

DOLCEVITA

Wine by the glass selection

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Nino Franco, Rustico, Valdobaddiane, 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
Lethbridge, Pinot Noir, Geelong, Australia		26

Rose Wine

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

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		24
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Sherry

Emilio Lustau, Dry Oloroso NV		22
Emilio Lustau, Moscatel "Emilin"		23

Port

Quinta Do Noval, Colheita 2000		32
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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	28
Culatta Piacentina	28
Coppa	22
Mortadella	20
Salame Milano	20
Tasting plate with choice of three kinds of the above	42





Formaggi

Selection of Italian cheeses
Served with homemade marmalades

30 month aged parmesan	20
Taleggio DOP	20
Ubriaco prosecco grapes	20
Gorgonzola dolce DOP	20
Semi morbido al Tartufo	20
Pecorino Romano	20
Tasting plate with choice of three kinds of the above	34

Antipasto

Starter

-   **Treccia Campana di bufala** 34
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.*
-  **Capasanta** 34
Lightly marinated Hokkaido scallops
Yuzu vinaigrette, crispy green apple, lemon lime sorbet
- Fegato d'anatra e Piccione** 32
Foie gras terrine and poached pigeon breast
Apricot jam, coffee, oven baked pan brioche
-  **Asparagi** 26
Marinated blanched white asparagus
Frisee salad, feta cheese, orange, aged balsamic vinegar

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

- Zuppa di Piselli*
Sweet green pea velouté 28
Ricotta mousse, kumquat, fava beans, focaccia croutons
- Risotto Cacio e Pepe*
Special Riserva Acquerello rice 36
Seared Norway langoustine, pecorino, chives, cocoa
-  *Spaghetti Chittara*
Wild pork luganega ragout 32
Yellow datterino coulis, roasting thyme jus
-  *Fagottello*
Home made stuffed ravioli with crab 34
Lobster emulsion, Amalfi lemon essence, matcha



Secondo piatto

Main course

	Anatra all'Apicio Apicius style aged and glazed duck Baked heirloom beets, red berries jam, roasting jus	48
	Filetto Pan-roasted Sanchoku wagyu beef tenderloin Braised mushrooms, porcini compote, black truffle, veal jus	48
	Ricciola Poached Amberjack Sautéed broccolini, candied onion, spicy arrabbiata broth	46
	Sogliola Pan-seared Dover sole fillet Stuffed with anchovies and spinach, creamy mussel sauce	48

Dolce

Dessert

<p>Tortino Al Cioccolato</p>	
<p>Guanaja 70% chocolate lava</p>	16
<p>Caramel Cointreau anglais, vanilla ice cream</p>	
<p> Cannoli</p>	
<p>Ricotta cream cheese</p>	16
<p>Yuzu parfait, earl grey lemon infusion, orange granite</p>	
<p> Tiramisu</p>	
<p>Mascarpone mousse</p>	16
<p>Espresso, soaked lady fingers biscuit, chocolate textures</p>	
<p>Gelato</p>	
<p>Italian ice cream</p>	8
<p>Served with condiments</p>	