



D O L C E V I T A

RISTORANTE - PIZZERIA - COCKTAIL BAR

In this restaurant we are attentive to your needs,
even food ones.

We want you to feel safe and peaceful
in eating our dishes.

Therefore if you have allergies and / or
intolerances and for information about
ingredients found in foods and
drinks served in this establishment please
ask, before ordering the meal or the
drink, information to our staff.

We are happy and ready to help you choose what
eat in the best way.

Seafood Dishes

APPETIZERS

Gem of the sea* 12
warm Salad of Shrimp, cuttlefish and octopus slowly steamed served with crispy vegetables

Tenderness of octopus * 14
Soft Octopus on creamy potatoes and aromatic herbs

Shells and squid* 12
Soutè of Mussels and clams with juicy squid in a sauce of cherry tomatoes and basil

FIRST COURSE

Scoglio 1976 * 14
Seafood and spaghetti from Gragnano cooked according to the traditional Apulian recipe from 1976

The Scampacchero* 13
Gragnano" paccheri with delicious scampi in 100% Italian "Mutti" tomato sauce

Il Milanese al Mare* 16
Risotto with clams and prawns with flavorful saffron pistils

SECOND COURSES

A jump and tuna* 17,5
Fresh tuna fillet tower with sautéed vegetables

Baccaqui Baccalà* 18,5
Little morsels of codfish. Stewed cooking, with cherry tomatoes, 100% Italian "Mutti" tomato sauce, potatoes, Taggiasca olives, anchovies and capers

Sea bass and potatoes* 16,5
Fresh sea bass fillet, baked in the oven and covered with tasty mashed potatoes

Mixed golden sea* 14
Delicate frying of calamari, prawns and lime mayonnaise

DISH TO TRY

Dolcevita Risotto*
(for two people) 27,5

Risotto con salsa di pomodorini, gamberi caramellati con cipolla rossa in agrodolce, burratina pugliese e passion fruit



Traditional Dishes

APPETIZERS

The golds of parma 12 17 (to share)
Special selection of cured meats from the Parmesan tradition "Antica Salumeria Rossi" (Parma ham PDO 24 months, PGI felino salami, Parma culatta)

White and green 8,5
Ricotta and spinach pie baked in the oven and covered with 24 months Parmigiano Reggiano cream

Rich polentina 10
Soft polenta with Parmesan fondue with black truffle flakes

Parmesan toast 9,5
Grilled bread of our production stuffed with Parma ham PDO 24 months and PDO 24 months parmesan cheese fondue

FIRST COURSE

Tortelli of the parmesan tradition* 10
Fresh egg pasta filled with herbs or pumpkin seasoned with butter and 24-month PDO parmesan cheese

"Giuseppe Verdi" Risotto 12
"Risotto of the big classic music composer Giuseppe Verdi" prepared according to the ancient tradition with asparagus, porcini mushrooms and Parma ham creamed with butter and 24-month PDO parmesan cheese

The ragùtone in white 10
Classic Rigatone "Pastificio Rummo" with white meat ragù beaten with a knife

Royal Pappardella* 14
Egg pasta flavored with porcini mushrooms and black truffle flakes

Lasagne of "Nonna Gina"* 10
Fresh pasta sheet with classic "Bolognese" sauce cooked over low heat for 180 minutes

SECOND COURSES

Beef fillet "vecchia parma" 24,5
Delicious Irish seared beef fillet covered with 24-month Parma ham and delicious porcini mushroom sauce, finished out of cooking with flakes of 24-months DPO parmesan cheese

Fassona 270* 18,5
Ghiotto Fassona beef burger gr 270 served with homemade bread, crunchy fries and salad

Take the other cheek 17,5
Veal cheek stewed in a pan for 2 hours, with rustic mashed potatoes

Vegetarian food list

Veg Crepes* 10

Crepes stuffed with ricotta, baked spinach with soft béchamel and 24-month PDO parmesan cheese

The parmesan courgette 9

Parmigiana di zucchine con sugo di pomodoro 100% italiano "Mutti", mozzarella e Parmigiano Reggiano Dop 24 mesi

Zuppa Rustica 8

Delicious chickpea and creamy potato soup served with chopped hazelnuts and warm slice bread

Insalate e piatti freddi

Omega 3 12

Smoked Norwegian salmon, Apulian burrata, green salad and walnuts

"Tuna immediately" 10

Tuna, green salad, rocket, cherry tomatoes, carrots, hard-boiled egg and Taggiasca olives

Chick* 9,5

Grilled chicken, green salad, rocket salad, cherry tomatoes, carrots and flakes of DOP 24-months parmesan cheese

Parmigiana 10

PDO 24-months Parma ham, green salad, rocket salad, cherry tomatoes, flakes of PDO 24-months parmesan cheese

The Pan...ciotto

Long leavening crunchy bread filled with tasty ingredients

Bologna DOC 9

Mortadella in rind, stracchino (Typical Italian soft cheese), chopped pistachios and compote of pears

Pescatore* 12

Octopus, broccoli and boiled potatoes and spicy mayonnaise

Nordico 10

Smoked Norwegian salmon, rocket salad and lime mayonnaise

Tradizionale 10

Horse meat tartare, courgettes, capers and mustard

Prezioso 10

Culaccia "Antica salumeria Rossi", Apulian burrata (typical Apulian mozzarella) and drops of truffle oil

PER ACCOMPAGNARE



Cooked vegetables* (*ask the Staff*) 5

Mixed salad 4

Roast potatoes 5

French fries* 5



NEW

Pizzas of excellence

Brigand 16

Tomato sauce, confit cherry tomatoes, stracciatella (typical Apulian mozzarella), porcini mushrooms, Culaccia of Parma "Antica Salumeria Rossi"

Martina 12

San marzano tomato, Bufala mozzarella, porcini mushrooms, truffle

Leo 12

San Marzano DOP tomato sauce, confit cherry tomatoes, burrata (typical Apulian mozzarella) and basil

Ginevra* 14

Pizza White (without tomato sauce), octopus, potatoes, Taggiasca olives, fior di latte mozzarella

Of the lawyer 13

Pizza White (without tomato sauce), burrata (typical Apulian mozzarella), salmon, grilled courgettes and lemon zest

Pdo 24 months parma ham 10

Tomato sauce, fior di latte mozzarella, Parma ham 24 months PDO "Antica Salumeria Rossi"

Cantabrica "Rizzoli" Deluxe 12

Tomato sauce, mozzarella fior di latte, Precious "Rizzoli" anchovies from the Cantabrian Sea in organic oil, yellow and red datterini tomatoes, Taggiasca olives, basil

CERTIFIED
SUSTAINABLE
FISHING

Francy 10

Tomato sauce, fior di latte mozzarella, gorgonzola PDO, speck igp

Fairy tale 11

Pizza White (without tomato sauce), fior di latte mozzarella, mortadella in rind, pistachio grains and compote of pear



NEW IN*

try the

PAN-FRIED PIZZA

+3,5 (60-hour leavening)



Traditional pizzas

The 5 cheeses 10

Pizza White (without tomato sauce), brie, mozzarella, gorgonzola, fontina, smoked provola

Dolcevita 9,5

Pizza White (without tomato sauce), smoked provola, boiled potatoes, sausage and porcini mushrooms

Naples DOC 9,5

Tomato sauce, mozzarella, traditional "rizzoli" anchovies in spicy sauce

Cooked not cooked 9,5

Tomato sauce, mozzarella, "High quality" cooked ham, fresh champignon mushrooms

Bufalina 10

San Marzano PDO tomatoes, tomato sauce, PDO bufala (typical italian mozzarella from Campania)

Of the vegetable garden 9

Tomato sauce, mozzarella, baked vegetables, aromatic herbs

The tasty 9,5

Tomato sauce, mozzarella, baked vegetables, aromatic herbs

Four seasons 10

Tomato sauce, mozzarella, "High quality" cooked ham, Taggiasca olives, fresh champignon mushrooms, artichoke wedges

Gold* 9,5

Tomato sauce, mozzarella and french fries

Margherita 6

Tomato and mozzarella sauce

Queen Margherita 8,5

San Marzano peeled tomatoes, mozzarella fior di latte, extra virgin olive oil and basil

Lucifer 666 9

San Marzano tomato sauce, fior di latte mozzarella, spicy salami and chilli

CHOOSE YOUR DOUGH

- +1 Wholemeal
- +2,5 wholemeal
- + 2,8 Pulled pizza - XL

...AT THE END



Cuddle Cream 5

Vanilla scented panna cotta with black cherry sauce or dark chocolate

Nutellamisù 5

Tiramisu revisited with delicious mascarpone and nutella cream

Give me an apple 5

Apple pie with custard, glazed with apricot jam

Hazelnut cake 5

Chocolate cake with chopped hazelnuts

DRINKS

Mineral water 0,5 L - 1,5 0,7 L - 2,8

Drinks 3,5

Draft beer *piccola 3,5 / media 5*

Small unfiltered beer *piccola 4 / media 5,5*

Weiss beer *piccola 4 / media 5,5*

Beck's, Ichnusa unfiltered 4

Ceres, Corona, Tennent's 4,5

Craft beers 6,5

Wines by the glass 4

Prosecco DOC 4,5

Franciacorta 6,5

A wine list is available: Please, ask the staff

COVER AND SERVICE = € 0,00

At Dolcevita hospitality is priceless ...

The staff is available for any information.

The book of food ingredients and allergens is available

Prices are expressed in €

**some products may be frozen*