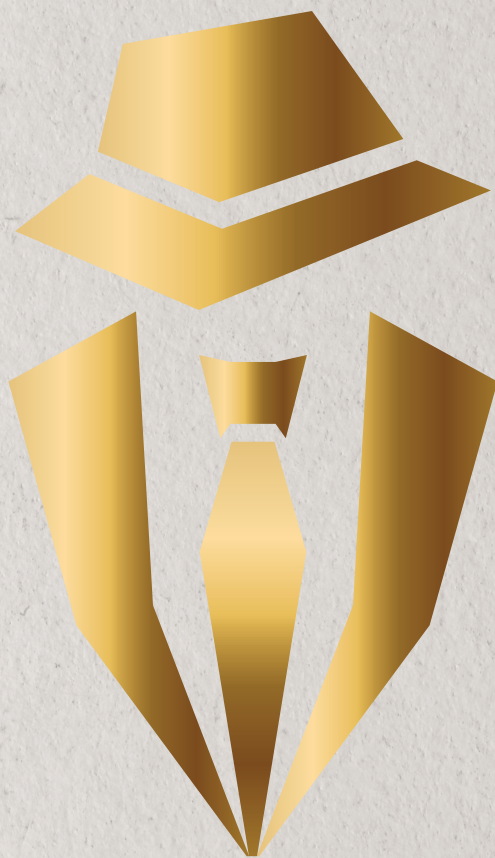

GOTTI

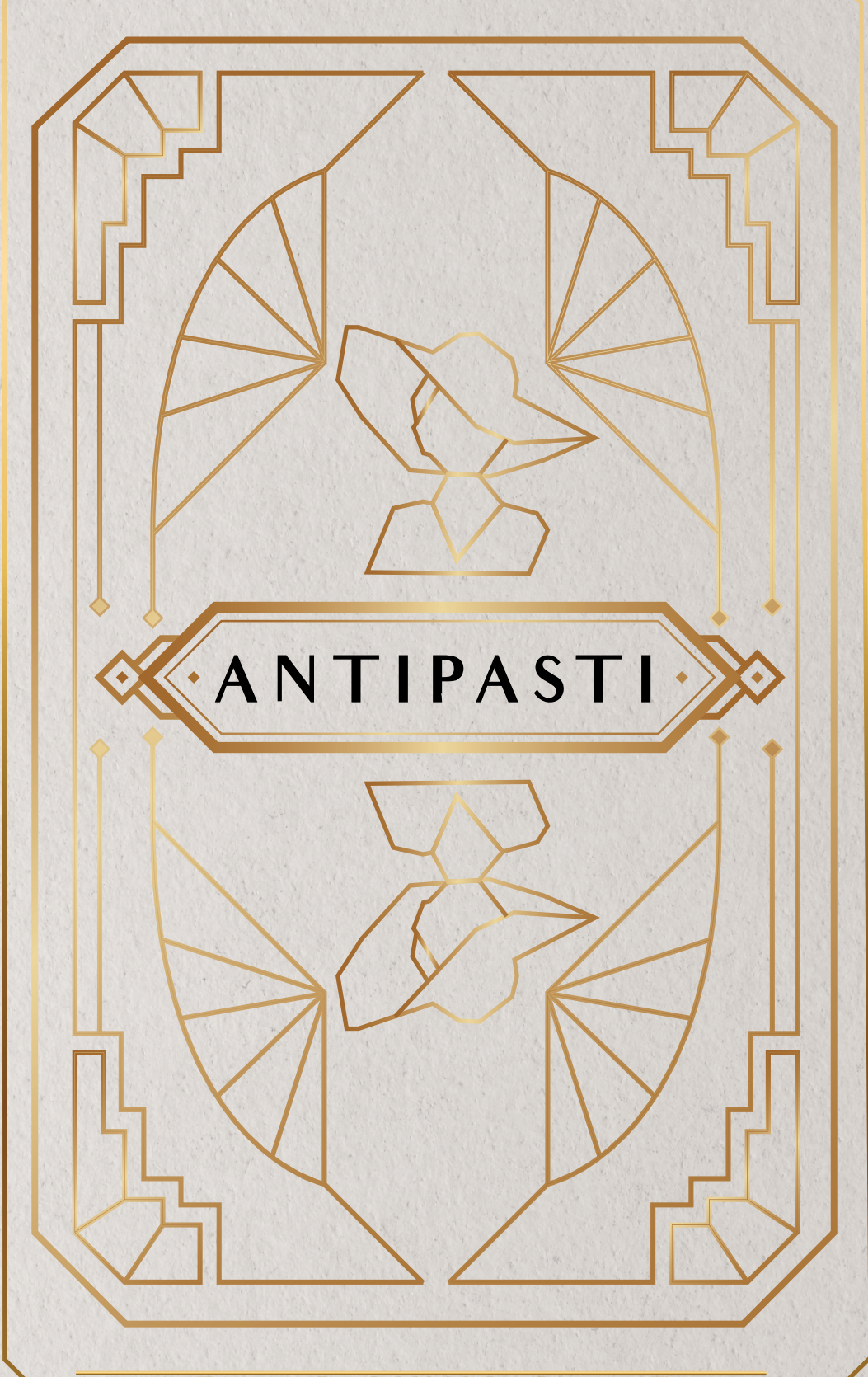
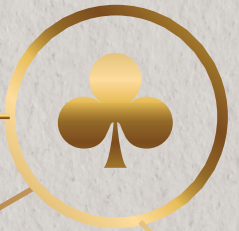
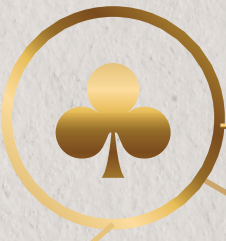
ITALIANO



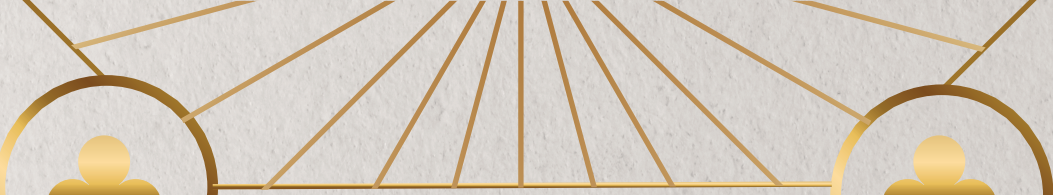
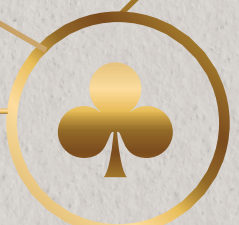
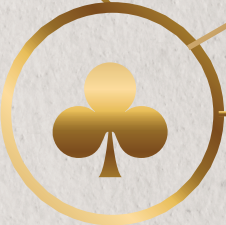
• GOTTI'S STORY •

Step into the world of luxury and indulgence at our Italian cocktail bar and restaurant, inspired by the glitz and glamour of John Gotti. With an extensive menu of expertly crafted cocktails and a mouth-watering selection of Italian cuisine, the House of Gotti is the perfect destination for a night of fun and extravagance.

Sip on one of our signature cocktails, expertly mixed by our skilled bartenders. Taste the authentic Italian flavours, made by our chefs with a passion for culinary excellence.



ANTIPASTI





ANTIPASTI

BURRATINA ☁️ 🌿	32
<i>Artigiana Burrata, Olive oil caviar, Heirloom tomatoes, Basil pesto</i>	
SALUMI	26
<i>24 month aged Prosciutto Di Parma, Salami Milano, Mortadella bologna</i>	
CARPACCIO DI MANZO ☁️	28
<i>“Sanchoku” F1, MBS 6-7 Wagyu beef eye round, Rucola, Amalfi lemon dressing, Basil pesto, Grana padano</i>	
BARBABIETOLLA ROSSA 🌿	24
<i>Roasted beetroot, Feta cheese, Amalfi lemon dressing, Rucola, Cherry tomato salsa, Balsamic, Pecan</i>	
COSCIA DI POLPO ☁️	36
<i>Premium Spanish octopus leg, Rucola, Amalfi lemon dressing, Avocado, Pearl onions, Riviera olives</i>	
INSALATA CAPRESE 🌿	26
<i>Cherry bufala mozzarella, Roma tomatoes, Balsamic, Basil pesto</i>	
PORTOBELLO TRIFOLATI 🌿	22
<i>Portobello mushrooms, Cherry tomatoes, Bottega white wine, Balsamic</i>	
TARTARE DI GAMBERI ROSSI	28
<i>Sicilian red prawns, Wakame, Salmon ikura, Squid snow</i>	
BRUSCHETTA AL FORNO 🌿	22
<i>French baguette, Spicy citrus salsa, Grana padano, Balsamic</i>	

ZUPPE

ZUPPA DI MARE ☁️	28
<i>Black tiger prawns, Ocean clam, Black mussel, Baby squid, Lobster bisque</i>	
ZUPPA DEL GIORNO 🌿	16
<i>Soup of the day, kindly refer to your waiter</i>	

☁️ Chef's Choice 🌿 Vegetarian 🌶️ Spicy

Please let us know if you have any allergies or intolerances.



**PRIMI E
SECONDI**



PASTA

GUANCIALE DI MANZO ☁	32
<i>Fusilli, 12 hours slow cooked wagyu beef cheek ragu, Red wine</i>	
ARRABIATA ☂	26
<i>Casarecce, Chef's Signature spicy Arrabiata sauce, Basil</i>	
SALMONE TROTTOLE ☁	32
<i>Trottole pasta, Smoked salmon, Capers, Cream dill sauce, White wine</i>	
GAMERO ALLA MARINARA	34
<i>Chitarra, Black tiger prawns, Lobster bisque sauce, Brandy</i>	
AMATRICIANA	30
<i>Casarecce, Smoked pancetta, Red wine, Tomato coulis, Pecorino</i>	
AGLIO OLIO CON GAMEBRI ☂	32
<i>Chitarra, Tiger prawns, White wine, Extra virgin olive oil</i>	
RISOTTO AL FUNGHI ☂	30
<i>Carnaroli rice, Forest mushrooms, White wine, Truffle cream</i>	
RISOTTO AL GRANCHIO ☁	32
<i>Carnaroli rice, Red crab meat, Brandy, Lobster Bisque, Grana Padano</i>	
GNOCCHI DI PATATE ☂	26
<i>Homemade potato gnocchi, Basil pesto, Grana padano, Pine nuts</i>	
RAVIOLI DI ZUCCA ☂	28
<i>Roasted pumpkin, Ricotta cheese, Caramelized onions, Smoked capsicum sauce</i>	

☁ Chef's Choice ☂ Vegetarian ☂ Spicy

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PIZZA


MARGHERITA 	28
<i>Artigiana burrata, Pizza sauce, Cherry tomatoes, Basil</i>	
DIAVOLA 	34
<i>Bufala mozzarella, Homemade chilli sauce, Spicy spianata, Chili caviar, Riviera olives</i>	
CRUDO E RUCOLA	36
<i>24 month aged Prosciutto Di Parma, Bufala Mozzarella, Rucola, Grana padano</i>	
SIGNOR GOTTI 	36
<i>12 hours slow cooked wagyu beef cheeks, Bufala Mozzarella, Grana padano, Rucola</i>	
TARTUFO 	32
<i>Truffle cream, Forest mushrooms, Black truffle, Grana padano</i>	
QUATTRO FORMAGGI  	32
<i>Gorgonzola, Brie, Taleggio, Grana padano, Baby spinach</i>	
CAPRICCIOSA	32
<i>Pizza sauce, Mortadella bologna, Artichoke, Riviera olives, Portobello mushrooms</i>	
RICOTTA DI ZUCCA 	32
<i>Pizza sauce, Roasted pumpkin, Onion chutney, Ricotta cheese, Basil pesto, Rucola, Grana padano</i>	



SECONDI

BRANZINO LIVORNESE  **38**

Chef's Signature livornese sauce, Ocean sea bass, Citrus salsa, Potato puree

POLLO AL LIMONI  **32**


Organic chicken breast, Cheesy lemon sauce, Seasonal vegetables

MAIALE IBERICO **36**

Spanish iberico pork jowl, Carrot puree, Onion chutney, Red wine sauce

COSTATA **68**

240g Black angus beef ribeye, Potato gratin, Cherry salsa, Mushroom ragu, Beef jus

STINCO D'AGNELLO  **40**

Slow cooked Australian lamb fore shank, Potato puree, Carrot, Broccoli



Chef's Choice

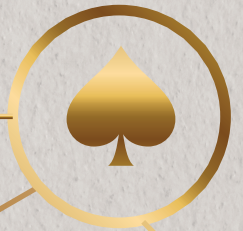


Vegetarian

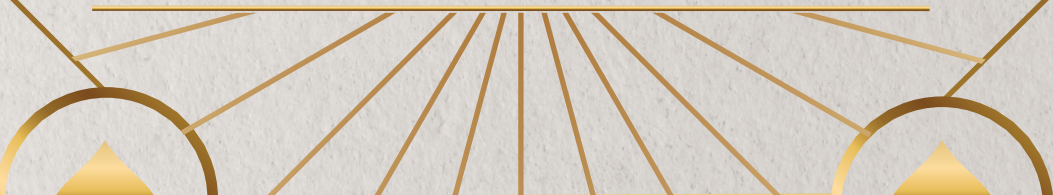
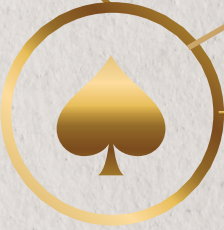


Spicy

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
DOLCE






DOLCE

TIRAMISU 	16
<i>Mascarpone cream cheese, Savioardi biscuit, Amaretto</i>	
CANNOLI	16
<i>Sicilian cannoli, Mascarpone and ricotta cheese filling, Pistachio</i>	
PANNA COTTA	14
<i>Sweetened cream, Pistachio, Homemade strawberry jam</i>	
CRÈME BRULÉE 	14
<i>Custard base, Caramelized rapadura, Berries</i>	

 *Chef's Choice*

 *Vegetarian*

 *Spicy*

All prices in this menu are in SGD, subject to a 10% service charge and 8% goods & services tax.

Please let us know if you have any allergies or intolerances.



**CHEF'S
DINNER**





AMUSE BOUCHE

(Seasonal)

FEGATO D'ANATRA

French premium duck liver, Pearl onions, Poached pear

RISOTTO AL GAMBERI

Carnaroli rice, Black tiger prawn meat, Brandy, Lobster bisque

DENTICE

Wild red snapper, Spicy citrus salsa, Beurre blanc

FILETTO DI MANZO

Australian black angus beef tenderloin, Potato gratata, Beef jus

SEMIFREDDO

Pistachio parfait, Berries, Homemade caramel sauce

\$118++

GOTTI OMAKASE MENU STARTING PRICE FROM \$168

Allow our chefs to curate your dining experience for you

ALL PRICES STATED IN THIS MENU ARE IN SGD, SUBJECT TO A
TEN PERCENT SERVICE CHARGE AND PREVAILING SERVICE TAX.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.