>	

TO SHARE

SCHIACCIATA (V) 14 <i>Thin pizza bread, infused with garlic, oregano & evoo, served with sun-dried tomato pesto dip</i>	HOLY WINGS 24 <i>Deep-fried chicken mid wings, chef's signature spicy sauce</i>
BRUSCHETTA AL FORNO (V) 18 <i>Toasted sourdough bread, marinated cherry tomatoes, basil, parmigiano, balsamic</i>	PATATINE AL TARTUFO (V) 18 <i>Thunder crunch fries, white truffle oil, parmigiano, home-made mayo & chili</i>

PASTE

GUANCIA DI MANZO 36 <i>Home-made fusilli, 12-hour slow-cooked wagyu beef cheek ragù, red wine</i>	ARRABBIATA 2.0 (V) 28 <i>Chef's signature yellow arrabbiata sauce, homemade casarecce, italian parsley</i>	CACIO E PEPE (V) 28 <i>Calamarata, pecorino, four-pepper blend, black lemon powder</i>
MEZZA MANICHE ALLA NORMA (V) 28 <i>Tomato and eggplant sauce, orange zest, crispy eggplant, handmade oven-baked ricotta</i>	RISOTTO ALLA GRICIA (P) 32 <i>Carnaroli rice, pecorino cheese, guanciale romano, black pepper, lemon crumble</i>	GNOCCHI ALLA BARBABIETOLA (V) 28 <i>Home-made gnocchi, beetroot purée, feta cheese, honey, walnut</i>
RAVIOLI AI CARCIOFI (V) 32 <i>Home-made green ravioli stuffed with artichoke, fresh tomato, marjoram, toasted hazelnut, pecorino cheese, orange oil</i>	SFOGLIA ARROTOLATA AI PORCINI E TARTUFO (V) 32 <i>Signature home-made rolled lasagna, porcini mushrooms, herb crumbs, parsley oil</i>	AGLIO NERO OLIO E GAMBERI 32 <i>Spaghetti alla chitarra, tiger prawns, black garlic, chili, white wine</i>

ADD ONS: portobello +6 tiger prawn +12 crab meat +12



PIZZA

BUFALINA (V) 32 <i>San marzano tomato sauce, buffalo mozzarella, oven-baked cherry tomatoes, basil</i>	<p>blistered crusts, molten cheese and smoke from the oven — this is Italy on a plate</p>		DIAVOLA (P) 36 <i>Signature chili sauce, spicy spianata, fior di latte, black olives, crushed chili</i>
CRUDO E RUCOLA (P) 38 <i>San marzano tomato sauce, prosciutto di parma, burrata, rucola, parmigiano</i>	MARGHERITA ALLA GOTTI (V) 28 <i>Yellow san marzano tomato sauce, fior di latte, heirloom cherry tomatoes, basil</i>	QUATTRO FORMAGI (V) 34 <i>Fior di latte, gorgonzola, smoked provolone, parmigiano, pear, honey, walnut, rucola</i>	
TARTUFO (V) 36 <i>Truffle cream, rucola, fior di latte, portobello mushrooms, truffle burrata</i>	NERANO (V) 36 <i>Fior di latte, zucchini cream, rosemary potato, smoked provolone, zucchini chips</i>	PUTTANESCA 36 <i>Puttanesca sauce, oven-baked cherry tomatoes, crispy capers, cantabrico anchovies, riviera olives, parsley</i>	

ADD ONS: burrata +10 parma ham +10 onions +4 portobello +6 black olives +4

SECONDI

BRANZINO 38 <i>Pan-seared sea bass, soft whipped polenta, spinach & mint purée, grilled king oyster mushrooms, pickled shimeji</i>	FILETTO DI MANZO 48 <i>160g grain-fed beef tenderloin, grilled asparagus, black garlic gremolata, burnt tomato and capsicum purée</i>	MAIALE IBERICO (P) 42 <i>Ibérico pork jowl, pickled heirloom carrot salad, pumpkin seeds, n'duja mashed potato, carrot & orange kosho</i>
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DOLCI

TIRAMISU 18 <i>Mascarpone cream, pistachio, savoiardi biscuit, amaretto</i>	PERE E CIOCCOLATO 16 <i>Valrhona chocolate and pear warm cake, hazelnut, caramelized milk, pear chantilly</i>	GELATO 9 <i>Vanilla gelato, pistachio</i>	MILLEFOGLIE ALLA CILIEGIA 16 <i>Puff pastry, mascarpone cherry custard, macerated strawberry, lemon cherry sauce</i>	BAILEY'S AFFOGATO 16 <i>Vanilla gelato, espresso, bailey's, pistachio</i>
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SPECIALS



FOCACCIA AL FORMAGGIO DI RECCO 34

*Traditional Ligurian double dough
filled with Stracchino cheese, EVOO,
Maldon salt*

FOCACCIA AL FORMAGGIO PIZZARA 34

*Traditional Ligurian double dough filled
with Stracchino cheese and topped with
San Marzano tomato sauce, capers,
Riviera olives, oregano*

