

DOLCEVITA

Wine by the glass selection

Champagne and Sparkling

| | | |
|--|----|----|
| Ruinart, "R" de Ruinart, Reims, France | NV | 34 |
| Nino Franco, Rustico, Valdobaddiane, Italy | NV | 24 |

White Wine

| | | |
|---|--|----|
| Huber, Riesling Engelsberg, Traisental DAC, Austria | | 24 |
| Santa Margherita, Pinot Grigio, Veneto, Italy | | 24 |
| Vasse Felix, Chardonnay, Margaret River, Australia | | 24 |
| Shaw & Smith Sauvignon Blanc, Adelaide, Australia | | 24 |

Red Wine

| | | |
|---|--|----|
| Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile | | 24 |
| Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand | | 24 |
| Yalumba, Shiraz, Barossa Valley, Australia | | 24 |
| Lethbridge, Pinot Noir, Geelong, Australia | | 26 |

Rose Wine

| | | |
|--|--|----|
| Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France | | 24 |
|--|--|----|

Sweet Wine

| | | |
|---|--|----|
| La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy | | 24 |
|---|--|----|

Sherry

| | | |
|----------------------------------|--|----|
| Emilio Lustau, Dry Oloroso NV | | 22 |
| Emilio Lustau, Moscatel "Emilin" | | 23 |

Port

| | | |
|--------------------------------|--|----|
| Quinta Do Noval, Colheita 2000 | | 32 |
|--------------------------------|--|----|

Grappa

| | | |
|------------------------------|--|----|
| Garofoli Grappa Rosso Conero | | 24 |
|------------------------------|--|----|

Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with Italian pickles
and Piadina Emiliana

| | |
|---|----|
| Prosciutto di Parma Zuarina selection | 28 |
| Culatta Piacentina | 28 |
| Coppa | 22 |
| Mortadella | 20 |
| Salame Milano | 20 |
| Tasting plate with choice of three kinds of the above | 42 |





Formaggi

Selection of Italian cheeses
Served with homemade marmalades

| | |
|---|----|
| 30 month aged parmesan | 20 |
| Taleggio DOP | 20 |
| Ubriaco prosecco grapes | 20 |
| Gorgonzola dolce DOP | 20 |
| Semi morbido al Tartufo | 20 |
| Pecorino Romano | 20 |
| Tasting plate with choice of three kinds of the above | 34 |

Antipasto

Starter

-   **Treccia Campana di bufala** 34
Handmade buffalo mozzarella from Naples
Served with condiments
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
-  **Capasanta** 34
Lightly marinated Hokkaido scallops
Yuzu vinaigrette, crispy green apple, lemon lime sorbet
- Fegato d'anatra e Piccione** 32
Foie gras terrine and poached pigeon breast
Apricot jam, coffee, oven baked pan brioche
-  **Asparagi** 26
Marinated blanched white asparagus
Frisee salad, feta cheese, orange, aged balsamic vinegar

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

| | |
|---|----|
| Zuppa di Piselli | |
| Sweet green pea velouté | 28 |
| Ricotta mousse, kumquat, fava beans, focaccia croutons | |
| | |
| Risotto Cacio e Pepe | |
| Special Riserva Acquerello rice | 36 |
| Seared Norway langoustine, pecorino, chives, cocoa | |
| | |
|  Spaghetti Chittara | |
| Wild pork luganega ragout | 32 |
| Yellow datterino coulis, roasting thyme jus | |
| | |
|  Fagottello | |
| Home made stuffed ravioli with crab | 34 |
| Lobster emulsion, Amalfi lemon essence, matcha | |



Secondo piatto

Main course

| | | |
|---|---|----|
| | Anatra all'Apicio Apicius style aged and glazed duck Baked heirloom beets, red berries jam, roasting jus | 48 |
|  | Filetto Pan-roasted Sanchoku wagyu beef tenderloin Braised mushrooms, porcini compote, black truffle, veal jus | 48 |
|  | Ricciola Poached Amberjack Sautéed broccolini, candied onion, spicy arrabbiata broth | 46 |
| | Sogliola Pan-seared Dover sole fillet Stuffed with anchovies and spinach, creamy mussel sauce | 48 |

Dolce

Dessert

| | |
|---|----|
| <p>Tortino Al Cioccolato</p> | |
| <p>Guanaja 70% chocolate lava</p> | 16 |
| <p>Caramel Cointreau anglais, vanilla ice cream</p> | |
| <p> Cannoli</p> | |
| <p>Ricotta cream cheese</p> | 16 |
| <p>Yuzu parfait, earl grey lemon infusion, orange granite</p> | |
| <p> Tiramisu</p> | |
| <p>Mascarpone mousse</p> | 16 |
| <p>Espresso, soaked lady fingers biscuit, chocolate textures</p> | |
| <p>Gelato</p> | |
| <p>Italian ice cream</p> | 8 |
| <p>Served with condiments</p> | |