

# Dolce Vita

## ANTIPASTI STARTER

<b>BURRATA CAPRESE</b>  	35
<i>Burrata cheese from Puglia, rocket leaves, parma ham cherry tomato, pesto</i>	
<b>INSALATA CAPRINA</b>   	22
<i>Lettuce, heirloom tomato, goat cheese, pine nuts, lemon dressing</i>	
<b>CARPACCIO DI MANZO</b> 	35
<i>Black Angus beef, arugula, parmesan, black truffle</i>	
<b>FRITTO MISTO</b>  	35
<i>Calamari, prawn, sea bass, marinara sauce</i>	
<b>PARMIGIANA DI MELANZANE</b> 	22
<i>Baked eggplant, mozzarella cheese, tomato sauce</i>	
<b>POLPETTE</b>  	24
<i>Classic Italian chicken meatballs, slow-cooked tomato sauce</i>	

## SALUMI E FORMAGGI COLD CUT AND CHEESE *Recommended for two to three persons*

<b>ASSORTIMENTO DI SALUMI</b>	42
<i>Assorted Italian cold cuts</i>	
<b>ASSORTIMENTO DI FORMAGGI</b> 	42
<i>Assorted Italian cheese</i>	
<b>ASSORTIMENTO DI SALUMI E FORMAGGI</b> 	58
<i>Assorted Italian cold cuts and cheese</i>	

## ZUPPE SOUP

<b>MINISTRONE ALLA GENOVESE</b>  	18
<i>Mixed seasonal vegetables, tomato broth, pesto</i>	
<b>ARAGOSTA</b>  	28
<i>Boston lobster bisque, taggiasca olive, oregano</i>	

## RISOTTI SPECIAL RESERVA ACQUERELLO RICE

<b>AI FUNGHI</b>  	42
<i>Forest mushroom, black truffle</i>	
<b>AL NERO DI SEPPIA</b>   	38
<i>Squid ink, cuttlefish, bottarga</i>	

## PASTA DI GRAGNANO TRADITIONAL GRAGNANO STYLE PASTA

<b>CASARECCE ALLA NORCINA</b> 	38
<i>Short twisted pasta, sausage, porcini cream, black truffle</i>	
<b>LINGUINE ALL'ASTICE</b>  	68
<i>Roasted lobster, cherry tomato, brandy, basil</i>	
<b>FUSILLONI AL PESTO</b> 	28
<i>Ligurian basil pesto, green beans, potato</i>	

## PASTA FRESCA HANDCRAFTED ARTISANAL PASTA

<b>TAGLIOLINI AL POMODORO</b> 	26
<i>Fresh San Marzano tomato sauce, basil</i>	
<b>GNOCCHI AL GORGONZOLA</b>  	28
<i>Gorgonzola sauce, walnut</i>	
<b>RAVIOLI SPINACI E RICOTTA</b>  	32
<i>Baby spinach, ricotta stuffed ravioli, sage butter sauce</i>	



<b>LASAGNA DELLA TRADIZIONE BOLOGNESE</b>	36
<i>Layered pasta, homemade meat ragù, creamy béchamel</i>	

## BISTECCHIE 100% AUSTRALIAN BLACK ANGUS BEEF CUTS

*Served with mashed potato,  
peppercorn gravy or red wine jus*

<b>TENDERLOIN 250g</b>	84
<b>STRIPLOIN 250g</b>	68
<b>TOMAHAWK 1500g</b>	220

## LE NOSTRE FOCACCE FLAT LEAVENED OVEN-BAKED ITALIAN BREAD

<b>OLIVE</b> 	28
<i>Feta, cherry tomato, fior di latte, tomato sauce, basil</i>	
<b>PARMA</b>	36
<i>Rocket leaves, parmesan, fior di latte, tomato sauce</i>	
<b>TARTUFO</b> 	38
<i>Black truffle, wild mushroom, truffle cream, fior di latte</i>	
<b>VALTELLINA</b> 	36
<i>Bresaola, artichoke, goat cheese, nuts, fior di latte</i>	

## SECONDI MAIN COURSE

<b>BRANZINO AL CARTOCCIO</b>   	68
<i>Chilean sea bass in parchment, caponata, homegrown herbs</i>	
<b>SALMONE AL FORNO</b>  	48
<i>Oven-baked salmon, dry vermouth wine shallot sauce, asparagus</i>	
<b>POLLO ALLA PARMIGIANA</b>	43
<i>Breaded chicken breast, basil tomato sauce, melted mozzarella</i>	
<b>STINCO DI AGNELLO</b> 	58
<i>Slow-cooked New Zealand lamb shank, rosemary jus</i>	

## CONTORNI SIDES

<b>SAUTÉED SPINACH</b>	18
<b>ASPARAGUS AND PARMIGIANO</b>	18
<b>SAUTÉED MUSHROOM</b>	18
<b>BAKED GARLIC ROSEMARY POTATO</b>	15
<b>MASHED POTATO</b>	15
<b>TRUFFLE FRIES</b>	18

 Signature Dish	 Vegetarian Selection	 Gluten Free
 Nuts	 Shellfish	 Sustainably Sourced