



Notte Modern Italian Dining.

Authentic, Irreverent, Unforgettable. A vibrant destination where social Italian food meets playful moments from table-side tiramisu to Negroni carts and curated DJ sets.

ANTIPASTI | SMALL PLATES

BURRATA

125

gremolata | toasted sourdough.

ARANCINI

110

parmesan | saffron | herb yoghurt.

BEEF CARPACCIO

135

rocket | lemon | parmesan.

CASA FOCACCIA

70

olive oil | sea salt.

CALAMARI FRITTI

110

aioli | lemon wedge.



PASTA | RISOTTO

BRAISED BEEF 210

pappardelle | tomatoes | parmesan.

GRILLED VEGETABLE 165

spaghetti | aubergine | garlic | chilil | olive oil.

CARBONARA 165

spaghetti | egg | romanao cheese.

POMODORO 140

fettucine | basil leaves | plum tomatoes.

SEAFOOD 245

tagliatelle | clams | mussels | prawns | calamari | tomatoes.

RISOTTO AL BAROLO 220

bone marrow | herbs.



CLASSIC EATS

CLUB SANDWICH 145

grilled chicken | fried egg | bacon | lettuce | tomato.

BURGER 165

angus beef | burrata | lettuce | tomato | french fries.

SLOW COOKED MEATBALLS 95

tomato sauce | mozzarella.

MAINS & SHARING

PORCHETTA 260

polenta | braised mushrooms | barolo sauce.

GRILLED RIBEYE 400

roasted rosemary potatoes | sautéed spinach.

GRILLED SALMON 210

lemon butter, greens, lentils, broad beans.

CHICKEN MILANESE 180

rocket | grilled artichokes | french fries.

DESSERT

TIRAMISU XXL 125

macerated berries.

LIMONCELLO BABA 85

custard cream | pineapple

RASPBERRY & LEMON POLENTA CAKE 110

vanilla bean ice cream.

SORBETTO 75

lemon | strawberry | mandarin orange.

VANILLA PANNA COTTA 85

strawberries | mint.

