

# DOLCEVITA

## Wine by the glass selection

### Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Nino Franco, Rustico, Valdobbiadene, 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
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### Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		24
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### Sherry

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

### Port

Quinta Do Noval, Colheita 2000		32
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### Grappa

Garofoli Grappa Rosso Conero		24
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# 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	30
Culatta Piacentina	30
Coppa	24
Mortadella	22
Salame Milano	22
Tasting plate with choice of three kinds of the above	42





### Formaggi

Selection of Italian cheeses  
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubriaco prosecco grapes	22
Gorgonzola dolce DOP	22
Semi morbido al Tartufo	22
Pecorino Romano	22
Tasting plate with choice of three kinds of the above	34

# Antipasto

## Starter

-   **Treccia Campana di bufala** 36  
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.*
-  **Ricciola** 34  
Lightly marinated Japanese hamachi  
Yuzu vinaigrette, citrus datterino, grapes, dill essence
- Terrina di fegato d’oca e rabarbaro** 32  
Foie gras terrine with cacao sponge  
Rhubarb confit in a syrup, warm pan brioche
-  **Asparagi** 28  
Marinated blanched white asparagus  
Frisée 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
-  *Linguine Liguori*  
Linguine with spicy citrus oil 36  
Serrats anchovy sauce, marinated red prawns
- Lasagnetta*  
Homemade mushroom lasagnetta 34  
White wine veal ragout, buffalo ricotta espuma  
light garlic emulsion
-  *Fagottello*  
Homemade stuffed ravioli with spinach mousse 32  
Yellow datterino coulis, bell pepper salsa, buffalo ricotta

# Secondo piatto

## Main course

	<p>Pollo arrosto, timo e asparagi Roasted black chicken breast Stuffed with spinach and ricotta, seared latour asparagus roasted tomato coulis, roasting jus</p>	48
	<p>Filetto Pan-roasted Sanchoku Wagyu beef tenderloin Stewed potato leek cannolo, macadamia, champignon velouté red wine jus</p>	52
	<p>Merluzzo Seared cod fish poached in aromatic oil Artichoke barigoule, mint dashi emulsion served with artichoke barley risotto, summer truffle</p>	48
	<p>Rombo Crispy wild turbot fillet cooked on the bone Seared trombetta zucchini, Champagne sauce oscietra caviar emulsion</p>	50

# Dolce

## Dessert

<b>Ciocolato</b>	
Chocolate texture	16
Cocoa meringue, cocoa pabana choux earl grey chocolate ice cream	
 <b>Pan di spagna ai frutti di bosco</b>	
Almond genoise tart, citrus marmalade	16
Chantilly cream, seasonal berries, meringue stick coconut lime ice cream	
 <b>Tiramisu</b>	
Mascarpone mousse	16
Espresso, soaked lady fingers biscuit, chocolate textures	
<b>Gelato</b>	
Italian ice cream	8
Served with condiments	