

# Dolcetto

## MERCATINO FOOD MENU

### SALAD AND ANTIPASTI

Pear Pecorino – La Decana Green Pear, Soncino salad, Pecorino Romano, Giuseppe Giusti Agrodolce Balsamic Vinegar -\$24

Tuna Salad – Pepper-crusted Tuna, organic greens, ligurian EVOO-\$26

### BRUSCHETTE (2 Pcs)

Al Pomodoro 12

Culatello e Robiola 25

Bresaola e Gorgonzola 18

Burrata e Acciughe 25

### SHARING PLATTERS

Cold Cuts with bread baskets and accoutrements \$35

Cheese, with bread baskets and accoutrements \$38

### SOUP

Pumpkin Soup - Oven-baked Butternut Squash, pumpkin seeds, basil oil \$12

### PIZZETTA

Margherita San Marzano Tomato Sauce, Mozzarella Fior di Latte, Oregano \$16

Sweet Banana Nutella Malacca Banana, Nutella, Mascarpone Cheese, Almond (Torta) \$20

Diavola San Marzano, FDL, Spicy Spianata Calabria Salami, Chili Flakes \$22

Prosciutto SM, FDL, 18-month aged Parma Ham, Rocket Salad, Parmigiano Reggiano \$28

Truffle Burrata M FDL, Putignano Burrata, Norcia Fresh Black Truffle \$31

### PASTA

Orecchiette Pachino tomato and Basil 18

Gnocchetti Sardi with Cream and pork sausage Ragout 24

Strigoli with Pesto and Prawn Sauce 28

Wagyu Beef Lasagna – 12 hours slow cooked wagyu beef Bolognese with parmigiana reggiano, fresh Neapolitan mozzarella, housemade pasta -\$28

### MAINCOURSE

Salmon alla M – Baked Norwegian Salmon Meditteraan style with Pachino Tomato, Balsamic Vinegar, Taggiascha Olives, Lemon Zest, salad on the side -\$30

Mussels alla Marinara – Mediterranean/ Puglian Black Mussels, Garlic, Anchovies, White Wine, Heirloom Tomato Sauce, Fresh Basil -\$26

Panini di latte with Beef Sfilacci – Milk panini, Australian Angus Beef – Marinated in BBQ sauce + slow cooked for 24 hours + Pulled –, Bra Tenero Cheese -\$28

Wagyu Beef Roll with Taleggio Cheese 38

Prawns Skeward with Artichoke 36