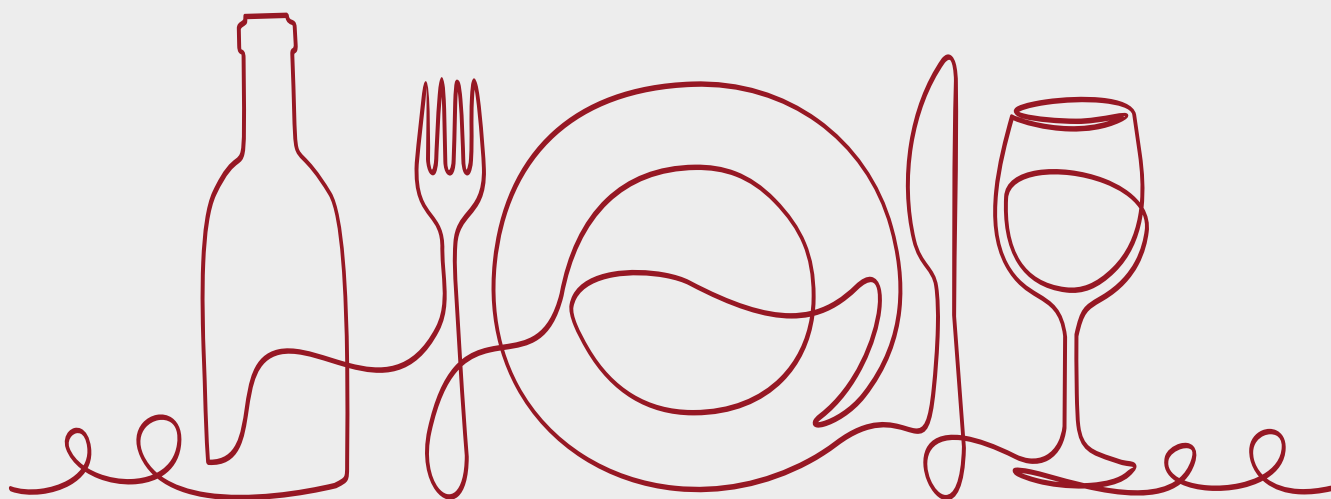




D O L C E V I T A
RISTORANTE - PIZZERIA - COCKTAIL BAR



TO START...OR SHARE

CROSTONE PARMIGIANO 10

Grilled bread of our own production, with fondue delicate Parmigiano Reggiano DOP 24 months and Coppa di Parma IGP.

MELANZANA MEDITERRANEA 12

Tasty grilled aubergine pie with heart of mozzarella fior di latte, parmigiano reggiano DOP 24 months and basil sauce.

ORI DI PARMA 12 XL 19,5 (to share)

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



FLAN ESTATE 12

Delicate courgette, ricotta and oven-baked potato flan, with 24-month PDO Parmigiano Reggiano fondue and "Spalla cotta" di San Secondo.

GAMBERONI AGRUMATI* 13

Delicious seared and peeled Argentinian prawns Orange and fennel julienne and chef's vinaigrette.

CALAMARI ALLA DIAVOLA* 13

Tender pan-seared calamari with Mutti tomato sauce, Ligurian olives, capers, and a mildly spicy sauce.

CROSTONE DEL MAR CANTABRICO 14

House-made grilled bread with Apulian stracciatella, delicious Cantabrian Sea anchovies "Rizzoli" in organic oil, oven-marinated cherry tomatoes, and lemon zest.

Excellent to taste with the addition of Parmigiano

- Reggiano DOP 24 months +4
- And with the white focaccia of our production +3,5

IN PRIMIS...

RISOTTO GIUSEPPE VERDI 14

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

TAGLIATELLE DELLA DUCHESSA 13

Egg pasta with delicate ricotta cream, spinach and Parma Ham DOP aged 24 months

TORTELLI DELLA TRADIZIONE* 12

Fresh egg pasta, filled with ricotta and vegetables or pumpkin, seasoned with Italian butter and parmesan DOP 24 months.

RAGUTONE IN BIANCO 12

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

GNOCCHI DEL BUONGUSTAIO* 10

Tender potato gnocchi, soft and light, with "Mutti" tomato sauce and ricotta salty.

SPAGHETTI DI MARE* 16

Rustic "Rummo" spaghettoni with Italian mussels, tasty shrimp, and tender calamari in Mutti tomato sauce.

PACCHERI E CALAMARI* 16

Paccheri di Gragnano with fresh cherry tomatoes and tender calamari, Taggiasca Ligurian olives and fresh basil.

TO TRY

RISOTTO DOLCEVITA* 22

(min. 2 people)

Risotto with sauce cherry tomatoes, prawns caramelized, onion bittersweet red, burrata Apulian and passion fruit.



AND ALSO...

HAMBURGER DOLCEVITA* 17

Fassona hamburger 200g, smoked provola, tomato, lettuce, and herb mayonnaise.

LE NOSTRE POLPETTE AL SUGO 16

Classic meatballs made with 100% Italian beef, cooked in Mutti tomato sauce with fresh basil.

POLLO AL PROFUMO D'ARANCIA* 15

Tender chicken breast slowly pan-cooked with a delicate orange sauce.

BRANZINO PROFUMATO ALLE ERBE* 17

Delicate fresh sea bass fillet pan-cooked with aromatic herbs and a diced garden vegetable medley.

MARE DORATO* 18

Tasty fried calamari and shrimp served with lime mayonnaise.

TO TRY

MAIALINO GOLOSO 17

Stuffed Italian pork fillet with Parma PDO raw ham aged 24 months, sautéed courgettes and DOP Parmigiano Reggiano 24 months with roasted potatoes.

SALADS AND COLDDISHES

INSALATA DELLA BASSA 13

Cooked shoulder of S. Secondo, green salad, radicchio, tomatoes.

CAPRESE AI 3 POMODORI 15

Buffalo mozzarella from Campania DOP, yellow and red datterini tomatoes, cherry tomatoes, fresh basil, and carasau bread.

TONNO SUBITO 14

Tuna, fiordilatte mozzarella, green salad, radicchio, cherry tomatoes, Ligurian olives.

POLLASTRELLA* 12

Grilled chicken breast, green salad, fennel, radicchio, cherry tomatoes, mayonnaise.

SIDESHES

Fresh seasonal salad 5

Arugula and cherry tomato salad 5

Grilled vegetables 6

Roasted potatoes 5



PIZZAS OF EXCELLENCE

DEL BRIGANTE 18

"Mutti" tomato sauce, oven-marinated cherry tomatoes, Apulian burrata, porcini mushrooms, "Antica Salumeria Rossi" Parma culaccia.

PROSCIUTTO CRUDO DOP 14

"Mutti" tomato sauce, fior di latte mozzarella, 24-month-old Parma DOP raw ham, "Antica Salumeria Rossi" selection.

LEO 14

"Mutti" tomato sauce, burrata from Puglia, ovenmarinated cherry tomatoes, basil sprayed in organic extra virgin olive oil.

GINEVRA 13

Tomato sauce "Mutti", mozzarella fior di latte, brie, Italian cooked ham "Alta Qualità", olives.

DOLCEVITA 12

"Mutti" tomato sauce, basil pesto, fior di latte mozzarella, oven-marinated cherry tomatoes, chopped walnuts.

CANTABRICA RIZZOLI DELUXE 15

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

SAPORE DI MARE 15

Mutti tomato sauce, tuna, buffalo mozzarella, artichokes, and Ligurian olives.

PARIGINA 10

Without tomato with mozzarella, sautéed spinach, fresh ricotta and 24-month Parmigiano Reggiano DOP.

FRESCA E CREMOSA 13

White base, zucchini cream, fiordilatte mozzarella, Italian high-quality cooked ham.

ZAN ZAN 12

"Mutti" tomato sauce, fior di latte mozzarella, grilled aubergines, brie, "Alta Qualità" Italian cooked ham.

MARTY 15

"Mutti" tomato sauce, DOP buffalo mozzarella from Campania, olives, red datterini tomatoes, rocket, 24-month-old DOP Parma ham "Antica Salumeria Rossi" - all uncooked.

MEDITERRANEA 12

"Mutti" tomato sauce, aubergines, fresh cherry tomatoes, olives and salted ricotta flakes.

AFFUMICATA 14

"Mutti" tomato sauce, fior di latte mozzarella, smoked scamorza, confit cherry tomatoes, porcini mushrooms and truffle spray in extra virgin olive oil.

SECONDINA 13

Without tomato, mozzarella, cooked shoulder of San Secondo, brie and artichokes.

TRADITIONAL PIZZAS...BUT NOT TOO MUCH

LA 5 FORMAGGI 10

Without tomato, brie, mozzarella, gorgonzola DOP, fontina, smoked scamorza

NAPOLI DOC 12

"Mutti" tomato sauce, mozzarella, traditional "Rizzoli" anchovies in spicy sauce, oregano.

REGINA MARGHERITA 9

"Mutti" tomato sauce, mozzarella fior di latte, extra virgin olive oil and basil.

FOUR SEASONS 12

Tomato sauce "Mutti", mozzarella fior di latte, Italian cooked ham "Alta Qualità", olives, fresh champignon mushrooms, artichoke wedges.

DALL'ORTO 9

"Mutti" tomato sauce, mozzarella, mixed garden vegetables.

BUFALINA TOP 13

"Mutti" tomato sauce, DOP buffalo mozzarella from Campania, basil spray in organic extra virgin olive oil.

COPPA E FUNGHI 10

Without tomato, mozzarella, porcini mushrooms, coppa di Parma IGP.

LUCIFERO 12

"Mutti" tomato sauce, fior di latte mozzarella, spicy Calabrese spianata and spicy house oil.

Specialty!

I PANCIOTTI

Crunchy bread of our production with long leavening stuffed with tasty ingredients



PREZIOSO 14

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

COPPA D'ORO 10

Coppa di Parma PGI, grilled aubergines and smoked scamorza.

COTTO E GRIGLIATO 10

"Alta Qualità" Italian cooked ham, grilled courgettes and brie.

SANTO 12

Cooked shoulder of San Secondo, brie and pear jam. Designed to enhance the traditional taste of the delicious parmesan salami.

TRADIZIONALE 12

Raw horse meat, grilled zucchini, capers and mayonnaise.

PARMA 14

Parma DOP raw ham aged 24 months, flakes of Parmigiano Reggiano DOP aged 24 months and pear compote.

MAKE YOUR PIZZA LUXURY

Parma Ham 24 months "Antica Salumeria Rossi" +4
Burratina Pugliese +4.5
Precious Cantabrian Anchovies "Rizzoli" +3.5

CHOOSE YOUR DOUGH

Whole wheat dough +2
Pulled Pizza - XL +3.5



After a careful selection of flours and thanks to the slow leavening we obtain 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 5
- Unfiltered Ichnusa 5
- Ceres 6
- Corona 5
- Tennent's super 6
- Messina salt crystals 5
- "Volpe" Bionda craft beer 7
- "Orsa" Amber craft beer 7

BEERS ON TAP

- Bitburger Pils draft beer 0,2lt 3,5
- Bitburger Pils draft beer 0,4lt 5
- Crew Ipa Republic draft beer 0,3lt 6
- Benediktiner weiss draft beer 0,3lt 4,5
- Benediktiner weiss draft beer 0,5lt 6,5



GLASS OF WHITE WINE

- Pinot Grigio 6
- Ribolla Gialla 5
- Sauvignon 6
- Malvasia 5
- Falanghina 6



GLASS OF RED WINE

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

GLASS OF BUBBLES

- Prosecco DOC Treviso 5
- Franciacorta Brut o Satèn 7

- Trento DOC 6,5
- Franciacorta Rosè 7

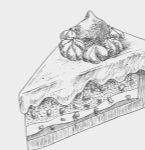
DRINKS

- Sanpellegrino natural or sparkling mineral water 0,75lt 3
- Sanpellegrino natural or sparkling mineral water 0,50lt 2
- Coca cola 0,33lt 4



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 4
- Fanta 0,33lt 4
- Sprite 0,33lt 4



SWEETS

- DOLCE BRIVIDO** 6
"Fior di latte" milk ice cream served with "Fabbri" black cherries, flakes of dark chocolate or Nutella.
- SOFFICE DOLCEZZA** 5
Delicious mascarpone cream served with "Fabbri" black cherries, flakes of dark chocolate or Nutella.
- TORTA COCCO E NUTELLA** 6
Delicious chocolate cake filled with Nutella and coconut powder.

- FRA...GOLAMISU'** 7
Tiramisu with mascarpone cream, strawberries and flakes of white chocolate.
- NY CHEESECAKE** 7
Cake with crunchy biscuit base, delicate cream cheese cooked in the oven and covered with berry coulis.
- SORBETTO AL LIMONE** 5
A touch of freshness, the perfect choice for a refreshing and satisfying finish

DESSERT WINES AND DIGESTIVE

- Passito di Pantelleria wine 6
- Fine Ruby Porto Sandeman 5
- Fine Ruby Porto Sandeman 4

Cover charge : 3

The cover charge is free for those dining in the indoor rooms.

*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 chilling process based on seasonality.



SEE OUR MENU IN OTHER LANGUAGES

FOOD ALLERGENS

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except:

a) wheat-based glucose syrups, including dextrose, and products thereof, provided that the process undergone does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;

b) wheat-based maltodextrins and products thereof, provided that the process undergone 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 products thereof.

3. Eggs and products thereof.

4. Fish and products thereof, except:

a) fish gelatine used as a carrier for vitamin or carotenoid preparations;

(b) gelatine or gelatine used as a fining agent in beer and wine.

5. Peanuts and products thereof.

6. Soya and products thereof, except:

a) refined soya oil and fat and products thereof, provided that the process undergone 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 Dalfa acetate, natural D-alpha tocopherol succinate from soya;

c) vegetable oils derived from phytosterols and phytosterol esters from soya;

d) plant stanol ester produced from vegetable oil sterols from soya.

7. Milk and products thereof, including lactose, except:

a) whey used for the manufacture

of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages;

(b) lactitol.

8. Tree nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and products thereof, except nuts used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.

9. Celery and products thereof.

10. Mustard and products thereof.

11. Sesame seeds and products thereof.

12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO₂.

13. Lupins and products thereof.

14. Molluscs and derived products.

FOOD ALLERGENS

APPETIZERS

Ori di Parma e Ori di Parma con scaglie di parmigiano (7)

Coccole Veg. (1-3-7-8-9)

Flan estate (1-3-5-7)

Crostone del ducato (1-3-7)

Melanzana mediterranea (1-3-7)

Crostone parmigiano (1-7)

Gamberoni agrumati (1-2)

Calamari alla diavola (1-2-4--14)

Crostone del Cantabrico (1-4-7)

Focaccia bianca (1)

FIRST COURSES

Tagliatelle della duchessa golosa (1-3-7)

Tortelli della tradizione parmigiana (1-3-7)

Risotto Giuseppe Verdi (1-7-9)

Spaghetti di Mare (1-2-4—9-14)

Paccheri e calamari (1-2-4--9)

Risotto Dolcevita (1-2-4—7-9)

Risotto dell'orto (1-7-9)

Il Ragutone in bianco (1-3-7-9)

Lasagne di nonna Gina (1-3-7-9)

Gnocchi del buongustaio (1-7-9)

SECOND COURSES

Pollo all'arancia (1-7-9)

Petto di pollo ai funghi porcini (1-5-7-9-12)

Hamburger Dolcevita (1-5-6-7-8-11)

Maialino goloso (1-7-9-14)

Le nostre polpette al sugo (1-3-7-9-14)

Mare Dorato (1-2-3-4-7-14)

Branzino profumato alle erbe (1-4-7-9-14)

PIZZAS OF EXCELLENCE

Del Brigante (1-7)

Fresca e cremosa (1-7)

Secondina (1-7)

Leo (1-7)

Ginevra (1-7)

Dolcevita (1-5-7-8)

Sapore di mare (1-4-7)

Prosciutto crudo Dop (1-7)

Cantabrica "Rizzoli" Deluxe (1-4-7)

Sapore di mare (1-4-7)

Marty (1--7-8)

Mediterranea (1--7-8)

Zan Zan (1-7)

Parigina (1-7-9)

Affumicata (1-7)

TRADITIONAL PIZZAS

La 5 Formaggi (1-7)

Napoli doc (1-4-7)

Cotto non cotto (1-7)

Bufalina Top (1-7)

Dall'orto (1-7)

La gustosa (1-7)

Four seasons (1-7)

Margherita (1-7)

Regina margherita (1-7)

Lucifero (1-7)

Coppa e funghi (1-7)

PANCIOTTI

Tradizionale (1-10)

Prezioso (1-7)

Cotto e grigliato (1-7)

Parma (1-7)

S. Secondo (1-7)

Santo (1-7)

King (1-7)

Felino (1-7)

Estate (1-4-7)

Classico (1-7)

Pollastrello (1-3-7)

Il solito (1-3-7)

Hamburger Dolcevita (1-3)

SALADS, COLD DISHES AND SIDE DISHES

Tonno "subito" (1-3-4-7)

Chick (1-7)

Caprese ai 3 pomodori (1-7)

SWEETS

Ny Cheesecake (1-3-7 -8)

Fragolamisù (1-3-7)

Torta cocco e nutella (1-3-5-7-8)

Soffice Dolcezza (1-3-7)

Dolce brivido (1-3-7)

Sorbetto al limone (1-7)

Dolce del giorno (Chiedere allo Staff)

MENU OF THE DAY

Penne con ragù alla bolognese (1-7-9)

Mezze maniche all'"Amatriciana" (1-7-9)

Mezze maniche fatte a norma (1-5-7-8-9)

Gnocchi ai profumi di Parma (1-3-7-9)

Lasagne Nonna Gina (1-3-7)

Penne al tonno con crema di zucchine (1-4-7-9)

Risotto all'ortolana (o dell'orto) (1-7-9)

Le nostre polpette al sugo (1-3-7-9-14)

Hamburger di fassona piemontese (1-5-6-7-8-11)

Insalata di tonno (1-3-4-7)

Insalata caprese (7)

Pizza vegetariana (1-7)

Pizza Salsiccia e patate (1-7)

Pizza Diavola (1-7)

Pizza Napoli (1-4-7)

Pizza Capricciosa (1-7)

Pizza 4 stagioni (1-7)

Pizza 4 formaggi (1-7)

Dish of the day ASK THE STAFF

The dishes listed on the "Dolce Vita" restaurant menu highlight the presence of any food allergens.

The numbers next to the dish indicate the presence of the food allergen associated with the specific reference number.

We ask our customers to read this summary document and to specify any allergies or food intolerances to the staff. The staff is available for any clarification.



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