

TO BEGIN...



"ORI DI PARMA" 12

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

"CULACCIA DI PARMA" 14

Culaccia of "Antica salumeria Rossi".

Excellent to taste with the addition of Parmigiano Reggiano DOP 24 months +4 And with the white focaccia of our production +3,5

PARMESAN CROUTON 10

Home-made grilled bread, with 24-month PDO Parmigiano Reggiano fondue and PGI Parma cup.

FLAN SUMMER 12

Delicate zucchini, ricotta and potato flan baked in the oven accompanied by a tasty Parmesan cream.

MEDITERRANEAN EGGPLANT 11

Tasty bundle of grilled aubergines with a heart of mozzarella fior di latte, Parmigiano Reggiano DOP 24 months and delicious basil sauce.

FIRST COURSES

"GRANDMA GINA" LASAGNA* 13

Sheet of fresh pasta with classic "Bolognese" ragù, cooked over low heat for 3 hours, delicate béchamel sauce and Parmesan cheese.

TORTELLI OF TRADITION* 12

Fresh egg pasta filled with herbs, ricotta and Parmesan.

GIUSEPPE VERDI RISOTTO 14

Risotto del "Maestro" prepared according to the ancient tradition with asparagus, porcini mushrooms and Parma ham DOP 24 months, creamed with Parmigiano Reggiano DOP 24 months.

RAGUTONE IN BIANCO 10

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

"GNOCCHI AI PROFUMI DI PARMA"* 12

Tender potato gnocchi with Parma ham DOP 24 months, zucchini julienne, and Parmigiano Reggiano DOP 24 months.

"RISOTTO DELL'ORTO" 12

Risotto with vegetables from the garden creamed with Italian butter, served with a crunchy waffle of Parmigiano Reggiano DOP 24 months.

CREPELLA OF THE DUCHESS 13

Crepe au gratin in the oven with Parmigiano Reggiano DOP aged 24 months, stuffed with ricotta and spinach cream and Spalla cotta di San Secondo.

SECOND COURSES

"FILETTO DI MANZO VECCHIA PARMA" 28

Delicious premium Irish beef fillet with porcini mushroom cream and 24-month DOP Parmigiano Reggiano flakes.

"MAIALINO GOLOSO" 17,5

Tender Italian pork tenderloin stuffed with Parma ham DOP 24 months, sautéed courgettes and Parmigiano Reggiano DOP 24 months, accompanied by our delicious rosemary baked potatoes.

HORSE MEATBALLS WITH SAUCE 16,5

Classic horse meatballs with parmesan cooked in Mutti tomato sauce and fresh basil.

CHICKEN BREAST WITH PORCINI MUSHROOMS AND TRUFFLES* 17,5

Chicken breast fillet cooked in a pan with porcini mushrooms and black truffle aroma.

"LA PIEMONTESE" 19,5

Sirloin of fine Italian Piemontese meat grilled with aromatic herbs.

SIDE DISHES

Seasonal mixed salad 5

Grilled vegetables 6

Baked potatoes 5

PLACE AND SERVICE = € 0,00

At Dolcevita hospitality is priceless...

TO FINISH... IN SWEETNESS...

"FRA...GOLAMISU" 7

Tiramisu with mascarpone cream, white chocolate flakes strawberries.

SWEET CHEESE 5

Shortcrust pastry shell filled with a soft ricotta cream and chocolate chips or Nutella.

SOFT SWEETNESS 5

Delicious mascarpone cream served with bitter "Fabbri", flakes of dark chocolate or Nutella.

"DOLCE BRIVIDO" (SWEET THRILL) 6

Fior di latte (milk) ice cream with "Fabbri" black cherries or flakes of dark chocolate or Nutella.

SPOON LEMON SORBET 5



SEE OUR MENU IN OTHER LANGUAGES

*For any clarification ask the staff. The book of food ingredients and allergens is available
All prices are in euro.*

**Some ingredients may be frozen or may have undergone the culling process depending on the season.*

PIZZAS OF EXCELLENCE

OF THE BRIGAND 18,5

Tomato sauce, oven-marinated cherry tomatoes, Apulian burrata, porcini mushrooms, Parma culaccia "Antica salumeria Rossi".

PDO RAW HAM 14

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

"CANATABRICA RIZZOLI DELUXE" 15

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

SMOKED 14,5

Piennolo del Vesuvio DOP tomato, fior di latte mozzarella, smoked scamorza, confit cherry tomatoes, porcini mushrooms and truffle spray in organic EVO oil.

"SECONDINA" 12,5

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

ZAN ZAN 12

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

LEO 14,5

Piennolo del Vesuvio DOP tomato, Apulian burrata, oven-marinated cherry tomatoes, basil spray in organic EVO oil.

NORWAY 17,5

No tomato sauce, fior di latte mozzarella, Norwegian smoked salmon, grilled zucchini and chopped pistachios.

GINEVRA 13

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

PARISIAN 10

No tomato sauce, mozzarella, sautéed spinach, fresh ricotta and Parmigiano Reggiano DOP 24 months
For those with a sweet tooth, we recommend adding Spalla Cotta di San Secondo.



TRADITIONAL PIZZAS... BUT NOT TOO MUCH

THE 5 CHEESES 10

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

NAPLES DOC 12

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

QUEEN MARGARET 10

Piennolo tomato from Vesuvius DOP, fior di latte mozzarella, EVO oil and basil.

FOUR SEASON 12

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

FROM THE GARDEN 9,5

Tomato sauce, mozzarella, mixed vegetables from the garden.

"BUFALINA TOP" 13

Tomato sauce, DOP Campania buffalo mozzarella, spray basil in organic EVO oil.

"COPPA" AND MUSHROOMS 10

Bianca, mozzarella, porcini mushrooms, Coppa di Parma PGI.

LUCIFER 10

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

WINERY

Glass of white wine

Pinot grigio 5
Ribolla gialla 5
Falanghina 5
Malvasia 5
Gewurztraminer 6

Glass of red wine

Chianti 5
Nero D'Avola 5
Montepulciano D'Abruzzo 5
Lambrusco 5
Valpolicella Ripasso 6

Glass of bubbles

Prosecco DOC Treviso 5
Franciacorta Brut 7
Franciacorta Satèn 7
Franciacorta Rosè 7

BEERS

Beers in bottle

Beck's 5
Unfiltered Ichnusa 5
Ceres 5
Corona 5
Tennent's super 5
Messina salt crystals 5
Theresianer Premium Lager 5
Theresianer India Pale Ale 6

Beers on tap

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 6
Weiss Benediktiner draft beer 0,3lt 4,5
Weiss Benediktiner draft beer 0,5lt 6

DRINKS

Acqua minerale Sanpellegrino 0,75lt 3
Acqua minerale Sanpellegrino 0,50lt 2
Bibite (lattina) 3,5



SEE OUR MENU IN
OTHER LANGUAGES

PLACE AND SERVICE = € 0,00
At DolceVita
hospitality is priceless...

For any clarification ask the staff.
The book of food ingredients and allergens is available.
All prices are in euro.
*Some ingredients may be frozen or may have undergone the culling process depending on the season.