

# DOLCEVITA

## Wine by the glass selection

### Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Ruinart Rosé, Reims, France	NV	38
Ruinart, Blanc de Blancs, Reims, France	NV	48
Nino Franco, Rustico, Valdobaddiane, Italy	NV	22

### White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Misha's Vineyard, Sauvignon Blanc, Central Otago, New Zealand		24
Christian Moreau, Chablis, Burgundy, France		26
Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France		28

### Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Voyager Estate, Shiraz, Margaret River, Australia		24
Cullen, Cabernet Merlot, Margaret River, Australia		26
Ruca Malen, Malbec, Mendoza, Argentina		26
Marques de Riscal, Gran Reserva Rioja, Spain		27
Lethbridge, Pinot Noir, Geelong, Australia		28
Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Italy		29
Château Devise D'Ardilley, Haut-Médoc, Bordeaux, France		30

### Rose Wine

M. Chapoutier, Tavel Rosé, Rhone Valley, France		22
Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France		21

### Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		22
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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

Zuarina selection Parma ham	26
Pancetta Arrotoata	26
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	45

### Formaggi

Selection of Italian cheeses  
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubrico prosecco grapes	22
Gorgonzola dolce DOP	22
Pecorino al tartufo	22
Tasting plate with choice of three kinds of the above	34

# Antipasto

## Starter

-   **Treccia Campana di bufala**  
Handmade buffalo mozzarella from Naples 36  
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.*
-  **Burrata**  
Burrata from Andria 28  
Heirloom tomatoes, Taggiasca olives, basil dressing
-  **Barbabetola**  
Oven-baked beetroot salad 28  
Goat cheese, walnuts, aged balsamic
-   **Uovo Croccante**  
“Crispy” egg 30  
Green pea coulis, black truffle, sour dough, pecorino
-  **Ricciola**  
Lightly marinated hamachi 32  
Crispy radish, caviar and acidities: green apple, ginger, lemongrass
- Carne salada**  
Black Angus beef 34  
Lettuce, chanterelles, robiola and black truffle
- Granchio**  
Warm Alaskan king crab 38  
Cannellini beans, crab juice, Iberico ham, sage

# Pastasciutta, risotto et zuppa

## Handmade pasta, risotto and soup

Zuppa di asparagi bianchi White asparagus soup Ricotta, sea urchin, sour dough	34
 Carbonara Homemade spaghetti Pecorino sabayon, pancetta, black pepper	30
 Pappardelle Country style slow-roasted lamb ragout Pecorino, crispy artichoke	36
Tortelli Stuffed with eggplant “Parmigiana” Smoked scamorza, tomatoes, basil	36
Ravioli Seared langoustine Green peas, fava beans, langoustine bisque	38
Risotto alle ostriche Special riserva Acquerello rice, Amalfi lemon Oyster, caviar, Carloforte bottarga	38
 Tagliatelle Original Bolognese ragout Tagliatelle, 24 month aged parmesan	48

# Secondo piatto

## Main course

	<b>Cotoletta alla Milanese</b>	
	Breaded milk-fed veal striploin	52
	Carrot textures, fennel confit	
	<b>Agnello al forno</b>	
	Slow-braised Dorper lamb leg	52
	Mushroom, mashed potatoes, black truffle	
	<b>Rombo</b>	
	Pan-seared turbot fillet	56
	Pumpkin, vermentino, citrus sauce	
	<b>Merluzzo</b>	
	Poached cod fillet	56
	Borlotti beans, braised baby gem, parsley	
	<b>Filetto</b>	
	Pan-seared Tajima Wagyu beef tenderloin	58
	Parsnip, salt-baked shallots, morels, red wine jus	
	 <b>Tagliata di manzo</b>	
	Roasted US Prime beef bone-in ribeye	112
	Mashed potatoes, sautéed vegetables, capperata	

# Dolce

## Dessert

	<b>Tartelletta al cioccolato</b> Warm chocolate tart Vanilla ice cream	18
	<b>Crostata al limone</b> Lemon curd, sable biscuit Italian merengue, elderflower ice cream	18
	<b>Tiramisu</b> Mascarpone mousse Espresso, chocolate textures	18
	<b>Baba</b> Neapolitan muffin with rum syrup Pineapple and vanilla compote, Chantilly, chocolate	28
	<b>Gelato</b> Italian ice cream Condiments	12