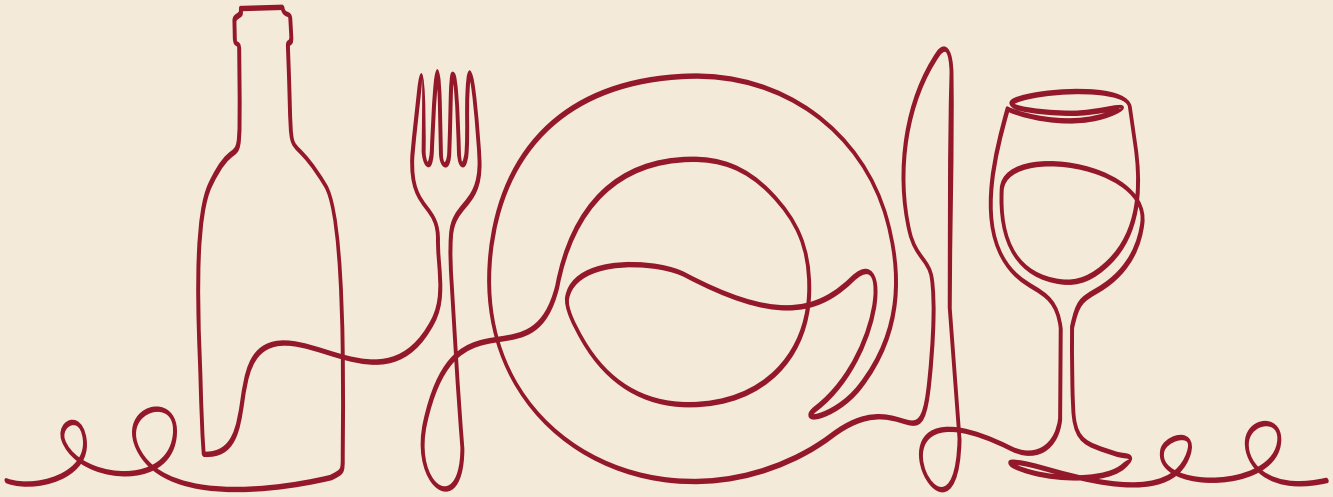
Menu

DOLCEVITA

RISTORANTE – PIZZERIA – COCKTAIL BAR



Treasures of the Sea

STARTERS

CHICCA DI MARE* *14*
Octopus, prawn, cuttlefish and tender squid salad, served with crispy seasonal vegetables.

CALAMARI ALLA DIAVOLA* *13*
Gently pan-seared squid slow-cooked in Mutti tomato sauce with Ligurian olives, capers and the chef's mildly spicy sauce.

CROSTONE DEL MAR CANTABRICO *12*
House-baked grilled bread, Apulian stracciatella, premium Rizzoli Cantabrian anchovies in organic oil, oven-marinated cherry tomatoes.

GAMBERONI AGRUMATI* *14*
Succulent shelled Argentine prawns served over a crisp salad of fresh fennel and orange, dressed with a citrus vinaigrette.

SEPPIE NELL'ORTO* *13*
Tender julienne of cuttlefish sautéed with fresh garden vegetables.

COZZE IN BIANCO *13*
Sauté of fresh Italian mussels tossed in extra virgin olive oil and black pepper.

FIRST COURSES

TAGLIOLINO CACIO E PEPE GAMBERO CRUDO E LIME* *19*
Cacio e pepe tagliolini with Sicilian raw prawn tartare and a hint of fresh lime.

RISOTTO AI PREZIOSI DI MARE* *16*
Creamy white risotto with squid, octopus, cuttlefish and fresh Italian mussels, with deep Mediterranean aromas.

PACCHERI E CALAMARI* *15*
Gragnano paccheri tossed in a pan with fresh cherry tomatoes, tender squid, Ligurian olives and fresh basil.

SPAGHETTONE ALLE ALICI RIZZOLI *13*
Rummo spaghettone with mildly spicy traditional Rizzoli anchovies and a tarallo crumble.

SALMONE IN MEZZE MANICHE *12*
Rummo mezze maniche with salmon fillet in Italian tomato sauce.

SIGNATURE DISH

DOLCEVITA RISOTTO* *22*
Tomato risotto with caramelised prawns, Apulian burratina, red onion agrodolce and passion fruit.

MAIN COURSES

MARE DORATO* *15*
Light and crispy golden batter of squid and prawns, served with lime mayonnaise.

BRANZINO ALLE ERBE *19*
Pan-seared sea bass fillet with aromatic herbs, served with fresh garden vegetables.

CUOR DI SALMONE *20*
Delicate slow-cooked salmon fillet, yogurt dressing and seasonal vegetables.

POLPO CROCCANTE* *22*
Grilled octopus tentacle, potato cream, julienne of crispy vegetables, confit cherry tomatoes and extra virgin olive oil.

Classics of tradition

STARTERS

CROSTONE PARMIGIANO *10*
House-baked grilled bread topped with warm Parmigiano Reggiano DOP 24-month fondue and Parma coppa IGP.

ORI DI PARMA *13* XL *19 (to share)*
A curated selection of Parma cured meats from Antica Salumeria Rossi: 24-month Parma ham DOP, Felino salami IGP, culaccia di Parma.

Perfect paired with:
- *Parmigiano Reggiano DOP 24 months +4,*
- *or our house focaccia +3,5*

CROSTONE AL CAVAL PIST *12*
Charcoal bread bruschetta with raw horse tartare and caper mayonnaise on the side.

MELANZANA MEDITERRANEA *12*
Grilled aubergine parcel with melting fior di latte mozzarella, Parmigiano Reggiano DOP 24 months and basil sauce.

FIRST COURSES

RISOTTO GIUSEPPE VERDI *14*
The Maestro's risotto prepared according to ancient tradition with asparagus, porcini mushrooms and 24-month Parma ham DOP, finished with authentic Parmigiano Reggiano.

TORTELLI DELLA TRADIZIONE* *13*
Fresh egg pasta tortelli filled with ricotta and herbs, dressed with Italian butter and Parmigiano Reggiano DOP 24 months.

TAGLIATELLE DELLA DUCHESSA *13*
Fresh egg pasta with ricotta and Parmigiano cream, sautéed spinach and 24-month Parma ham DOP.

LASAGNE DI NONNA GINA* *13*
Fresh pasta sheets with Bolognese ragù slow-cooked for 3 hours, delicate béchamel and Parmigiano Reggiano DOP 24 months.

MAIN COURSES

SIGNATURE DISH

MAIALINO GOLOSO *18*
Tender Italian pork fillet stuffed with Parma ham DOP 24 months, courgette trifolate and Parmigiano, with roast potatoes.

COSTINE DI MAIALE AL FORNO *18*
Tender slow-roasted pork ribs with fresh seasonal salad and sweet and sour onion.

LE NOSTRE POLPETTE AL SUGO* *15*
Delicious 100% Italian beef meatballs slow-cooked in Mutti tomato sauce with fresh basil.

LA PIEMONTESE A PARMA *24*
Fassona Piedmontese sirloin, served with Parmigiano Reggiano DOP 24-month flakes and extra virgin olive oil.

SIDES

Seasonal fresh salad *5*
Julienne of crispy vegetables *5*
Grilled vegetables *6*
Roast potatoes *5*

PREMIUM PIZZAS

DEL BRIGANTE *18*
Mutti tomato sauce, oven-marinated cherry tomatoes, Apulian burratina, porcini mushrooms, Parma culaccia from Antica Salumeria Rossi.

NORWAY *15*
White base with mozzarella, premium Norwegian smoked salmon, rocket and lime.

PROSCIUTTO CRUDO DOP *14*
Mutti Italian tomato sauce, fior di latte mozzarella, 24-month Parma ham DOP from Antica Salumeria Rossi.

MARE E MONTI *14*
White base, pan-sautéed squid, potatoes and Ligurian olives.

DOLCEVITA *13*
Mutti Italian tomato sauce, basil pesto, fior di latte mozzarella, oven-marinated cherry tomatoes, Parmigiano Reggiano DOP 24-month flakes.

SAPORE DI MARE *13*
Mutti tomato sauce, tuna, Campana buffalo mozzarella DOP, artichoke hearts and Ligurian olives.

CANTABRICA RIZZOLI DELUXE *14*
Mutti tomato sauce, fior di latte mozzarella, Rizzoli Cantabrian anchovies in organic oil, yellow and red datterini tomatoes, Ligurian olives and basil.

PARIGINA *10*
White base with mozzarella, sautéed spinach, fresh ricotta and Parmigiano Reggiano DOP 24 months.

PARMIGIANA *13*
Mutti tomato sauce, fior di latte mozzarella, fried aubergine.

MARTY *16*
Mutti tomato sauce, Campana buffalo mozzarella DOP, Ligurian olives, red datterini tomatoes, rocket, 24-month Parma ham DOP from Antica Salumeria Rossi — all added after baking.

MEDITERRANEA *10*
Mutti tomato sauce, aubergine, fresh cherry tomatoes, Ligurian olives and salted ricotta flakes.

TRADITIONAL PIZZAS

MARGHERITA *7*
Mutti Italian tomato sauce, mozzarella and extra virgin olive oil.

LA 5 FORMAGGI *10*
White base, brie, mozzarella, gorgonzola DOP, fontina, smoked scamorza.

NAPOLI DOC *12*
Mutti tomato sauce, mozzarella, traditional Rizzoli anchovies in spicy sauce, oregano.

FOUR SEASONS *12*
Mutti tomato sauce, fior di latte mozzarella, premium cooked ham, Ligurian olives, fresh champignon mushrooms, artichoke wedges.

DALL'ORTO *9*
Mutti tomato sauce, mozzarella, mixed garden vegetables.

BUFALINA TOP *12*
Mutti Italian tomato sauce, Campana buffalo mozzarella DOP, fresh basil added after baking and extra virgin olive oil.

COPPA E FUNGHI *10*
White base, mozzarella, porcini mushrooms, Parma coppa IGP..

LUCIFERO *11*
Mutti tomato sauce, fior di latte mozzarella, spicy Calabrian sausage and house chilli oil.

Specialty!

I PANCIOTTI

Artisan stuffed bread.
Crispy long-leavened house bread filled with selected ingredients.

NORDICO *14*
Premium Norwegian smoked salmon, rocket and lime mayonnaise.

PREZIOSO *14*
Rossi culaccia and Apulian stracciatella.

COPPA D'ORO *10*
Parma coppa IGP, grilled aubergine and smoked scamorza.

SANTO *12*
San Secondo shoulder, brie and pear jam.

COTTO E GRIGLIATO *12*
Premium cooked ham, grilled courgettes and brie.

TRADIZIONALE *13*
Raw horse pesto, grilled courgettes, capers and mayonnaise.

PARMA *14*
24-month Parma ham DOP selection from Rossi and Parmigiano Reggiano DOP 24-month flakes.

PIZZA UPGRADES

24-month Parma ham DOP +4
Stracciatella or Apulian burratina +4
Premium Rizzoli Cantabrian anchovie +3,5

CHOOSE YOUR DOUGH

Wholemeal dough +1,5
Charcoal dough + 1,5

STRETCHED

XL - stretched pizza +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!

SALADS & COLD PLATES

OMEGA TRE *16*
Norwegian smoked salmon, Apulian burratina, green salad, walnuts and citrus notes.

POLLASTRELLA* *12*
Grilled chicken breast, green salad, fennel, radicchio, cherry tomatoes.

CAPRESE AI 3 POMODORI *13*
Campana buffalo mozzarella DOP, a selection of tomatoes, fresh basil and carasau bread.

TONNO SUBITO *12*
Fresh salad with tuna, fior di latte mozzarella, radicchio, cherry tomatoes, Ligurian olives.

INSALATA DELLA BASSA *10*
Fresh salad with Spalla cotta di San Secondo, radicchio and tomatoes.

BOTTLED BEERS 0,33lt

Beck's *5*

Ichnusa unfiltered *5*

Ceres *6*

Corona *5*

Tennent's super *6*

Volpe craft lager *7*

Birra artigianale Orsa Ambrata *7*

DRAUGHT BEERS

Bitburger Pils 0,2lt *3,5*

Bitburger Pils 0,4lt *5*

Crew IPA Republic 0,3lt *6*

Benediktiner Weiss 0,3lt *4,5*

Benediktiner Weiss 0,5lt *6,5*

WHITE WINES BY THE GLASS

Malvasia *5*

Vermentino *5*

Pinot Grigio *6*

Ribolla Gialla *6*

Gewurztraminer *6*

RED WINES BY THE GLASS

Lambrusco *5*

Montepulciano d'Abruzzo *5*

Chianti Classico *6*

Valpolicella Ripasso *7*

Primitivo di Manduria *6*

SPARKLING WINES BY THE GLASS

Prosecco DOC Treviso *6*

Franciacorta Brut o Satèn *7*

Trento DOC *7*

Franciacorta Rosè *7*

SOFT DRINKS

Sanpellegrino still or sparkling 0,75lt *3*

Sanpellegrino still or sparkling 0,50lt *2*

Coca cola 0,33lt *3,5*

Coca cola zero 0,33lt *3,5*

Fanta 0,33lt *3,5*

Sprite 0,33lt *3,5*

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

DESSERTS

DOLCE BRIVIDO *6*
Fior di latte ice cream with sour cherries, dark chocolate chips or hazelnut cream.

SOFFICE DOLCEZZA *5*
Mascarpone cream with sour cherries, dark chocolate chips or hazelnut cream.

TORTA COCCO E NUTELLA *6*
Delicious chocolate cake filled with Nutella and coconut powder.

FRA...GOLAMISU' *7*
Tiramisu with fresh strawberries and white chocolate chips.

NY CHEESECAKE *7*
Baked cheesecake with a crispy base and mixed berry coulis.

SORBETTO AL LIMONE *5*
A refreshing treat — the perfect, palate-cleansing finale.

Amari & Digestive Liqueurs *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, provided the process does not increase the level of allergenicity assessed by EFSA;
   b) wheat-based maltodextrins, provided the process does not increase the level of allergenicity assessed by EFSA;
   c) barley-based glucose syrups;
   d) cereals used for the production of distillates or ethyl alcohol of agricultural origin for spirits 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) fish gelatine or isinglass used as a fining agent in beer and wine.

5. **Peanuts and products thereof.**

6. **Soybeans and products thereof, except:**

   a) fully refined soybean oil and fat, provided the process does not increase allergenicity as assessed by EFSA;
   b) natural mixed tocopherols (E306), natural D-alpha tocopherol, D-alpha tocopherol acetate, and D-alpha tocopherol succinate from soy;
   c) vegetable oils derived from soybean phytosterols and phytosterol esters;
   d) plant stanol esters produced from soybean oil sterols.

7. **Milk and products thereof (including lactose), except:**

   a) whey used for the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;
   b) lactitol.

8. **Nuts, namely** almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and products thereof, except nuts used for the production of distillates or ethyl alcohol of agricultural origin for spirits 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 above 10 mg/kg or 10 mg/litre expressed as SO_2.

13. **Lupin** and products thereof.

14. **Molluscs** and products thereof.

FOOD ALLERGENS

STARTERS
Ori di Parma e Ori di Parma con scaglie di parmigiano (7)
Flan estate (1-3-5-7)
Crostone al caval pist (1-3)
Melanzana mediterranea (1-3-7)
Crostone parmigiano (1-7)
Gamberoni agrumati (1-2)
Chicca di mare (1-2-4)
Cozze in bianco (1-2)
Seppie nell'orto (1-2-4)
Calamari alla diavola (1-2-4)
Crostone del Cantabrico (1-4-7)

FIRST COURSES
Tagliatelle della Duchessa (1-3-4-7)
Tortelli della tradizione (1-3-7)
Risotto Giuseppe Verdi (1-7-9)
Risotto ai preziosi di Mare (1-2-4—9-14)
Paccheri e calamari (1-2-4--9)
Spaghettone alle alici Rizzoli (1-2-4--9)
Risotto Dolcevita (1-2-4—7-9)
Tagliolino cacio e pepe, gambero crudo e lime (1-2-4—7-9)
Salmone a mezze maniche (1-2-4—7-9)
Risotto dell'orto (1-7-9)
Lasagne di nonna Gina (1-3-7-9)
Gnocchi ai profumi di Parma (1-3-7-9)

MAIN COURSES
Maialino goloso (1-7-9-14)
La Piemontese a Parma (1-7-9-14)
Costine di maiale al forno (1-7-9-14)
Le nostre polpette al sugo (1-3-7-9-14)
Mare Dorato (1-2-3-4-7-14)
Cuor di salmone (1-2-4-14)
Branzino alle erbe (1-4-7-9-14)
Polpo croccante (1-2-4-7-14)

PREMIUM PIZZAS
Del Brigante (1-7)
Norway (1-4-7)
Dolcevita (1-5-7-8)
Mare e monti (1-4-7)
Parmigiana (1-3-4-5-7-8)
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)
Parigina (1-7-9)

TRADITIONAL PIZZAS
La 5 Formaggi (1-7)
Napoli doc (1-4-7)
Bufalina Top (1-7)
Dall'orto (1-7)
Four seasons (1-7)
Margherita (1-7)
Lucifero (1-7)
Coppa e funghi (1-7)

PANCIOTTO & SANDWICHES
Tradizionale (1-10)
Nordico (1-3-4-10)
Prezioso (1-7)
Cotto e grigliato (1-7)
Parma (1-7)
S. Secondo (1-7)
Santo (1-7)
Coppa d'oro (1-7)
Felino (1-7)
Estate (1-4-7)
Classico (1-7)
Pollastrello (1-3-7)
Hamburger Dolcevita (1-3)

SALADS & COLD PLATES & SIDESO
Omega tre (1-3-4-7)
Tonno subito (1-3-4-7)
Chick (1–7)
Caprese ai 3 pomodori (1–7)

DESSERTS
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)

DAILY MENU
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)
Penne al tonno con crema di zucchine (1-4-7-9)
Risotto all'ortolana (o dell'orto) (1-7-9)
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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