

DOLCEVITA

Wine by the glass selection

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Nino Franco, Rustico, Valdobbiadene, Italy	NV	24

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Shaw & Smith Sauvignon Blanc, Adelaide, Australia		24

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Yalumba, Shiraz, Barossa Valley, Australia		24
Nielson by Byron, Pinot Noir, Santa Barbara, USA		26

Rose Wine

Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France		24
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Sweet Wine

G.D Vajra, Moscato d'Asti, Piedmont, Italy		24
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Sherry

Emilio Lustau, Dry Oloroso NV		24
Emilio Lustau, Moscatel "Emilin"		24

Port

Graham's, Fine Ruby		24
Graham's, 10 years old Tawny		34

Grappa

Garofoli Grappa Rosso Conero		24
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Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with Italian pickles
and Piadina Emiliana

Prosciutto di Parma Zuarina selection	32
Culatta Piacentina	32
Coppa	28
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	46






Formaggi

Selection of Italian cheeses
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubriaco prosecco grapes	22
Gorgonzola dolce DOP	22
Semi morbido al Tartufo	22
Pecorino Romano	22
Tasting plate with choice of three kinds of the above	34

Antipasto

Starter

-   **Treccia Campana di bufala** 38
Handmade buffalo mozzarella from Naples
Served with condiments
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
-   **Sgombro** 36
Lightly marinated mackerel
Tomato water dressing, pickled cucumber, choux puff
Mascarpone and caviar
- Tartare di manzo** 32
Wagyu beef tartare
Marinated cauliflower, crispy rice tuille
Homemade almond milk
-  **Tortino di zucca e zucchini ripiena** 28
Cold pumpkin flan with stuffed ricotta zucchini
Goat cheese, pumpkin seed, aged balsamic vinegar
Capsicum coulis, parsley essence

Pastasciutta, gnocchi et zuppa

Handmade pasta, gnocchi and soup

-  **Zuppa di Patate e Porri** 28
Agrid potato and leek velouté
Ricotta mousse, crispy leek, focaccia croutons
-  **Linguine Liguori** 36
Linguine with white wine sauce
Aromatic citrus oil, mussels, clams and whipped parsley
- Gnocchi** 34
Homemade saffron gnocchi
Spinach coulis, buffalo ricotta espuma, chicken liver ragout
-  **Tortelli** 36
Homemade stuffed tortelli with brie mousse
Porcini mousse, sautéed oyster mushroom, black truffle
Creamy caper sauce



Secondo piatto

Main course

-  **Anatra al forno** 48
Roasted duck breast
Carrot and ginger mash, spinach mousse, roasting jus
Crispy roll stuffed with confit duck leg
-  **Filetto** 58
Pan-roasted Sanchoku Wagyu beef tenderloin
Braised eggplant, smoked mashed potatoes
Cherry tomato carpaccio, red wine jus
- Asticc** 56
Pan-seared Maine lobster
Served with potatoes, steamed cannolo
Oscietra caviar, roasted tomato coulis, lobster bisque
-  **Rombo** 54
Oven baked wild turbot fillet
Glazed with fish stock béchamel, cauliflower texture
Saffron and potato dashi sauce

Dolce

Dessert

Apricot flourless cocoa beans	
Kidavao chocolate mousse	16
Yeast-infused Kidavao crèmeux, frozen flourless chocolate sponge	
Caramelised Brazil nuts, apricot compote	
 Pineapple and camomile panna colta	
Camomile infused panna colta	16
Pineapple honey chutney, caramelised puff pastry	
Crème fraîche ice cream	
 Tiramisu	
Mascarpone pâte à bombe	16
Coffee praline, cocoa soil, custard emulsion	
Gelato	
Italian ice cream	8
Served with condiments	