

DOLCE VELOCE

Cicchetti Wine Bar.

by Jade Kolker



Situated right next to Dolce Vita in Fairfax, Dolce Veloce Cicchetti Wine Bar features reasonably priced and delicious food and wine that make you want to keep ordering! In case you didn't know, "Cicchetti" are small plates, similar to Spanish tapas, which offer smaller servings, and therefore more options when dining. Owner and Italy native Giuseppe Ricciardi created Dolce Veloce with the comfortable, intimate feeling of an authentic Cicchetti bar in mind, and its Italian fare complements the relaxed atmosphere. They also offer an excellent selection of wines for the wine connoisseur, or if you simply want to try out a glass recommended by the sommelier.

With the prices ranging from \$2.75 to \$10.99, the menu clearly shows a variety of choices ranging from paninis to Zucchini Fritti. Luckily enough, the inexpensive prices allow for patrons of Dolce Veloce to order to their heart's content.

Upon arriving just before 7pm on a Wednesday night, my friend and I were in luck as their happy hour was just ending and we could take advantage of their offers. We immediately ordered their Patate Fritte to share; wedged and fried sweet and Idaho Potatoes served with sprinkled cheese and truffle oil. It was an excellent start to the meal, and a delightful, light glass of Dolce Vita Pinot Grigio accompanied this appetizer.

The "Pizza Cones" intrigued us, so I decided to try the Sausage and Pepperoni, while my friend tried the Mushroom and Spinach Cone. We were pleasantly surprised when they came out to us in a conical apparatus enveloped in newsprint-patterned tissue paper. We decided to take the neater route in cutting the cone, but one could also

take an ice cream cone approach in delving into this clever presentation!

What you order is enough to be shared between two people, so I chose to order the Capri; grilled calamari served with balsamic dressing over baby spinach. It includes three of my favorite things, and the tartness of balsamic complemented the tender ring of calamari. The baby spinach was a nice addition as it balanced the flavors of the baby squid. My friend ordered the Risotto ai Gamberi, which is rice sautéed with four large shrimp with toasted bits of pancetta. I sampled her risotto and its creamy texture paired with the shrimp was a delicious combination. That genuine Italian flavor was present in both dishes, and the pleasant ambiance made for a wonderful dining experience.

Our friendly server asked if we'd like dessert; of course we had to at least see a menu! That menu turned out to be a beautiful presentation that the server held out on a dessert tray. There were many options ranging from the classic cannoli to a fig tart; I chose the three-chocolate mousse and my friend picked the pineapple sorbet, served in a hollowed out pineapple. Both were decadent in their varying flavors. The chocolate mousse was drizzled in chocolate sauce and layered with white chocolate mousse, milk chocolate mousse in the middle, then rich chocolate cake on the bottom. The dessert was the perfect end to a superb meal; I definitely plan on returning to try even more Cicchetti!

Dolce Veloce
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