



## Food allergenes

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products, except:
  - a) wheat-based glucose syrups, including dextrose, and derived products, as long as the process immediately does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;
  - b) wheat-based maltodextrin and derived products, provided that the process immediately does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;
  - c) barley-based glucose syrups;
  - d) cereals used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.
2. Crustaceans and derived products.
3. Eggs and derived products.
4. Fish and derived products, except:
  - a) fish gelatin used as a support for vitamin or carotenoid preparations;
  - b) gelatin or isinglass used as a fining agent in beer and wine.
5. Peanuts and derived products.
6. Soybean and derived products, except:
  - a) refined soybean oil and fat and derived products, as long as the process immediately does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;
  - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soy;
  - c) vegetable oils derived from phytosterols and phytosterols esters based on soy;
  - d) vegetable stanol ester produced from soy-based vegetable oil sterols.
7. Milk and derived products, including lactose, except:
  - a) whey used for manufacturing distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages;
  - b) lactitol.
8. Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium storico*), pecan nuts (*Carya illinoiesis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products, except nuts used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.
9. Celery and derived products.
10. Mustard and derived products.
11. Sesame seeds and derived products.
12. Sulfur dioxide and sulphites in concentrations greater than 10 mg / kg or 10 mg / l expressed as SO<sub>2</sub>.
13. Lupins and derived products.
14. Molluscs and derived products

## APPETIZERS

Seafood (2-4-9-8)  
Tenderness of Octopus (4-7-9)  
Shells and squid (2-4-14)  
Rich polenta (1-7)  
White and green (1-3-7)  
Parmesan toasted bread (1-7)

## FIRST COURSE

Scoglio 1976 (2-4-9-14)  
Scampacchero (1-2-9)  
The Milanese by the sea (1-2-4-9-14)  
Dolcevit risotto (1-2-4-9-14)  
Tortelli of the Parmesan tradition (1-3-7)  
Giuseppe Verdi Risotto (1-7-9)  
Gnocchi with Parma scents (1-3-7-9)  
Ragutone in white (1-3-7-9)  
Royal pappardella (1-3-7-9)  
Nonna Gina Lasagna (1-3-7)

## SECOND COURSE

A jump and "Tuna" (4)  
Sea bass and potatoes (4-7)  
Mixed sea Golden (1-3-4-7-14)  
Old Parma Fillet (1-7-9)  
Turn the other cheek (9)

## VEGETARIAN PROPOSALS AND COLD DISHES

Veg crepes (1-3-7)  
Parmigiana courgette (1-7)  
Rustic soup (8-9)

## SALADS AND COLD DISHES

Omega 3: (1-4)  
Tuna "immediately": (1-3-4)  
Chick: (1-7)  
Parmigiana: (1-7)

## MENU OF THE DAY

Fusilli with Bolognese sauce (1-7-9)  
Penne with speck and spinach (1-7-9)  
Risotto with smoked scamorza cheese and zucchini (1-7-9)  
Chicken breast pizzaziola (1-7-9)  
Pork escalope with white wine and vegetables (1-9)  
Spring salad (1-7)  
Tuna salad  
Caprese salad (7)  
Vegetarian pizza (1-7)  
Pizza Sausage and potatoes (1-7)  
Cooked Ham Pizza (1-7)  
Pizza Diavola (1-7)  
Pizza Capricciosa (1-7)

## THE PIZZAS OF EXCELLENCE

Del Brigante (1-7)  
Martina (1-7)  
Leo (1-7)  
Geneva (1-4-7)  
Of the lawyer (1-4-7)  
Dop raw ham (1-7)  
Cantabrica Rizzoli (1-4-7)  
Francy (1-7)  
Fairytale (1-7-8)

## TRADITIONAL PIZZAS

The 5 Cheeses (1-7)  
Turtleneck (1-7)  
Naples doc (1-4-7)  
Cooked not cooked (1-7)  
Bufalina (1-7)  
From the garden (1-7)  
The tasty (1-7)  
Four seasons (1-7)  
Gold (1-7)  
Margaret (1-7)  
Queen daisy (1-7)  
Lucifer 666 (1-7)

## THE PANCIOTTI

The fisherman (1-4)  
Bologna Doc (1-7-8)  
Nordic (1-3-4)  
Traditional (1-10)  
Precious (1-7)  
Light blue (1-4-7)  
Cooked and grilled (1-7)  
Parma (1-7)  
King (1-7)  
Feline (1-7)  
Summer (1-4-7)  
Classic (1-7)  
Chicken (1-3-7)  
The usual (1-3-7)

## AT THE END

Cuddle cream (1-3-4-7)  
Nutellamisu (1 - 3 - 7)  
Forest cheesecakes (1 - 3 - 7)  
Profiteroles (1 - 3 - 7)

## Dish of the day ASK THE STAFF

The dishes listed in the "Dolce Vita" restaurant menu highlight the presence of any food allergens. The numbers next to the plate indicate the presence of the food allergen associated with the specific reference number.

We kindly ask our customers to read this summary document and to specify any food allergies or intolerances to the staff.

The staff is available for any clarification.

