



LA DOLCE VITA MENU

STARTERS

CALAMARI FRITTI 9.55

DEEP FRIED SQUID SERVED WITH GARNISH AND TARTARE SAUCE

FUNGHI FRITTI (V) 8.35

DEEP FRIED MUSHROOMS FILLED WITH BRIE AND SERVED WITH GARLIC MAYO AND GARNISH

PANE ALL'AGLIO (V) 4.75

GARLIC BREAD

ADD CHEESE FOR AN EXTRA 1.20

ASPARAGI MILANESE 9.55

FRESH ASPARAGUS WRAPPED IN PARMA HAM AND BAKED WITH PARMESAN BUTTER

MOZZARELLA AL PESTO 8.35

ROLLED MOZZARELLA FILLED WITH FRESH TOMATO AND PESTO

BRIE FRITTO (V) 9.55

BRIE WRAPPED IN FILO PASTRY AND SERVED WITH RASPBERRY COULIS

GAMBERONI AGRO DOLCE (F)

10.75

PEELED KING PRAWNS PAN FRIED IN HONEY, BROWN SUGAR, SPRING ONIONS, CHILLI AND REDUCED BALSAMIC

CAPELANTE (F) 13.15

FRESH SCALLOPS WRAPPED IN PANCETTA, PAN FRIED AND SERVED ON A BED OF ROCKET TOPPED WITH REDUCED BALSAMIC AND PARMESAN SHAVINGS

ANTIPASTO MISTO 9.55

A SELECTION OF CURED MEATS

BRUSCHETTA TRADIZIONALE 8.35

TOASTED HOMEMADE BREAD TOPPED WITH MARINATED FRESH TOMATO

PASTA

SPAGHETTI CARBONARA 10.75

COOKED WITH PANCETTA, PARMESAN, EGG AND CREAM

SPAGHETTI BOLOGNESE 10.75

WITH HOMEMADE BOLOGNESE SAUCE

SPAGHETTI DELLO CHEF 11.95

COOKED WITH BABY SPINACH, CHERRY TOMATO, PEPPERONI SAUSAGE, MUSHROOMS, GARLIC, CHILLI AND OLIVE OIL

PENNE ARRABIATA 9.55

TOMATO AND CHILLI

RIGATONI SICILIANA 10.75

COOKED WITH AUBERGINES AND TOMATO. TOPPED WITH GRATED RICOTTA CHEESE

FETTUCCINE POLLO FUNGHI 11.95

COOKED WITH CHICKEN, MUSHROOMS, CREAM AND WINE

FETTUCCINE POLPETTE 10.75

MEATBALLS WITH TOMATO SAUCE

FETTUCCINE ASPARAGI E

SALMONE 11.95

COOKED WITH SMOKED SALMON, ASPARAGUS AND A TOUCH OF CREAM AND TOMATO

LINGUINE FRUTTI DI MARE (F)

13.15

MIXED SEAFOOD IN GARLIC, OLIVE OIL AND TOMATO

LINGUINE DOLCE VITA (F) 15.55

COOKED WITH KING PRAWNS, SCALLOPS, SPRING ONIONS, CHILLI CHERRY TOMATO AND WINE

LASAGNA CASARECCIA 10.75

HOME MADE LASAGNA

LA DOLCE VITA MENU

ALL MAIN DISHES ARE SERVED WITH A SELECTION OF VEGETABLES AND SAUTÉ POTATOES

PIZZA

MARGHERITA 9.55

MOZZARELLA CHEESE AND TOMATO

PEPPERONI 10.75

MOZZARELLA CHEESE, TOMATO AND PEPPERONI SAUSAGE

MAMMA MIA 11.95

MOZZARELLA CHEESE, MUSHROOMS, HAM PEPPERONI SAUSAGE AND GARLIC

VEGETARIANA (V) 10.75

MOZZARELLA CHEESE AND MIXED VEGETABLES

4 STAGIONI 11.95

HAM, MUSHROOMS, ARTICHOKE, MOZZARELLA CHEESE, TOMATO, OLIVES AND ANCHOVIES

VESUVIO 10.75

MOZZARELLA CHEESE, TOMATO, PEPPERONI SAUSAGE, ONIONS, PEPPERS AND JALAPENOS

CALZONE 11.95

MOZZARELLA CHEESE, TOMATO, HAM AND MUSHROOMS BRUSHED WITH GARLIC OIL AND FOLDED IN HALF

PARMIGIANA 11.95

AUBERGINES, MOZZARELLA CHEESE, TOMATO AND PARMESAN SHAVINGS

MAINS

POLLO PEPPERONI 15.55

CHICKEN BREAST COOKED WITH ROASTED PEPPERS AND CHILLI IN A CREAM SAUCE

POLLO SOFIA 15.55

CHICKEN BREAST COOKED WITH ASPARAGUS AND TOPPED WITH MELTED MOZZARELLA IN WINE SAUCE

POLLO MILANESE 15.55

CHICKEN IN BREADCRUMBS

VITELLO SALTIMBOCCA 19.15

VEAL TOPPED WITH PARMA HAM AND SAGE IN A WHITE WINE SAUCE

VITELLO DOLCE VITA 20.35

VEAL COOKED WITH SHALLOTS, TRUFFLE CREAM AND BRANDY SAUCE

FEGATO RUSTICO 19.15

CALVES LIVER, PAN FRIED AND SERVED ON A BED OF SHALLOTS AND ROASTED PANCETTA TOPPED WITH REDUCED BALSAMIC

FILETTO AL PORTO 23.95

FILLET STEAK PAN FRIED AND COOKED WITH REDUCED PORT AND TOPPED WITH DOLCE LATTE

FILETTO PORCINI 23.95

FILLET STEAK COOKED WITH WILD MUSHROOMS, SHALLOTS, BRANDY AND WINE SAUCE

ITALIAN PLATTER FOR 2 17.95 | FOR 4 26.95

CALAMARI, PATE, BRUSCHETTA, CURED MEATS, FUNGHI FRITTI (BREADED MUSHROOMS), DEEP FRIED BRIE, ROCKET & PARMESAN WITH HOMEMADE BREAD & OLIVES

SIDE ORDERS

MIXED SALAD 3.55 GREEN SALAD 3.55 ROCKET AND PARMESAN 4.75 ZUCCHINE FRITTE 3.55
TOMATO AND ONIONS 3.55 SAUTÉ POTATO 3.55 CHIPS 3.55 MIXED VEGETABLES 4.75

(V) SUITABLE FOR VEGETARIANS (N) CONTAINS NUTS OR TRACES. SOME OF OUR ITEMS MAY CONTAIN NUTS OR OTHER ALLERGY SENSITIVE INGREDIENTS. IF YOU HAVE ANY QUERIES ABOUT OUR MENU OUR SERVERS WILL BE HAPPY TO ASSIST YOU.