

Dolce Vita

FESTIVE WEEKDAY SET LUNCH

24 NOVEMBER 2025 - 4 JANUARY 2026

SGD 58 PER PERSON
THREE-COURSE

ANTIPASTI

STARTER - Choose one

PANZANELLA

Hand-torn sourdough, heirloom tomato, arugula, parmesan cheese, pickled red onion, cucumber and basil

or

PEPERONI 'MBUTTUNATI *Additional SGD 8*

Codfish stuffed with Napoli bell peppers, mint, capers guazzetto

or

CARPACCIO DI MANZO

Beef tenderloin carpaccio, rocket salad, parmesan, aged Modena balsamic vinegar

or

MINISTRONE ALLA GENOVESE

Mixed seasonal vegetables, tomato broth

or

VELLUTATA DI ARAGOSTA *Additional SGD 12*

Canadian lobster velouté, palm hearts, kaffir lime

CONTORNI

SIDES

Additional SGD 15 per selection

SAUTÉED SPINACH

ASPARAGUS AND PARMIGIANO

SAUTÉED MIXED VEGETABLES

MASHED POTATO

TRUFFLE FRIES

SECONDI

MAIN COURSE - Choose one

CASARECCE ALLA NORCINA

Short twisted pasta, sausage, porcini cream, black truffle

or

SPAGHETTINI VONGOLE E GAMBERI

Thin spaghetti, clam, prawn, garlic, white wine sauce

or

GNOCCHI SARDI DEL CONTADINO

Traditional Sardinian pasta in aglio e olio and peperoncino, slow-cooked tomato reduction, fresh basil, pumpkin seed

or

POLLO ALLA PARMIGIANA

Breaded chicken breast, basil tomato sauce, melted mozzarella

or

FILETTO DI PESCE AL CARTOCCIO *Additional SGD 22*

Chilean sea bass in parchment, caponata, homegrown herbs

or

BLACK ANGUS STRIPLOIN 200g *Additional SGD 22*

Butternut squash, oyster mushroom, mulled wine jus

DOLCE

DESSERT - Choose one

PANNA COTTA

Classic Italian cream, fresh berries

or

GELATO

Italian ice cream served with crumbles and berries

or

FRUTTA FRESCA

Seasonal fruit platter

WINES

BY THE GLASS

Additional SGD 20 per glass

Elevate your dining experience with sommelier pairing of Red, White, Rosé, or Prosecco.



Signature Dish



Vegetarian Selection



Gluten Free



Vegan



Pork



Nuts



Shellfish



Sustainably Sourced