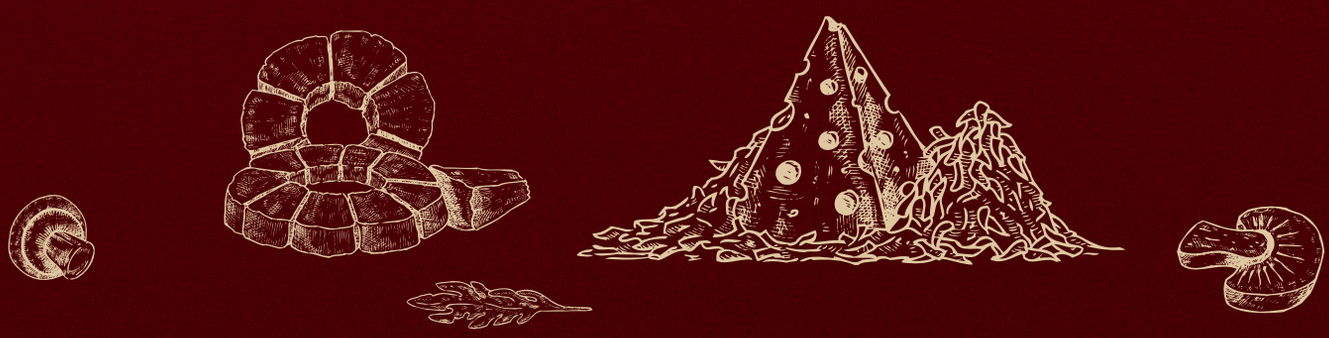
GOTTI
ITALIANO

This October, Gotti Italiano proudly welcomes Chef Alessandro Giustetti as our new Executive Chef. With a rich culinary background shaped by years in acclaimed Italian kitchens, Chef Alessandro brings with him a passion for authentic flavors, refined technique, and creative flair.

To celebrate his arrival, Chef Alessandro has curated an exclusive Special Menu available throughout the month of October. Designed to highlight the depth and elegance of regional Italian cuisine, the menu showcases seasonal ingredients, traditional recipes reimagined, and a modern sensibility that perfectly complements Gotti Italiano's signature style.

At Gotti Italiano, we believe in honouring heritage while embracing innovation.
Chef Alessandro's vision aligns seamlessly with our brand's philosophy - authentic Italian soul with contemporary sophistication. His dishes not only pay homage to Italy's culinary traditions but also reflect Gotti's commitment to offering a dining experience that is both timeless and fresh.

Join us this October and be among the first to discover Chef Alessandro's artistry, as he begins a new chapter with Gotti Italiano.



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Wine Pairing Flight Option:
• **6 × 150ml pours** for **$96 per guest**
• Includes one glass for each pairing, carefully curated to complement your meal.

ANTIPASTI

Battuta di Manzo $28
Wagyu Beef Knife Cut, Preserved Lemon Gel, Pistachios, Confit Egg Yolk Cream
Contain beef-Gluten-nuts-egg

Nocturno Pinot Noir $16
Silky red fruit and subtle tannins complement the rich wagyu and egg yolk cream

Capasante alla Griglia $34
Pan-Seared Sashimi-Grade Scallops, Green Pea Puree, Pickled Pink Radishes, Almond Flakes, Parmesan Cheese Crumble
Contain gluten-shelfish-nuts-dairy

Fratelli Borgogno Gavi DOCG 2023 $16
Crisp, citrusy, and mineral-driven to highlight scallops and parmesan crumble

PIZZA

Focaccia al Formaggio (Vegetarian) $28
Traditional Focaccia di Recco With Stracchino Cheese and Sea Salt Flakes
Contains gluten-dairy

Vigna Madre Pecorino $16
Fresh, aromatic, and slightly rounded; cuts through the cheese richness

PASTA

Spaghetti alla Portofino $32
House-Made Spaghetti alla Chitarra, Live Manila Clams, White Wine, Marjoram, Lemon, Breadcrumbs
Contains Gluten-shellfish-alcohol

Andrero Jaara Vermentino $16
Saline, citrusy, and herbal; enhances the seafood and bright lemon notes

Sedanini Alla Zozzona $30
House-Made 'Sedanini' Pancetta, Red Onions, Tomato Sauce, White Wine, Egg Yolk, Pecorino Cheese
Contains gluten-Pork-alcohol-dairy

Nocturno Pinot Noir $16
Elegant red fruit balances the savory pancetta and pecorino flavors

Tagliatelle al Friggione e Burrata (Vegetarian) $28
House-Made Tagliatelle, San Marzano Tomato Sauce, Yellow Onion, Fresh Burrata Cheese, Basil Oil
Contains gluten-dairy

Vigna Madre Pecorino $16
Bright and aromatic, complementing the fresh burrata and tomato sauce

SECONDI

Salmone e Caponata $38
Oven-Baked Salmon, Sicilian Caponata, Pine Nuts, Aged Balsamic Vinegar Reduction
Contains Nuts

Domaine La Louvière Le Galant White $16
Fresh, fruity, and slightly rounded; acidity balances the sweet-sour caponata and salmon richness

DESSERT

La Merenda $16
Nutella Espuma and Sea Salt Flakes with Toasted Bread and Extra Virgin Olive Oil
Contains Dairy-Nuts-Gluten

Lambrusco $16
Lightly sparkling, fruity, and slightly sweet; pairs beautifully with Nutella and toasted bread

All Prices are subject to 10% Service Charge & 9% GST.