

**DOLCEVITA**

## Italian Countryside

### March Promotion

#### Terrina di maiale

Slow cooked pork hock terrine, parsley, garlic coulis  
quince compote, wine jus

*St. Pauls Justina, Gewürztraminer, Alto Adige, Italy*

Or

#### Ribollita

Borlotti beans, cabbage purée, porcini mousse  
vegetable consommé, pan-toasted brioche

*Santa Margherita, Pinot Grigio, Veneto, Italy*

₹ ₹

#### Astice

Pan-seared Canadian lobster, marinated mint zucchini  
bell pepper coulis, citrus lobster veloute

*Carpineto, Farnito Chardonnay, Tuscany, Italy*

Or

#### Coroncine di pasta e manzo

Slow braised Wagyu beef ragout with small homemade pasta  
aged pecorino emulsion, black winter truffle

*Carpineto, Chianti Classico, Tuscany, Italy*

₹ ₹

#### Dessert

Pineapple honey chutney  
chamomile tea infusion soft ganache, pineapple granite  
honey chestnut tuiles, caramelized puff pastry, pabana gel

*G.D Vajra, Moscato D'Asti, Piedmont, Italy*

78

3 course menu

98

4 course menu

128

5 course menu

70

wine pairing

2101