

# DOLCEVITA

## Lunch Menu

### Appetizer

 Asparagi

Blanched asparagus, frisée salad, feta cheese, aged balsamic vinegar

 Burrata

Heirloom tomatoes, taggiasca olives, basil dressing  
(price supplement 5)

### Ricciola

Marinated Japanese hamachi, datterino tomato, lemon and lime  
yuzu vinaigrette

### Zuppa di Piselli

Sweet green pea soup, ricotta mousse, kumquat, sourdough croutons

### Pasta and Risotto

#### Risotto

Special selection Acquerello rice, radicchio  
red wine reduction, gorgonzola cheese

#### Maccheroni

Homemade maccheroncini pasta  
seafood ragout, lobster emulsion, Amalfi lemon

#### Rigatoni

Pecorino sabayon, guanciale, black pepper

 Spaghetti

Traditional Arrabbiata, stracciatella, chilli

## Main Course

### Pesce Spada

Pan-seared swordfish in brown butter  
vanilla potatoes, dashi, matcha emulsion  
(price supplement 10)

### Brasato

Overnight braised Sanchoku Wagyu beef  
Verona celery purée, candied carrot, red wine jus  
(price supplement 10)

### Asparagi gratinati

Jumbo Latour green asparagus  
gratinated with parmesan cheese, Arrabbiata sauce

### Pancia di Maiale

Slow-cooked roasted pork belly  
mustard salsa, fennel confit, apple

## Dessert

### Crostatina al limone

Lemon meringue tart, yoghurt ice cream, almond soil

### Tiramisu

Espresso, soaked lady fingers biscuit, chocolate textures

### Frutta

Seasonal fruit salad, mango sorbet

Choice of two dishes	38
Choice of three dishes	46
Choice of four dishes	54
Glass of Mandarin Oriental Private label wine	18
Glass of Nino Franco Prosecco	18



Signature dish



Vegetarian selection

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.