

DOLCEVITA

Summer in Italy Promotion

June 2022

Astice

Lobster salad, cold tomato soup
citrus giardiniera, crispy tuile

Santa Margherita, Pinot Grigio, Veneto, Italy

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Zuppa di piselli

Pea soup, mascarpone mousse
focaccia croutons, guanciale

Michele Chiarlo, Gavi di Gavi, Rovereto, Piedmont, Italy

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Fusilloni

Fusilli pasta, tomato coulis
octopus and prawn ragout, olives, basil

Carpineto, Farnito, Chardonnay, Tuscany, Italy

Or

Pollo

Slow-cooked chicken breast
trombetta zucchini, roasting jus

Cusumano, Nero d'Avola Terre Siciliane IGT, Sicily, Italy

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Fig and Panna Cotta

Fig marmalade, lavender infusion, vanilla ice cream

Yalumba, Botrytis Viognier, Barossa Valley, Australia

138

4 course menu

Supplement of 70 for wine pairing

158

5 course menu

Supplement of 80 for wine pairing