

DOLCEVITA

Uni and Caviar Promotion

May 2022

Potato, caviale e riccio

Confit potato, topped with sea urchin
charcoal asparagus, white wine sauce, oscietra caviar

Santa Margherita, Pinot Grigio, Veneto, Italy

🍷 🍷

Gnocchi

Homemade gnocchi, braised leek
prawns, datterino coulis, salmon roe, sea urchin emulsion

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

🍷 🍷

Spaghetti

Homemade spaghetti chitarra
Amalfi lemon, asparagus coulis, sea urchin, oscietra caviar

Carpineto, Farnito, Chardonnay, Tuscany, Italy

Or

Rombo

Pan roasted wild turbot
marinated trombetta zucchini, oscietra caviar

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

🍷 🍷

Cannoli

Orange zesty ricotta cream, earl grey 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

2203