

TO START... OR TO SHARE

ORI DI PARMA 12

Special selection of Parma cured meats from the "Antica Salumeria Rossi" Parma raw ham DOP 24 months, salami from Felino IGP, culaccia di Parma

Excellent to taste with the addition of flakes of Parmigiano Reggiano DOP 24 months +4

CROSTONE PARMIGIANO 9,50

Grilled bread of our production, with delicate fondue of 24-month PDO Parmigiano Reggiano and coppa di parma IGP

MEDITERRANEAN EGGPLANT* 10

Tasty bundle of grilled aubergines with a heart of fior di latte mozzarella, 24-month PDO Parmigiano Reggiano and basil sauce

SPRING CAKE* 12

Delicate flan of zucchini, ricotta and potatoes cooked in the oven, covered with a tasty 24-month PDO Parmigiano Reggiano cream

SEA SHELLS IN RED 14

Delicious soute of Italian mussels and clams in a sauce of cherry tomatoes and 100% Italian Mutti tomato sauce

LAND AND SEA* 12

Tender cuttlefish salad dressed with delicious chickpeas, Taggiasca olives, cherry tomatoes and fresh basil leaves

SALADS AND COLD DISHES

OMEGA 3 14

Premium smoked Norwegian salmon, Apulian burratina, green salad and walnuts

CHICKEN* 12

Grilled chicken breast fillet, green salad, fennel slices, apple, walnuts and sunflower seeds, mayonnaise with aromatic herb

CAPRESE WITH 3 TOMATOES 13

DOP Campania buffalo mozzarella, red, yellow and cherry datterini tomatoes, fresh basil and carasau bread

TUNA IMMEDIATELY 12

Yellow fin tuna in extra virgin olive oil, green salad, rocket, red cabbage, avocado cream and sunflower seeds

FIRST COURSES

RISOTTO "GIUSEPPE VERDI"* 13

(Minimum 2 people)
Risotto del "Maestro" prepared according to the ancient tradition with asparagus, porcini mushrooms and Parma ham PDO 24 months, creamed with Italian butter and PDO Parmesan cheese 24 months

THE TORTELLI OF TRADITION PARMIGIANA* 12

Fresh egg pasta filled with ricotta and herbs or pumpkin, dressed with Italian butter and 24-month PDO Parmigiano Reggiano

LASAGNE OF "GRANDMA GINA" * 12

Fresh pasta sheet with classic "Bolognese" ragù made only with Italian beef meat, cooked over low heat for 180 minutes

GNOCCHI WITH PARMA PERFUMES* 12

Tender potato gnocchi with pearls of Parma ham PDO 24 months, julienne courgettes and PDO Parmigiano Reggiano 24 months

SALMON WITH MEZZE MANICHE PASTA 10

"Pastificio Rummo" mezze maniche pasta topped with fresh salmon fillet cooked in 100% Italian "Mutti" tomato sauce

SCOGLIO 1976* 15

Risotto with seafood in 100% Italian Mutti tomato sauce cooked according to the ancient traditional Apulian recipe from 1976

SECOND COURSES

FILLET "VECCHIA PARMA" 24,50

Delicious premium Irish beef tenderloin with porcini mushroom cream and flakes of 24-month PDO Parmigiano Reggiano

THE PIEMONTESE 19,50

Sirloin of fine "Piemontese Italian meat" cooked on the grill with aromatic herbs and served with fresh seasonal salad

PIG ORANGE 15

Exquisite Italian pork tenderloin cooked slowly in a pan with a delicious Sicilian orange sauce

DOC SOUP* 19,50

Delicious stew of fish and seafood cooked over low heat with vegetables from the garden in 100% Italian Mutti tomato sauce

HEART OF SALMON 17,50

Fine lightly seared fresh salmon fillet, sautéed vegetables from the garden and guacamole from the Italian Chef



TO FINISH... IN SWEETNESS

FRA... GOLAMISU' 6

Tiramisu with mascarpone cream, strawberries and white chocolate flakes

COCONUT AND NUTELLA CAKE 5

Delicious chocolate cake filled with nutella and coconut powder



SOFT SWEETNESS 5

Delicious mascarpone cream served with "Fabbri" black cherries or dark chocolate flakes

SWEET THRILL 5

Fior di latte ice cream with "Fabbri" sour cherries or dark chocolate flakes

LEMON SORBET 5



SIDE DISHES

Mixed salad 5

Baked potatoes 5

Stir-fried julienne vegetables 5

COVER AND SERVICE = € 0,00

At Dolcevita hospitality is priceless...

*For any clarification ask the Staff.
The book of ingredients and food allergens is available. All prices are expressed in euros.
* Some ingredients may be frozen or have undergone the blast chilling process based on seasonality.*

TRADITIONAL PIZZAS...BUT NOT TOO MUCH

FOUR SEASON 10

Tomato sauce, fior di latte mozzarella, "High Quality" Italian cooked ham, Taggiasca olives, fresh champignon mushrooms, artichoke wedges

5 CHEESE 10

White, brie, mozzarella, DOP gorgonzola, fontina, smoked scamorza

COOKED NOT COOKED 10

Tomato sauce, mozzarella, fresh champignon mushrooms, "High Quality" Italian cooked ham out of the oven

FROM THE GARDEN 9,50

Tomato sauce, mozzarella, stir-fried julienne mixed vegetables

LUCIFER 9,50

Tomato sauce, fior di latte mozzarella, spicy salami and house spicy sauce

QUEEN MARGHERITA 8,50

Piennolo del Vesuvio DOP tomato, fior di latte mozzarella, extra virgin olive oil and basil

LA GUSTOSA 9,50

White with mozzarella, sausage and broccoli

BUFALINA TOP 10

Tomato sauce, buffalo mozzarella from Campania DOP, basil spray in organic extra virgin olive oil

NAPOLI DOC 9,50

Tomato sauce, mozzarella, traditional "Rizzoli" anchovies in spicy sauce, origan

MAKE YOUR PIZZA LUXURY +3,50

+ Raw Parma ham 24 months "Antica Salumeria Rossi"
+ Burratina from Puglia
+ Precious Anchovies of the Cantabrian "Rizzoli"

THE PIZZAS OF EXCELLENCE

PDO RAW HAM 12

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

BRIGANT 16

Tomato sauce, cherry tomatoes marinated in the oven, Apulian burratina, porcini mushrooms, "Antica Salumeria Rossi" culaccia di Parma

LEO 12

Piennolo del Vesuvio DOP tomato, stracciatella from Puglia, cherry tomatoes marinated in the oven, basil Spray in organic extra virgin olive oil

NORWAY 13

Bianca, fior di latte mozzarella, smoked Norwegian Premium salmon, grilled courgettes and chopped pistachios

FABLE 10

Bianca, "Favola" mortadella in rind, fior di latte mozzarella, creamy stracchino cheese, pistachio grains and pear compote

MEME 10

Macchiata Pomodorino del Piennolo del Vesuvio DOP, buffalo mozzarella from Campania DOP, grilled aubergines, smoked scamorza cheese and mint

GINEVRA* 12

Tomato sauce, fior di latte mozzarella, brie, "High quality" Italian cooked ham, Taggiasca olives

DOLCEVITA 12

Piennolo del Vesuvio DOP tomatoes, basil pesto, fior di latte mozzarella, oven-marinated cherry tomatoes, chopped walnuts

CANTABRICA RIZZOLI DELUXE 13

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

FRANCY 11

Bianca, julienne sautéed vegetables, Apulian stracciatella, Taggiasca olives and house spicy sauce

After a careful selection of flour and thanks to the slow leavening, we obtain our dough which is light, digestible and crunchy.

We select for you the best local products to enhance the flavors of our pizzas!

COVER AND SERVICE = € 0,00

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WINERY

White wines by the glass

Pinot grigio, Ribolla gialla, Falanghina, Malvasia 4

Gewurztraminer 5

Red wines by the glass

Chianti, Nero D'Avola, Montepulciano D'Abruzzo, Lambrusco 4

Valpolicella Ripasso 5

Bubbles by the glass

Prosecco DOC Treviso 5

Franciacorta Brut, Franciacorta Satèn, Franciacorta Rosè 7



DRINKS

Sanpellegrino natural or sparkling mineral water 0,75lt 3

Sanpellegrino natural or sparkling mineral water 0,50lt 2

Coca cola 0,33lt 3,50

Coca cola zero 0,33lt 3,50

Fanta 0,33lt 3,50

Sprite 0,33lt 3,50



BEERS

Beers in bottle

Beck's 4

Unfiltered Ichnusa 4,50

Ceres 5

Corona 5

Tennent's super 5

Messina salt crystals 5

Theresianer Premium Lager 5

Theresianer India Pale Ale 6

Beer at the drawer

Bitburger Pils draft beer 0,2lt 3,50

Draft beer Bitburger Pils 0,4lt 5

Unfiltered draft beer Bitburger 0,2lt 4

Unfiltered draft beer Bitburger 0,4lt 5,50

Weiss Benediktiner draft beer 0,3lt 4,50

Weiss Benediktiner draft beer 0,5lt 6



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