

# Dolce Vita

## ANTIPASTI

<b>BURRATA CAPRESE</b> 	34
<i>Burrata cheese from Puglia, rocket salad, parma ham, confit cherry tomatoes, basil pesto</i>	
<b>POLIPO SCOTTATO</b> 	32
<i>Slow-cooked roasted octopus, capsicum purée, potatoes, lemon chilli dressing</i>	
<b>VITELLO TONNATO</b>	30
<i>Slow-cooked veal loin, classic tuna- mayonnaise sauce, shaved parmesan cheese, warm sliced focaccia bread</i>	
<b>WAGYU BEEF CARPACCIO</b>	32
<i>Wagyu beef, confit egg yolk, parmesan cheese chips, truffle oil</i>	
<b>ZUCCA ARROSTO</b>  	26
<i>Roasted pumpkins, baby spinach salad, goat cheese, toasted walnuts, fresh berries, aged balsamic dressing</i>	
<b>INSALATA MISTA</b>  <i>Vegan option is available upon request.</i>	22
<i>Organic garden salad, cherry tomatoes, cucumbers, carrots, feta cheese crumble</i>	

## ANTIPASTI DA CONDIVIDERE

– TO SHARE

<b>TAGLIERE DI SALUMI E FORMAGGI</b> 	58
<i>Gourmet selection of fine Italian cold cuts and cheeses, olives, cherry tomatoes, pickles, nuts</i>	
<b>FOCACCIA</b> 	38
<i>Italian flatbread, mozzarella fior di latte, sautéed spinach, goat cheese crumble</i>	
<b>DOLCE VITA SIGNATURE SEAFOOD TOWER</b>  	128
<i>Freshly shucked oysters, chilled lobster, scallops, prawns, Alaskan crab leg, condiments</i>	

## PASTASCIUTTA, RISOTTO E ZUPPA

HANDMADE PASTA, RISOTTO AND SOUP

<b>MINESTRONE</b> 	18
<i>Mixed seasonal vegetables, orzo pasta, simmered in a rich broth</i>	
<b>ZUPPA DI PISELLI</b> 	18
<i>Pea soup, citrus ricotta cheese mousse, focaccia crumble</i>	
<b>TAGLIOLINI ALL'ASTICE</b>  	42
<i>Homemade black ink tagliolini, lobster, sauce, fresh basil</i>	
<b>BOTTONI AI GAMBERI</b> 	38
<i>Handmade ravioli, marinated Sicilian red prawns, prawn bisque</i>	
<b>SPAGHETTI ALLA CHITARRA</b> 	45
<i>Homemade spaghetti, aglio e olio, prawns, mussels, clams, fresh parsley, cured fish roe</i>	
<b>RISOTTO ALLA BARBABIETOLA</b>  	38
<i>Special riserva Acquerello rice, beetroot, green apple, walnuts, gorgonzola sauce</i>	
<b>CONCHIGLIE AL POMODORO</b> 	28
<i>Homemade conchiglie, classic tomato arrabbiata</i>	
<b>GNOCCHI</b> 	32
<i>Homemade potatoes gnocchi, nduja sauce, fresh stracciatella, toasted pinenuts, crispy leek</i>	
<b>SECONDI</b>	
<b>TAGLIATA</b> 	280
<i>Oven-roasted Tomahawk steak, mashed potatoes, roasted mixed vegetables, wine jus</i>	
<i>1.5kg (serves 4 persons). Please allow 40 minutes preparation time.</i>	
<b>COTOLETTA ALLA MILANESE</b>	68
<i>Pan-fried veal cutlet, rocket salad, cherry tomatoes, parmesan, roasting jus, lemon</i>	
<b>FILETTO DI MANZO</b>	72
<i>Pan-roasted black Angus beef tenderloin, pumpkin purée, roasted mushrooms, pasta tuile, red wine jus</i>	
<i>add on pan-fried foie gras</i>	
<b>AGNELLO</b> 	78
<i>Pistachio-crust rack of lamb, mashed carrots, roasted onions, lamb jus</i>	

<b>OSSO BUCO</b>	56
<i>Slow-braised veal shank, creamy mashed potatoes, red wine jus</i>	
<b>MERLUZZO</b> 	68
<i>Poached cod fillet, venere risotto, fish roe, zucchini purée, parsley oil</i>	
<b>BRANZINO IN CROSTA</b>  	108
<i>Salt-crusted sea bass, sautéed spinach, confit of cherry tomatoes potato gnocchi, prosecco sauce</i>	
<i>Serves 2 persons. Please allow 40 minutes preparation time.</i>	
<b>RANA PESCATRICE</b>	52
<i>Oven-baked Monkfish, glazed heirloom beetroot, celeriac purée, saffron potato sauce</i>	

## CONTORNI

<b>SAUTÉED SPINACH, MUSHROOMS OR ASPARAGUS</b>	10
<b>TRUFFLED FRENCH FRIES</b>	10
<b>MASHED POTATOES</b>	10
<b>BAKED POTATO</b>	10
<b>ROASTED MIXED VEGETABLES</b>	10
<b>SEASONAL BLACK TRUFFLE</b> <i>per gram</i>	22

## DOLCI DESSERT

<b>COCOA FRUIT</b>	20
<i>Banana compote, bee pollen crèmeux honeycomb, chocolate ice cream</i>	
<b>CITRUS &amp; TOMATO VACHERIN</b>	20
<i>Parmesan emulsion, yuzu parfait, shiso basil sorbet</i>	
<b>TIRAMISU</b> 	20
<i>Espresso-soaked ladyfinger biscuit, mascarpone Bavarian, vanilla ice cream</i>	
<b>BABA</b>  	20
<i>Fermented raspberry confit, almond whipped ganache, raspberry sorbet</i>	
<b>AFFOGATO</b> 	12
<i>Vanilla ice cream, almond crumble, fresh brewed espresso</i>	
<b>GELATO</b> <i>per scoop</i>	8
<i>Italian ice cream, served with crumbles and berries</i>	

 Signature Dish

 Vegetarian Selection

 Sustainable Cuisine

 Nuts

 Shellfish

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish. Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.