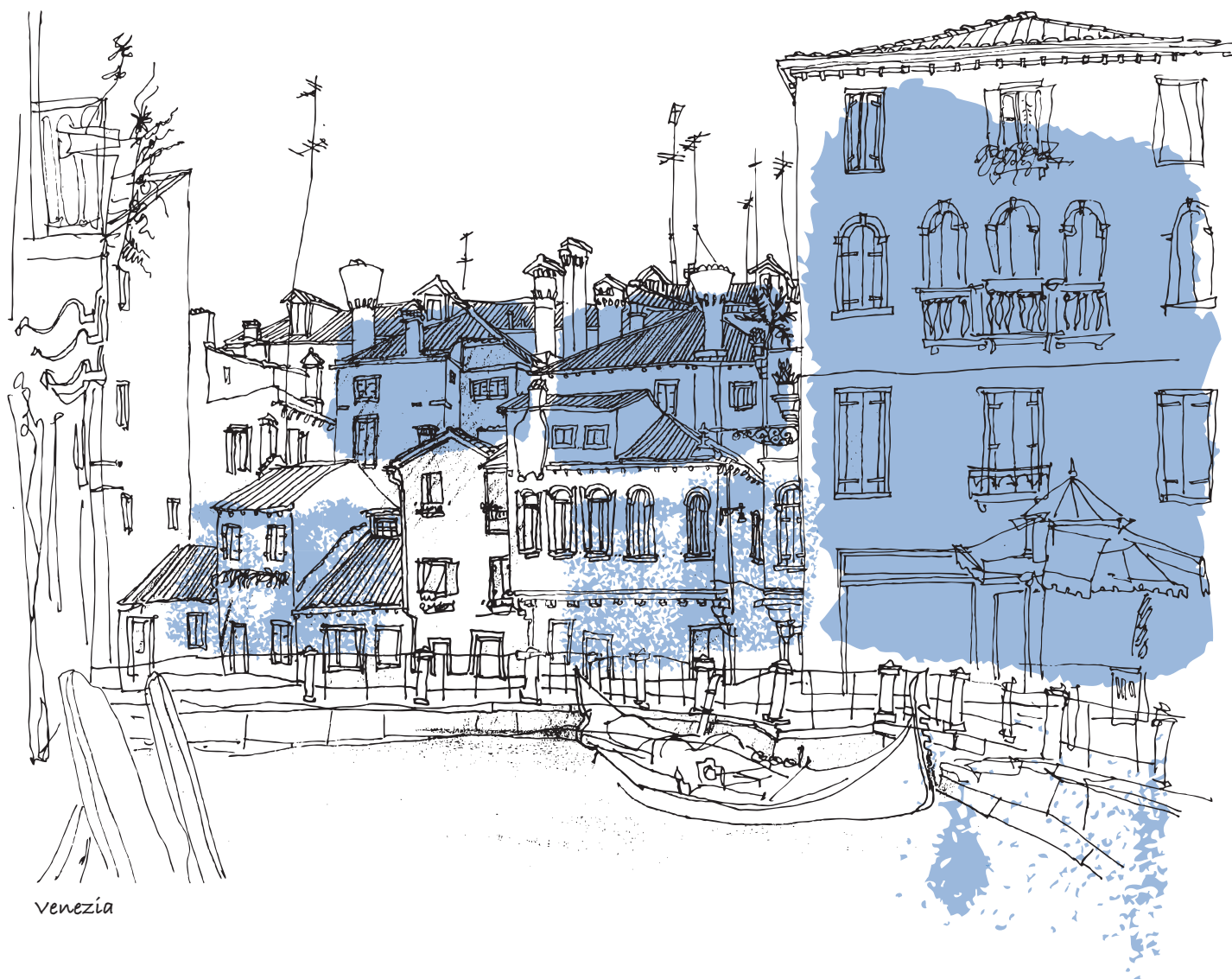


LA DOLCE VITA

Cucina Italiana

IL NOSTRO MENU

MENU - ENGLISH VERSION



Venezia

ANTIPASTI STARTERS

Insalata mista <i>Mixed salad</i>	8
Tartar di salmone marinato <i>Tartar of marinated salmon with wasabi mayo</i>	16
Insalata caprese <i>Salad of tomato, mozzarella and fresh basil</i>	9
Carpaccio genovese <i>Thin sliced filet of beef with basil, pesto, Parmesan cheese and balsamico vinegar</i>	14
Ostriche <i>Dutch oysters raw or gratin from the oven</i>	a piece 4
Insalata Cesare <i>Caesar salad with boiled chicken, bacon, croutons and caesar dressing</i>	15
Vitello tonnato <i>Thin sliced filet of veal, dressed with tuna creme</i>	13
Capesante alla griglia con crema di porro <i>Grilled sea scallops from the grill in cream of leek</i>	17
Saute di vongole <i>Sauteed clams with garlic and white wine</i>	16
Cozze al pomodoro <i>Mussels in spicy tomato sauce (seasonal)</i>	13
Crostini al fegato d'oca e tartufo <i>Baked foie gras on toast with truffle sauce</i>	18
Antipasto misto (minimo 2 persone) <i>Mix of 5 starters fish and meat (minimum 2 persons)</i>	p.p. 24

PRIMI PIATTI E ZUPPE

PASTA DISHES AND SOUPS

Ravioli al tartufo <i>Homemade pasta (3 pieces) with truffle cream</i>	12
Spaghetti alle vongole <i>Spaghetti with clams</i>	16
Linguine allo scoglio <i>Linguine with different crustaceans, shellfish and fresh fish also satisfies as a main course</i>	25
Risotto al tartufo e gamberi <i>Italian rice with gambas and truffle</i>	17
Linguine al Astice <i>Linguine with half lobster</i>	23
Tagliatelle porcini <i>Lint pasta with forest mushrooms</i>	15
Minestrone <i>Double drawn beef broth with fresh vegetables</i>	7

SECONDI MAIN COURSES

Saltimbocca alla romana <i>Fillet of veal with Parma ham, white wine and sage</i>	23
Carré d'agnello al forno <i>Lamb rack from the oven</i>	25
Filetto al pepe verde <i>Tenderloin with green pepper sauce</i>	25
Coscia d'agnello al forno <i>Gently cooked lamb shank, for 12 hours vacuum steamed at low temperature</i>	27
Filetto rossini <i>Tenderloin with foie gras, red port sauce and juniper</i>	32
Filetto al parmigiano <i>Tenderloin with Parmesan cheese sauce and balsamic vinegar sauce, covered with carpaccio</i>	27
Scorfano al pomodoro e basilico <i>Baked redfish fillet with cherry tomatoes and basil</i>	23
Gamberoni Saltati <i>Baked wild gambas with chilli pepper and garlic</i>	26
Filetto di spigola con crema di mascarpone <i>Grilled seabass fillet with mascarpone cream and lemon</i>	25
Cacciucco livornese <i>Rich-filled Italian fish soup (Take note: to be eaten with your hands, not with a spoon)</i>	28
Sogliola <i>Baked sole (500-600 grams) with butter lemon sause (seasonal)</i>	35
Astice La Dolce Vita <i>Fresh whole lobster, chef's choice (crack free)</i>	35

All main courses are served with potatoes and vegetables

MENU PER BAMBINI CHILDREN'S MENU

Zuppa di pomodoro <i>Tomato soup</i>	6
Spaghetti Aglio e Olio e Peperoncino <i>Spaghetti with garlic, olive oil and chilly peppers</i>	9
Lasagna <i>Lasagna</i>	12
Spaghetti Bolognese <i>Spaghetti with minced meat and tomato sauce</i>	12
Spaghetti Carbonara <i>Spaghetti with egg and bacon</i>	12

Can't you make a choice?

Let the chef surprise you with a delicious 3, 4 or 5 course dinner.

3 courses: 39 🍷 4 courses: 45 🍷 5 courses: 55 🍷

DOLCI E GELATI

DESSERTS

Tiramisú	8
<i>Homemade dessert</i>	
Panna cotta ai frutti di bosco	8
<i>Homemade vanilla pudding with forest fruits</i>	
Semifreddo allo zabaione	8
<i>Homemade sabayonparfait</i>	
Dama Bianca	8
<i>Vanilla ice cream with warm chocolate and whipped cream</i>	
Mousse al cioccolato	9
<i>Homemade chocolate mousse</i>	
Crème brûlée	9
<i>Homemade crème brûlée</i>	
Formaggi misti	14
<i>Selection of Italian cheeses</i>	
Dessert La Dolce Vita (2 persone)	26
<i>Selection of homemade desserts (serves 2 persons)</i>	

CAFFÉ COFFEE

Tea	3
Fresh mint tea	4
Espresso	3
Lungo	3
Cappuccino	3
Caffé Latte	3
Doppio Espresso	4
Irish Coffee	8
Caffé di Saronno	8

GRAPPE GRAPPAS

Po' di Poli Morbida	7
Sarpa di Poli	7
Mazzetti Barolo	7
Berta Il Duca	9
Sarpa Oro di Poli	9
Berta Elisi	12

LIQUORI LIQUORS

Averna amaro Siciliano	7
Ramazotti	7
Cynar	7
Sambuca Molinari	7
Amaretto di Saronno	7
Frangelico	7
Fernet Branca	7

SPIRITI DISTILLED

Gin	5
Corn wine	7
Dalwhinnie - 15 years old	12
Cardhu - 12 years old	9
Rémy Martin VSOP	9
Calvados XO	9

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