

DOLCEVITA

Black Truffle January Promotion

Lingua

Overnight slow braised beef tongue mille feuille
bagna cauda, pickled baby vegetables, salsa verde coulis

32

St. Paul, Justina, Gewürztraminer

☞ ☝

Vellutata di Zucca

Muscade pumpkin velouté
truffle ricotta gnocchi, toasted hazelnut, marjoram

34

Carpineto, Farnito, Chardonnay

☞ ☝

Tortelli

Stuffed with cod brandade
creamy potato leek emulsion, winter truffle

36

Santa Margherita, Pinot Grigio

☞ ☝

Maialino da Latte

Pan seared Iberico pork belly
stewed cabbage, black truffle, shallot, chamomile jus

48

Carpineto, Chianti Classico

☞ ☝

Pera, vino e bombolone

Guyot pear confit, red wine reduction, pear sorbet
warm deep fried doughnut

18

Tenute Antinori, Vin Santo del Chianti

118

4-course menu

(Vellutata di Zucca or Tortelli)

70

wine pairing additional

158

full set menu

80

wine pairing additional

Set menu is inclusive of coffee and tea

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.