**Aperitifs**

- A flute of prosecco 15 cl: €3.10
- Kir (white wine with liqueur) 15 cl: €3.90
- Italian kir (prosecco with liqueur) 15 cl: €4.70
- The famous Aperol Spritz 25 cl: €6.50

**The Gourmet crossing Menu**

**£34.20**

- Parma ham and mozzarella
- Creamy burrata and semi-dried tomatoes, pesto, hazelnuts and focaccia
- Fisherman hot-pot with Martini Dry sauce
- Piemontese raviolini on cream of parmesan
- Seafood linguine in persillade
- Pan-fried foie gras and brandy risotto (€3 extra)
- Real Frito Misto
- Grilled beef rib steak by itself or with gorgonzola
- Grilled fish & seafood with black Venere rice (€3 extra)
  - Sea bass, swordfish, prawn and squid

**The Mediterranean Menu**

**£25.50**

- Crispy Panko prawns with mango chutney
- Tomato and mozzarella
- Parma ham and mozzarella
- Gnocchi with gorgonzola or Genovese pesto
- Dolce Vita crispy Caesar salad
- Tagliatelle bolognese tradition or veggie
- Milanese-style chicken escalope (€3 extra)
  - Chips and vegetable fritters
- Ice cream (3 scoops)
- Fruit salad and vanilla ice cream
- Traditional tiramisù

**Today’s Suggestion**

**£7.30**

- Pancetta and goat cheese salad
- Crouton of goat cheese wrapped in warm pancetta, with roasted tomatoes and prunes
- Dolce Vita’s crispy Caesar salad
  - Breaded chicken, focaccia, shavings of parmesan, capers and Caesar dressing
- Crispy butterfly prawns Caesar salad
  - Breaded prawn, focaccia, shavings of parmesan, capers and Caesar dressing
- Ocean salad
  - Smoked salmon, mango, green asparagus, potato, dill and pink peppercorn
- Charcuterie & cheese platter
  - A selection of Corsican and Italian charcuterie and cheese

**Salads & Platters**

**£15.90**

- Gnocchi with gorgonzola or Genovese pesto & pine nuts
- Our collection of tagliatelle Bolognese:
  - Veggie with vegetable and lentils “Bolognese”
  - Tradition with meats and Italian raw ham
  - Fisherman with seafood Bolognese
- Piemontese raviolini on cream of parmesan
- Seafood linguine in persillade
- Pan-fried foie gras and brandy risotto

**Pasta**

**£19.60**

- Milanoese-style chicken escalope
  - Chips, crispy vegetable fritters and salad
- Grilled beef rib steak by itself or with gorgonzola, bearnaise or pepper sauce
- Crushed potato and caramelized fig with cinnamon
- Grilled fillet of beef with veal jus
  - Tatine tomato and potato ‘mille-feuille’

**Meat**

**£21.50**

- Sustainable fishing cod back
  - Cream of edamame with ginger and potato chips
- Real Frito Misto (fried seafood and fish)
- Crispy vegetables fritters
- Grilled fish & seafood with black Venere rice and citrus white butter sauce
  - Grilled sea bass, swordfish, prawn and squid served with Venere rice

**Fish & Seafood**

**£22.40**

- Ask for it

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**Starters**

- A selection of 6 bruschettine to tide you over
- A plate of Italian antipasti
  - Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia
- Frito misto to nibble on
  - Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our own tartare sauce
- Crispy Panko prawns with mango chutney
- Creamy burrata semi-roasted tomatoes, pesto, hazelnuts and focaccia
- Poached free range egg with Patrimonio wine sauce and lonzu
- Parma ham and mozzarella
- Fisherman hot-pot with Martini Dry sauce
  - Seafood, prawns and sustainable fishing cod back

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**Starter to share**

- A selection of 6 bruschettine to tide you over
- A plate of Italian antipasti
- Frito misto to nibble on
- Crispy Panko prawns with mango chutney
- Creamy burrata semi-roasted tomatoes, pesto, hazelnuts and focaccia
- Poached free range egg with Patrimonio wine sauce and lonzu
- Parma ham and mozzarella
- Fisherman hot-pot with Martini Dry sauce
**White wine**

<table>
<thead>
<tr>
<th>Corsica</th>
<th>Glass 15 cl</th>
<th>37.5 cl</th>
<th>75 cl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Patrimonio AOP - Clos San Quilico (*50 cl)</td>
<td>–</td>
<td>€15.90</td>
<td>€24.70</td>
</tr>
<tr>
<td>Patrimonio AOP - Clos Teddi ou Gentile BIO</td>
<td>€5.90</td>
<td>€13.70</td>
<td>€27.20</td>
</tr>
<tr>
<td>Patrimonio AOP - Grande Expression – Gentile BIO</td>
<td>–</td>
<td>–</td>
<td>€35.80</td>
</tr>
</tbody>
</table>

**Burgundy**

| Chablis AOC - Albert Bichot | – | €15.60 | €31.20 |

**Toscany - Sicily - Sardinia**

| Poggio ai Ginepri IGT - Tenuta Argentiera | €5.50 | €12.70 | €24.90 |
| Sicilia DOC - Grillo SurSur - Donnafugata | – | €13.90 | €26.50 |
| Vermentino di Gallura DOCG – Atlantis (*50 cl) | – | €14.90 | €22.50 |

**Rosé wine**

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</tr>
<tr>
<td>Patrimonio AOP - Domaine Gentile BIO</td>
<td>–</td>
<td>€13.70</td>
<td>€27.20</td>
</tr>
<tr>
<td>Corse Calvi AOP - Clos Landry rosé Gris</td>
<td>–</td>
<td>–</td>
<td>€28.80</td>
</tr>
<tr>
<td>Patrimonio AOP - Clos Teddi</td>
<td>–</td>
<td>€13.70</td>
<td>€27.20</td>
</tr>
<tr>
<td>Patrimonio AOP - Grande Cuvée – Clos Teddi</td>
<td>–</td>
<td>–</td>
<td>€31.90</td>
</tr>
</tbody>
</table>

**Var & Toscany**

| Côtes de Provence AOC - La Borie – Gauthier | €5.20 | €12.20 | €23.50 |
| Bolgheri DOC - Poggio ai Ginepri - Tenuta Argentiera | – | €12.70 | €24.90 |

**Red wine**

<table>
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<td>€15.90</td>
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<td>–</td>
<td>€13.70</td>
<td>€27.20</td>
</tr>
<tr>
<td>Patrimonio AOP - Grande Expression – Gentile BIO</td>
<td>–</td>
<td>–</td>
<td>€33.80</td>
</tr>
<tr>
<td>Patrimonio AOP - Grande Cuvée – Clos Teddi</td>
<td>–</td>
<td>–</td>
<td>€33.80</td>
</tr>
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</table>

**Rhône**

| Brouilly AOC - Roche Rose – Albert Bichot | €5.40 | €12.80 | €24.50 |

**Piemont & Venetie**

| Dogliani DOCG - San Luigi - Chionetti BIO | €5.60 | €13.60 | €25.50 |
| Barbera Alba DOC - Vignota - Conterno Fantino | – | €15.50 | €28.90 |
| Barolo DOCG - Primo - Chionien | – | – | €42.00 |
| Valpolicella DOC - Classico Superiore - Zenato | – | €13.90 | €26.90 |

**Toscany & Sicily**

| Brunello di Montalcino DOCG – M. de Frescobaldi | €25.50 | €40.00 |
| Chianti DOCG - Castiglioni – M. de Frescobaldi | €4.90 | €11.80 | €22.60 |
| Nero d’Avola DOC - Sherazade - Donnafugata | – | €13.90 | €26.50 |

**Beer**

| Moretti 33cl | €4.50 |
| Pietra 33cl | €5.00 |
| Grosdi 45 cl | €7.50 |
| Heineken 33 cl | €4.50 |

**Mineral water**

| Zilla still mineral water 1 l | €4.50 |
| St Georges still mineral water 1 l | €4.50 |
| Panna still mineral water 75 cl | €4.90 |
| Grezza sparkling mineral water 1 l | €6.40 |
| San Pellegrino sparkling mineral water 75 cl | €4.30 |

**Soft drinks**

| Coca-Cola, Fanta, Sprite 33 cl | €2.90 |
| Pago fruit juice 20 cl | €3.00 |

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**Cheese, desserts & treats**

- Selection of three Corsican and Italian cheeses €8.30
- Ice cream (3 scoops) €5.90
- Caramelized mango with tangerine ricotta €6.50
- Fresh fruit salad and vanilla ice cream €6.90
- Coconut panna cotta with mango coulis €6.90
- Chocolate mousse with melted Guérande saltwater taffy €7.00
- Traditional Tiramisù €7.10
- Apple tarte Tatin and vanilla ice-cream €7.10
- Crème brûlée with caramelised hazelnuts €7.20
- Tiramisù with chestnut €7.50
- Rum Baba €7.90

Corsican* artisanal ice cream €8.20

3 scoops choice:
- Vanille canistrelli, castagna canistrelli, brocchiu arbouse, ricotta prugне, bbcio di corse

* ICED LIMONCELLO €3.90

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**Hot drinks**

- Café gourmand €6.90
- Chocolate mousse: panna cotta, macaron canistrelli

- Espresso €2.60
- Capuccino €2.80
- Teas and herbal teas €2.90

**Liqueurs**

- Dolce 5 cl €5.00
- Sambuca, Myrthe, Get 27
- Vita 4 cl €6.50

- Grappa, Muscat San Quilico, 5-year old Ballantine’s, Cognac

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**Champagne & Sparkling wine**

- Champagne Moët & Chandon 75 cl or Laurent-Perrier €6.00
- Moët & Chandon Champagne 37.5 cl €35.50
- Dom Pérignon Champagne 75 cl €180.00
- Prosecco Canevil 75 cl €27.90

* Our favorites. Vegetarian dishes

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Significant proportion of our menu is prepared on basis of fresh ingredients. Some products are originally from local farms. We take care of your allergies: all staff members are trained in case of an allergic reaction. Our food is cooked from scratch, Argentine or Italian, a list of known allergens is on your request on request (food-regulation Law N° 1731/2015) – should duties be harmful to your health, please with moderation.