

# 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
Nielson by Byron, Pinot Noir, Santa Barbara, USA		26

### Rose Wine

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

### Sweet Wine

G.D Vajra, Moscato d'Asti, Piedmont, Italy		24
--	--	----

### Sherry

Emilio Lustau, Dry Oloroso NV		24
Emilio Lustau, Moscatel "Emilin"		24

### Port

Graham's, Fine Ruby		24
Graham's, 10 years old Tawny		34

### 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	32
Culatta Piacentina	32
Coppa	28
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	46





### 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** 38  
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.*
-   **Sgombro** 36  
Lightly marinated mackerel  
Tomato water dressing, pickled cucumber, choux puff  
Mascarpone and caviar
- Tartare di manzo** 32  
Wagyu beef tartare  
Marinated cauliflower, crispy rice tuille  
Homemade almond milk
-  **Tortino di zucca e zucchini ripiena** 28  
Cold pumpkin flan with stuffed ricotta zucchini  
Goat cheese, pumpkin seed, aged balsamic vinegar  
Capsicum coulis, parsley essence

# Pastasciutta, gnocchi et zuppa

## Handmade pasta, gnocchi and soup

-  **Zuppa di Patate e Porri** 28  
Agrid potato and leek velouté  
Ricotta mousse, crispy leek, focaccia croutons
-  **Linguine Liguori** 36  
Linguine with white wine sauce  
Aromatic citrus oil, mussels, clams and whipped parsley
- Gnocchi** 34  
Homemade saffron gnocchi  
Spinach coulis, buffalo ricotta espuma, chicken liver ragout
-  **Tortelli** 36  
Homemade stuffed tortelli with brie mousse  
Porcini mousse, sautéed oyster mushroom, black truffle  
Creamy caper sauce



# Secondo piatto

## Main course

-  **Anatra al forno** 48  
Roasted duck breast  
Carrot and ginger mash, spinach mousse, roasting jus  
Crispy roll stuffed with confit duck leg
-  **Filetto** 58  
Pan-roasted Sanchoku Wagyu beef tenderloin  
Braised eggplant, smoked mashed potatoes  
Cherry tomato carpaccio, red wine jus
- Asticc** 56  
Pan-seared Maine lobster  
Served with potatoes, steamed cannolo  
Oscietra caviar, roasted tomato coulis, lobster bisque
-  **Rombo** 54  
Oven baked wild turbot fillet  
Glazed with fish stock béchamel, cauliflower texture  
Saffron and potato dashi sauce

# Dolce

## Dessert

- Apricot flourless cocoa beans  
Kidavaoa chocolate mousse 16  
Yeast-infused Kidavaoa crèmeux, frozen flourless chocolate sponge  
Caramelised Brazil nuts, apricot compote
-  Pineapple and camomile panna colta 16  
Camomile infused panna colta  
Pineapple honey chutney, caramelised puff pastry  
Crème fraîche ice cream
-  Tiramisu 16  
Mascarpone pâte à bombe  
Coffee praline, cocoa soil, custard emulsion
- Gelato 8  
Italian ice cream  
Served with condiments