

D O L C E V I T A

RESTAURANT - PIZZERIA - COCKTAIL BAR

MENU



TO START... OR TO SHARE...

CROSTONE PARMIGIANO 9,50

Grilled bread of our production, with delicate fondue of 24-month PDO Parmigiano Reggiano and PGI Coppa di Parma.

ORI DI PARMA 12 XL 18 (to share)

Special selection of Parma cured meats from the "Antica Salumeria Rossi" Parma raw ham PDO 24 months, PGI Felino salami, Culaccia di Parma.

FLAN DEL DUCA 10

Delicious flan of ricotta and cheese baked in the oven with a 24-month PDO Parmigiano Reggiano fondue and tasty Spalla cotta di San Secondo P.A.T.



MISTER EGG 9,50

Organic egg poché CBT served with homemade bread, sautéed spinach with pine nuts and raisins.

RICH POLENTINA 12 XL 16 (to share)

Soft yellow polenta to eat with spoon, with a delicate fondue of 24-month PDO Parmigiano Reggiano and scent of black truffle.

FISHERMAN'S DELIGHT 12

Delicious white sautéed with Italian mussels and clams, served with warm homemade bread croutons.

"ALLA DIAVOLA" SQUID * 12

Soft seared squid in a pan with 100% Italian Mutti tomato sauce, Ligurian Taggiasca olives, capers and our spicy sauce.

IN PRIMIS

ROYAL PAPPARDELLA 15

Egg pasta flavored with porcini mushrooms and black truffle with 24-month PDO Parmesan cheese.

RISOTTO "GIUSEPPE VERDI" * 13

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 Parmigiano Reggiano 24 months.

RAGUTONE IN BIANCO 10

Classic rigatone "Pastificio Rummo" with white ragù of Italian beef beaten with a knife.

TAGLIATELLE DELLA DUCHESSA GOLOSA* 12

Egg pasta with delicate ricotta cream, sautéed spinach and 24-month PDO Parma ham.

I TОРЕLLI DELLA TRADIZIONE* 12

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

RUSTIC SOUP * 9,50

Warm legume and cereal soup with crispy bread croutons flavored with rosemary.

TO TRY

RISOTTO DOLCEVITA* 16 (minimum 2 people)

Risotto with cherry tomato sauce, caramelized prawns, onion sweet and sour red, Apulian burratina and passion fruit.



AND THEN...

LA PIEMONTESE 19,50

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

FILETTO VECCHIA PARMA 24,50

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

THE DRUNK VEAL 16,50

Very tender CBT braised veal, served with a Nero d'Avola reduction and accompanied by our delicious roast potatoes.

TO TRY

MAIALINO GOLOSO 14,50

Very tender Italian pork fillet stuffed with Parma ham PDO 24 months, sautéed courgettes and Parmesan cheese PDO 24 months, accompanied by our delicious roasted potatoes with rosemary.

SIDE DISHES

Spinach with butter * 5

Roast potatoes 5

Mixed salad 5

Grilled vegetables 5

COVERAGE AND SERVICE = € 0.00

Hospitality is priceless at Dolcevita...



SEE OUR MENU IN
OTHER LANGUAGES

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.

THE PIZZAS OF EXCELLENCE

DEL BRIGANTE 16

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

RAW HAM PDO 12

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

LEO 12

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

GINEVRA 12

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

DOLCEVITA 12

Tomatoes from Piennolo del Vesuvio DOP, basil pesto, mozzarella fior di latte, cherry tomatoes marinated in the oven, chopped walnuts.

CANTABRICA RIZZOLI DELUXE 13

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

FAVOLA 10

White, "Favola" mortadella, fior di latte mozzarella, creamy stracchino, pistachio grains and pear compote.

PARIGINA 10

White with mozzarella, sautéed spinach, fresh ricotta and 24-month PDO Parmigiano Reggiano. For those with a sweet tooth, we recommend the addition of Spalla cotta di San Secondo.

DEL BOSCO 12

Mozzarella, gorgonzola, red radicchio from Treviso, walnuts.

ZAN ZAN 10

Tomato sauce, fior di latte mozzarella, grilled aubergines, brie, "High Quality" Italian cooked ham.

TARTUFOTTA 15

White, fior di latte mozzarella, black truffle, ricotta flakes, acacia honey and walnuts.

NORWAY 13

White, fior di latte mozzarella, smoked Norwegian salmon, grilled courgettes and chopped pistachios.

SMOKED 13

Tomatoes from Piennolo del Vesuvio DOP, fior di latte mozzarella, smoked scamorza cheese, confit cherry tomatoes, porcini mushrooms and truffle spray in organic extra virgin olive oil.

SECONDINA 12

White, mozzarella, Spalla cotta di San Secondo P.A.T, brie and artichokes.

TRADITIONAL PIZZAS...BUT NOT TOO MUCH

LA 5 CHEESE 10

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

NAPOLI DOC 9,50

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

REGINA MARGHERITA 8,50

Tomatoes from Piennolo del Vesuvio DOP, fior di latte mozzarella, extra virgin olive oil and basil.

FUOR SEASONS 10

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

DALL'ORTO 9,50

Tomato sauce, mozzarella, mixed vegetables.

BUFALINA TOP 10

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

COUPE ET CHAMPIGNONS 10

Blanc, mozzarella, cèpes, coupe de Parma IGP.

LUCIFERO 9,50

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

I PANCIOTTI Specialty!

Crispy bread of our production for a long time leavening stuffed with tasty ingredients

PRECIOUS 12

Culaccia "Antica Salumeria Rossi", Apulian burratina and truffle spray in organic extra virgin olive oil.

COPPA D'ORO 10

Coppa di Parma, grilled aubergines, smoked scamorza cheese and fig sauce.

COOKED AND GRILLED 10

"High Quality" Italian cooked ham, grilled courgettes and brie.

SANTO 12

Spalla cotta di San Secondo, brie and pear compote. Designed to enhance the traditional taste of the delicious Parmesan Spalla cotta.

BOLOGNA DOC 10

"Favola" mortadella, stracchino, chopped pistachios and pear compote.



TRADITIONAL 10

Horse pesto, grilled courgettes, capers and wasabi mayonnaise.

PARMA 12

Raw Parma ham PDO 24 months, flakes of Parmigiano Reggiano PDO 24 months and pear compote.

NORDICO 12

Smoked Norwegian salmon, rocket and lime mayonnaise.

MAKE YOUR PIZZA LUXURY + 3,50

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

TOMATO + 1

Add the delicious Pomodorino del Piennolo del Vesuvio DOP to your favorite pizza

CHOOSE YOUR DOUGH

+3,50 ALTA AL TEGAMINO (leavening for 60 hours) + 1,50 Wholemeal
+ 3,50 Pizza Tirata - XL



After a careful selection of flours and thanks to the slow rising we get our dough that is light, digestible and crunchy. We select for you the best local products to enhance the flavors of our pizzas!

BEERS IN BOTTLE 0,33LT

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

WHITE WINES BY THE GLASS

Pinot grigio	4
Ribolla gialla	4
Gewurztraminer	5
Malvasia	4
Falanghina	4



RED WINES BY THE GLASS

Chianti	4
Valpolicella Ripasso	5
Nero D'Avola	4
Lambrusco	4
Montepulciano D'Abruzzo	4

BUBBLES BY THE GLASS

Prosecco DOC Treviso	5
Franciacorta Brut	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



If you fancy an aperitif or your favorite cocktail, you can ask our staff who will be happy to accommodate you...

Coca cola zero 0,33lt	3,50
Fanta 0,33lt	3,50
Sprite 0,33lt	3,50

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



TO FINISH...IN SWEETNESS

PANNA COTTA WITH SAFFRON, AMARENE AND HAZELNUT GRAINS 5

Delicate cream of panna cotta flavored with saffron and served with "Fabbri" sour cherries and chopped hazelnuts.

HOT CHOCOLATE HEART 8

Delicious chocolate soufflé with a warm and creamy heart with a dark flavor. Ideal to end a romantic dinner (10 'wait).

SBRISOLONA E ZABAIONE 6

Dry almond-based cake accompanied by a delicious marsala zabaglione cream.

COCONUT AND NUTELLA CAKE 5

Delicious chocolate cake filled with nutella and coconut powder.

CREMA CATALANA 2.0 5

Delicate and soft cream of the Spanish tradition, with a twist of hazelnuts and crunchy caramelized sugar. Unforgettable!

DESSERT AND DIGESTIVE WINES

Passito di Pantelleria wine 6

Fine Ruby Porto Sandeman 5

Limoncello and bitters 4



SEE OUR MENU IN
OTHER LANGUAGES

FOOD ALLERGENS

1. Cereals containing gluten (i.e. wheat, spelt, barley, oats, spelled, kamut or their hybridized strains) and derived products, except:

- a) wheat-based glucose syrups, including dextrose, and derivative 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 maltodextrins 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, provided that 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 soy-based phytosterols and ester phytosterols;
- 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 illinoensis* (Wangen) 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 higher than 10 mg / kg or 10 mg / l expressed as SO₂.

13. Lupins and derived products.

14. Molluscs and derived products.

FOOD ALLERGENS

APPETIZERS

- Mister Egg (1-3-5-8)
- Rich polenta (1-7)
- Duke's Flan (1-3-7)
- Parmesan toasted bread (1-7)
- Fisherman's delight (1-4-14)
- "Alla diavola" Squid (1-4-9)

FIRST DISHES

- Royal pappardella (1-3-7)
- Sea caponata (1-4-9)
- Dolcevita risotto (1-2-4-9-14)
- Scoglio 1976 (1-2-4-9-14)
- Tagliatelle della dolce duchessa (1-3-7)
- Tortelli of the Parmesan tradition (1-3-7)
- Giuseppe Verdi Risotto (1-7-9)
- Ragutone in bianco (1-3-7-9)
- Rustic soup (1-9)

SECOND COURSES

- Swordfish "alla Ghiotta" (1-4)
- Golden Sea (1-2-3-4-7-14)
- The DOC soup (1-2-4-9-14)
- The drunk veal (1-7-9)
- Old Parma Fillet (1-7-9)
- Maialino goloso (1-7-9)

DULCIS AT THE BOTTOM

- Coconut and Nutella cake (1-3-7-8)
- Panna cotta with saffron (1-2-4-7-8-14)
- Sbrisolona and zabaglione (1-3-7-8)
- Warm chocolate heart (1-3-7)
- Catalan cream 2.0 (1-3-7-8)
- Dessert of the day (Ask the Staff)

THE PIZZAS OF EXCELLENCE

- Del Brigante (1-7)
- Del Bosco (1-7)
- Secondina (1-7)
- Leo (1-7)
- Ginevra (1-7)
- Dolcevita (1-5-7-8)
- Tartufotta (1-5-7-8)
- PDO raw ham (1-7)
- Cassano (1-4-7-8)
- Cantabrica "Rizzoli" Deluxe (1-4-7)
- Francy (1-7)
- Marti (1-5-7-8)
- Fairytale (1-7-8)
- Zan Zan (1-7)
- Parigina (1-7-9)
- Norway (1-4-7-8)
- Smoked (1-7)

TRADITIONAL PIZZAS

- The 5 Cheeses (1-7)
- Naples doc (1-4-7)
- Cooked not cooked (1-7)
- Bufalina Top (1-7)
- Dall'orto (1-7)
- The tasty (1-7)
- Four seasons (1-7)
- Gold (1-5-7-8)
- Margherita (1-7)
- Regina Margherita (1-7)
- Lucifer (1-7)

Coppa and mushrooms (1-7)

PANCIOTTO

- The fisherman (1-4)
- Bologna Doc (1-7-8)
- Nordic (1-3-4)
- Traditional (1-10)
- Precious (1-7)
- Azzurro (1-4-7)
- Cooked and grilled (1-7)
- Parma (1-7)
- Santo (1-7)
- King (1-7)
- Felino (1-7)
- Summer (1-4-7)
- Classic (1-7)
- Pollastrello (1-3-7)
- Il solito (1-3-7)
- Dolcevita Hamburger (1-3)

SALADS AND COLD DISHES

- Omega 3: (1-4-5-7-8)
- Tonno subito: (1-3-4)
- Chick: (1-7)
- Puglia DOC (1-7)

MENU OF THE DAY

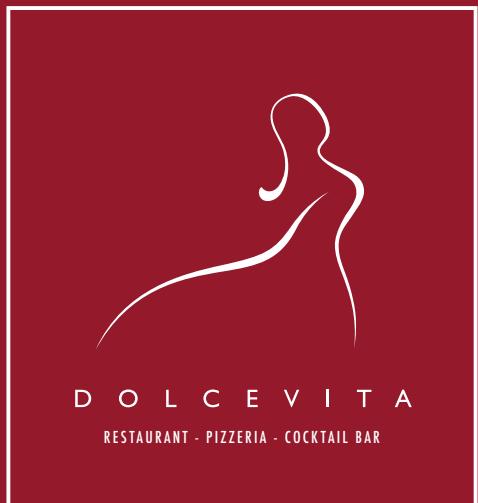
- Penne with Bolognese sauce (1-7-9)
- Fusilli with speck and zucchini (1-7-9)
- Gnocchi with Parma scents (1-3-7-9)
- Lasagna Nonna Gina (1-3-7)
- Half sleeves with tuna, tomato, olives (1-4-9)
- Parmesan risotto (1-7-9)
- Risotto with fresh vegetables from the garden (1-7-9)
- Risotto with asparagus and speck (1-7-9)
- Chicken escalope with lemon (1-7-9)
- Italian lona escalope with white wine (1-7-9)
- Chicken breast with porcini mushrooms (1-7-9)
- Roasted turkey breast with rocket and parmesan flakes (1-7)
- Spring salad (1-7)
- Tuna salad (1-3-4-7)
- Caprese salad (7)
- Vegetarian pizza (1-7)
- Pizza Sausage and potatoes (1-7)
- Cooked Ham and Mushrooms Pizza (1-7)
- Pizza Diavola (1-7)
- Margherita pizza (1-7)
- Pizza Capricciosa (1-7)
- Pizza 4 seasons (1-7)

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.



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