

TO START...



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 the "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

CROSTONE PARMIGIANO 10

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

TORTINO PRIMAVERA 12

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

MELANZANA MEDITERRANEA 12

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

FIRST DISHES

LASAGNA DI "NONNA GINA"* 13

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

TORTELLI DELLA TRADIZIONE* 12

Fresh egg pasta filled with herbs, ricotta and Parmesan.

RISOTTO GIUSEPPE VERDI 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 12

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

GNOCCHI AI PROFUMI DI PARMA* 13

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.

TAGLIATELLE DELLA DUCHESSA 13

Egg pasta with delicate ricotta cream, spinach sautéed and Parma PDO raw ham aged 24 months.

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.

LE NOSTRE POLPETTE AL SUGO 16,5

Classic Italian beef meatballs cooked in sauce Mutti tomato, fresh basil and roast potatoes.

PETTO DI POLLO AI FUNGHI PORCINI* 17,5

Chicken breast cooked in a pan with porcini mushrooms.

GRIGLIA LOVERS 25

Fine "Premium" Irish beef fillet grilled with roast potatoes.

SIDE DISHES

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.

TORTA COCCO E NUTELLA 6

Delicious chocolate cake filled with Nutella and coconut powder.



SOFFICE DOLCEZZA 5

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

DOLCE BRIVIDO 6

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

SORBETTO AL LIMONE 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

DEL BRIGANTE 18,5

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

PROSCIUTTO CRUDO DOP 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.

AFFUMICATA 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 burratina, 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.

PARIGINA 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

LA 5 FORMAGGI 10

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

NAPOLI DOC 12

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

REGINA MARGHERITA 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

DALL'ORTO 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 E FUNGHI 10

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

LUCIFERO 10

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

WINERY

White wines by the glass

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

Red wines by the glass

Chianti 5
Bordeaux 6
Montepulciano D'Abruzzo 5
Lambrusco 5
Valpolicella Ripasso 6

Bubbles by the glass

Prosecco DOC Treviso 5
Franciacorta Brut 7
Franciacorta Satèn 7
Franciacorta Rosè 7
Trento DOC 6,5

DRINKS

Sanpellegrino mineral water 0,75lt 3

Sanpellegrino mineral water 0,50lt 2

Drinks 4



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OTHER LANGUAGES

BEERS

Beers in bottle

Beck's 5
Unfiltered Ichnusa 5
Ceres 5
Corona 5
Tennent's super 5
Messina salt crystals 5
"Volpe" Bionda craft beer 6
"Orsa" Amber craft beer 6,5

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

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