



A DECADE OF FLAVOURS TEN YEARS OF LA DOLCE VITA

For ten years, our kitchen has been a canvas of passion and tradition. To mark this milestone, we have gathered our ten most beloved creations, each a story on a plate, from soul-warming Italian classics to sun-kissed coastal creations.

Join us in celebrating the journey, savouring the present, and raising a toast to many more delicious years to come.

DISCOVER OUR MENU

2015

2016



Burrata Pugliese \$25++

Burrata, Rocket Salad,
Cherry Tomato, Olive
D, V



Spaghetti alle Vongole \$28++

Spaghetti, Clams, White Wine,
Parsley, Garlic, Black Pepper
A, G, SH



Zuppa di Pesce \$88++

Fish Stew with Whole Lobster,
Prawns, Clams, Fish, Octopus,
Tomato, Garlic Bread
A, G, SE, SH



Tiramisu Classico \$12++

Savoardi Ladyfingers, Mascarpone,
Coffee, Cocoa Powder
D, E, G, V

2017

2018



Rigatoni all'Amatriciana \$22++

Rigatoni, Fresh Tomato Sauce,
Pecorino Romano Cheese,
Bacon, Basil, Tomato
D, G, P



Parmigiana di Melanzane \$22++

Eggplant, Parmesan Cheese, Tomato
D, G, V



Tagliata di Manzo, Rucola e Grana \$48++

200-day Stockyard Grain-Fed
Angus Beef Tenderloin (MBS 2 - 4),
Parmesan Cheese, Cherry,
Tomato, Beef Jus
A, D

2019



Tagliatelle Ai Porcini e Tartufo di Norcia \$32++

Tagliatelle, Italian Pork
Sausage, Porcini Mushrooms,
Black Truffle Sauce
D, G, P

2022

2023



Panna Cotta con Sciropo di Amarene \$12++

Panna Cotta, Vanilla Essence,
Sour Cherry Coulis
D, V



Polpo Alla Plancia \$42++

Grilled Mediterranean Octopus,
Potato Cream, Mixed Salad
SE