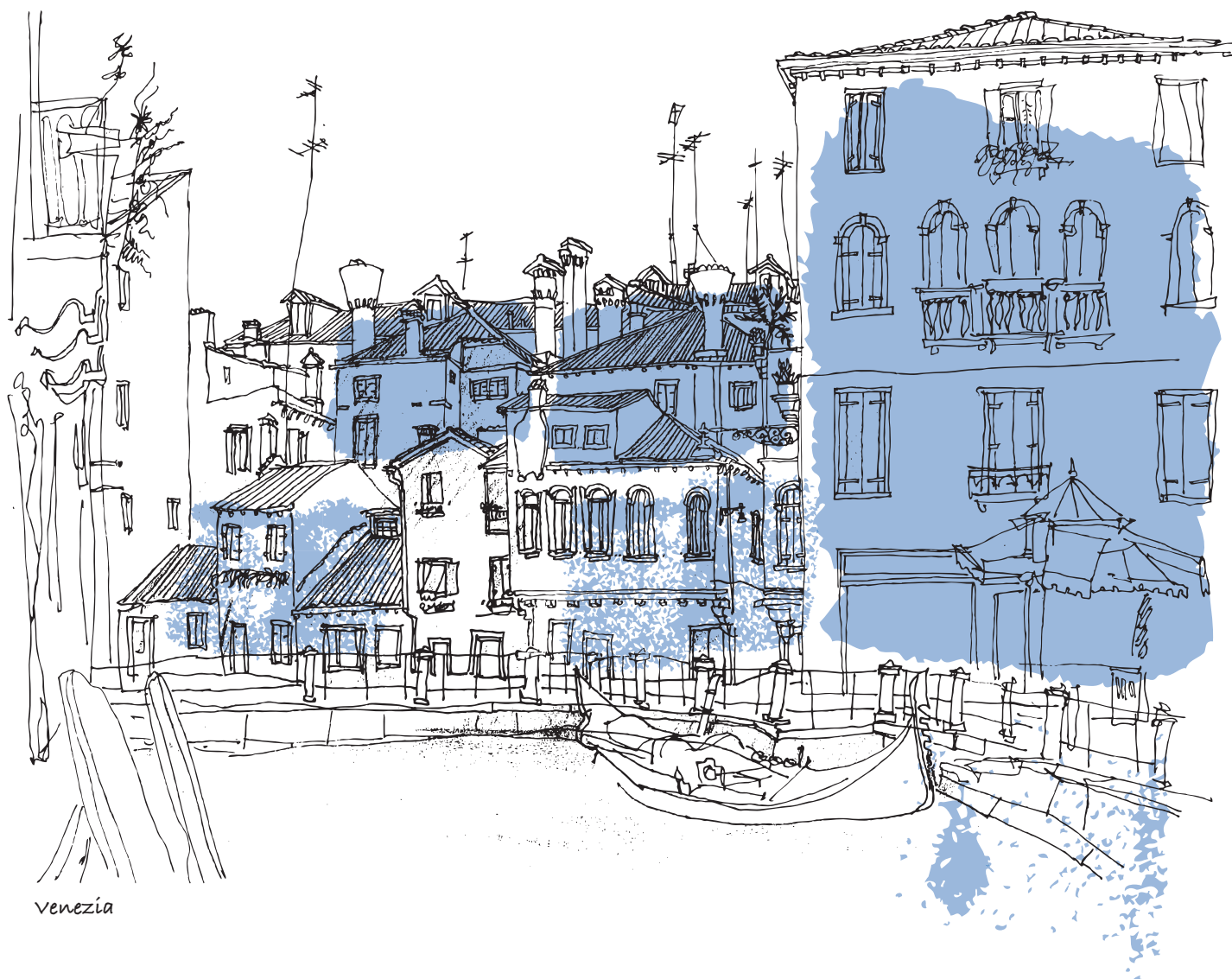


LA DOLCE VITA

Cucina Italiana

IL NOSTRO MENU

MENU - ENGLISH VERSION



Venezia

ANTIPASTI STARTERS

| | |
|---|-----------|
| Tartar di salmone marinato <i>Tartar of marinated salmon with wasabi mayo</i> | 16 |
| Burrata <i>Fresh buffalo milk cheese with cherry tomatoes and basil, weekly deliveries from Italy, limited availability</i> | 15 |
| 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 |
| 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> | 17 |
| 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> | 19 |
| Antipasto misto (minimo 2 persone) <i>Mix of 5 starters fish and meat (minimum 2 persons)</i> | p.p. 24 |

Can't you make a choice?
Let the chef surprise you with a delicious 3 or 4 course dinner

3 courses: 41  **4 courses:** 49

PRIMI PIATTI E ZUPPE

PASTA DISHES AND SOUPS

| | |
|--|----|
| Ravioli al tartufo <i>Homemade pasta (3 pieces) with truffle cream</i> | 15 |
| Linguine allo scoglio <i>Linguine with different crustaceans, shellfish and fresh fish also satisfies as a main course</i> | 26 |
| Risotto al tartufo e gamberi <i>Italian rice with gambas and truffle</i> | 18 |
| Linguine al Astice <i>Linguine with half lobster</i> | 24 |

SECONDI MAIN COURSES

| | |
|---|----|
| Filetto al pepe verde | 25 |
| <i>Tenderloin with green pepper sauce</i> | |
| Coscia d'agnello al forno | 27 |
| <i>Gently cooked lamb shank, for 12 hours vacuum steamed at low temperature</i> | |
| Filetto rossini | 32 |
| <i>Tenderloin with foie gras, red port sauce and juniper</i> | |
| Filetto al parmigiano | 27 |
| <i>Tenderloin with Parmesan cheese sauce and balsamic vinegar sauce, covered with carpaccio</i> | |
| Gamberoni Saltati | 26 |
| <i>Baked wild gambas with chilli pepper and garlic</i> | |
| Filetto di spigola con crema di mascarpone | 27 |
| <i>Grilled seabass fillet with mascarpone cream and lemon</i> | |
| Cacciucco livornese | 28 |
| <i>Rich-filled Italian fish soup (Take note: to be eaten with your hands, not with a spoon)</i> | |
| Sogliola | 39 |
| <i>Baked sole (500-600 grams) with butter lemon sause (seasonal)</i> | |
| Astice La Dolce Vita | 39 |
| <i>Fresh whole lobster, chef's choice (crack free)</i> | |
| Golfo di Napoli | 45 |
| <i>Various types of steamed crustaceans: including lobster, scallops, king prawns, clams, mussels</i> | |

All main courses are served with potatoes and vegetables

MENU PER BAMBINI CHILDREN'S MENU

| | |
|--|----|
| Zuppa di pomodoro | 7 |
| <i>Tomato soup</i> | |
| Minestrone | 9 |
| <i>Double drawn beef broth with fresh vegetables</i> | |
| Spaghetti Aglio e Olio e Peperoncino | 11 |
| <i>Spaghetti with garlic, olive oil and chilly peppers</i> | |
| Lasagna | 14 |
| <i>Lasagna</i> | |
| Spaghetti Bolognese | 14 |
| <i>Spaghetti with minced meat and tomato sauce</i> | |
| Spaghetti Carbonara | 14 |
| <i>Spaghetti with egg and bacon</i> | |

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> | |
| 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, ⁵⁰ |
| Fresh mint tea | 4, ⁵⁰ |
| Espresso | 3, ⁵⁰ |
| Lungo | 3, ⁵⁰ |
| Cappuccino | 3, ⁵⁰ |
| Caffé Latte | 3, ⁵⁰ |
| Doppio Espresso | 4, ⁵⁰ |
| Irish Coffee | 8 |
| Caffé di Saronno | 8 |

GRAPPE GRAPPAS

| | |
|----------------------------|---|
| Po' di Poli Morbida | 8 |
| Sarpa di Poli | 8 |
| Mazzetti Barolo | 8 |
| Berta Il Duca | 8 |
| Sarpa Oro di Poli | 8 |
| Nonino | 8 |

LIQUORI LIQUORS

| | |
|-------------------------------|---|
| Averna amaro Siciliano | 8 |
| Ramazotti | 8 |
| Cynar | 8 |
| Sambuca Molinari | 8 |
| Amaretto di Saronno | 8 |
| Frangelico | 8 |
| Fernet Branca | 8 |
| Limoncello | 5 |

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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