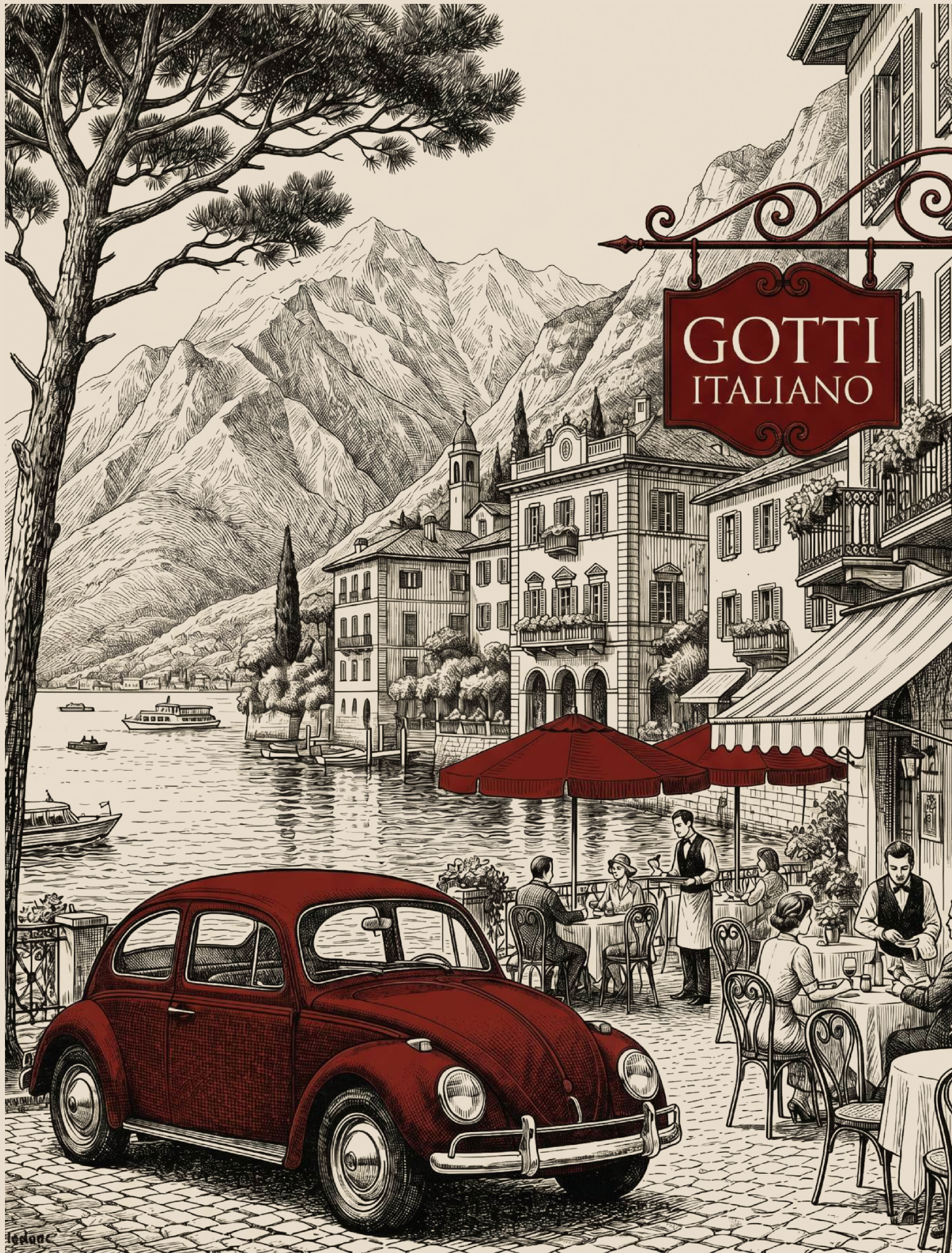




GOTTI

ITALIANO



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

AMOY STREET · SINGAPORE



ANTIPASTI

STRACCIATELLA PERE E TEA (V) 26

Slow-cooked pear, earl grey tea powder, pistachio, basil oil

BURRATA CLASSICA (V) 30

Rucola, olive oil caviar, cherry tomatoes, basil pesto, balsamic

CAPASANTA E N'DUJA (P)(S) 36

Pan-seared hokkaido scallops, calabrian n'duja mashed potato, crispy spianata, parsley oil

TENTACOLO DI POLPO 36

Grilled octopus leg, cherry tomato coulis, confit tomato, almond flakes, mint oil

WELCOME TO THE HOUSE OF GOTTI

Our philosophy of Italian cuisine is deeply rooted in family traditions and the rich culinary heritage of Sicily, Italy.

BATTUTA DI MANZO 32

Wagyu tartare, egg yolk cream, orange kosho aioli, hazelnut, toasted crostini

MOZZARELLA DI BUFALA (V) 26

Mini heirloom tomatoes, sun-dried tomato pesto, dehydrated rucola, basil oil

CAVOLO MELONE (V) 28

Hami melon, kale, spicy tofu dressing, cranberries, feta cheese, shaved almonds

BURRATA PESCA E ARANCIA (V) 32

Spicy peach salsa, orange, roasted beetroot, pecan, honey cayenne pepper glaze, chili caviar

TO SHARE

SCHIACCIATA (V) 14

Thin pizza bread, infused with garlic, oregano & evoo, served with sun-dried tomato pesto dip

HOLY WINGS 24

Deep-fried chicken mid wings, chef's signature spicy sauce

BRUSCHETTA AL FORNO (V) 18

Toasted sourdough bread, marinated cherry tomatoes, basil, parmigiano, balsamic

PATATINE AL TARTUFO (V) 18

Thunder crunch fries, white truffle oil, parmigiano, home-made mayo & chili

PASTE

GUANCIA DI MANZO 36

Home-made fusilli, 12-hour slow-cooked wagyu beef cheek ragù, red wine

ARRABBIATA 2.0 (V) 28

Chef's signature yellow arrabbiata sauce, homemade casarecce, italian parsley

CACIO E PEPE (V) 28

Calamarata, pecorino, four-pepper blend, black lemon powder

MEZZA MANICHE ALLA NORMA (V) 28

Tomato and eggplant sauce, orange zest, crispy eggplant, handmade oven-baked ricotta

RISOTTO ALLA GRICIA (P) 32

Carnaroli rice, pecorino cheese, guanciaie romano, black pepper, lemon crumble

GNOCCHI ALLA BARBABIETOLA (V) 28

Home-made gnocchi, beetroot purée, feta cheese, honey, walnut

RAVIOLI AI CARCIOFI (V) 32

Home-made green ravioli stuffed with artichoke, fresh tomato, marjoram, toasted hazelnut, pecorino cheese, orange oil

SFOGLIA ARROTOLATA AI PORCINI E TARTUFO (V) 32

Signature home-made rolled lasagna, porcini mushrooms, herb crumbs, parsley oil

AGLIO NERO OLIO E GAMBERI 32

Spaghetti alla chitarra, tiger prawns, black garlic, chili, white wine

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

AMOY STREET · SINGAPORE

GOTTI
ITALIANO

CUCINA · VINO · CONVIVIO



PIZZA

BUFALINA (V) 32

San marzano tomato sauce, buffalo mozzarella, oven-baked cherry tomatoes, basil

32

CRUDO E RUCOLA (P) 38

San marzano tomato sauce, prosciutto di parma, burrata, rucola, parmigiano

38

TARTUFO (V) 36

Truffle cream, rucola, fior di latte, portobello mushrooms, truffle burrata

36

BLISTERED CRUSTS

blistered crusts, molten cheese and smoke from the oven — this is Italy on a plate

MARGHERITA ALLA GOTTI (V) 28

Yellow san marzano tomato sauce, fior di latte, heirloom cherry tomatoes, basil

NERANO (V) 36

Fior di latte, zucchini cream, rosemary potato, smoked provolone, zucchini chips

36

DIAVOLA (P) 36

Signature chili sauce, spicy spianata, fior di latte, black olives, crushed chili

QUATTRO FORMAGI (V) 34

Fior di latte, gorgonzola, smoked provolone, parmigiano, pear, honey, walnut, rucola

PUTTANESCA 36

Puttanesca sauce, oven-baked cherry tomatoes, crispy capers, cantabrico anchovies, riviera olives, parsley

36

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

SECONDI

BRANZINO 38

Pan-seared sea bass, soft whipped polenta, spinach & mint purée, grilled king oyster mushrooms, pickled shimeji

38

FILETTO DI MANZO 48

160g grain-fed beef tenderloin, grilled asparagus, black garlic gremolata, burnt tomato and capsicum purée

48

MAIALE IBERICO (P) 42

Ibérico pork jowl, pickled heirloom carrot salad, pumpkin seeds, n'duja mashed potato, carrot & orange kosho

42

DOLCI

TIRAMISU 18

Mascarpone cream, pistachio, savoiardi biscuit, amaretto

PERE E CIOCCOLATO 16

Valrhona chocolate and pear warm cake, hazelnut, caramelized milk, pear chantilly

GELATO 9

Vanilla gelato, pistachio

MILLEFOGLIE ALLA CILIEGIA 16

Puff pastry, mascarpone cherry custard, macerated strawberry, lemon cherry sauce

BAILEY'S AFFOGATO 16

Vanilla gelato, espresso, bailey's, pistachio

(V): VEG | (P): PORK | (S): SHELLFISH

ALL PRICES SHOWN ABOVE ARE SUBJECTED TO A 10% SERVICE CHARGE & 9% GST.