

DOLCEVITA

RISTORANTE – PIZZERIA – COCKTAIL BAR



D O L C E V I T A

RISTORANTE - PIZZERIA - COCKTAIL BAR

In questo locale siamo attenti alle tue esigenze,
anche quelle alimentari.
Vogliamo che tu ti senta sicuro e sereno
nel mangiare i nostri piatti.
Pertanto se hai delle allergie e/o delle
intolleranze e per informazioni riguardo gli
ingredienti presenti negli alimenti e nelle
bevande servite in questo esercizio ti invitiamo a
richiedere, prima di ordinare il pasto o la
bevanda, informazioni al nostro personale.
Siamo ben lieti e pronti per aiutarti a scegliere cosa
mangiare nel migliore dei modi.

Treasures of the Sea

STARTERS

CHICCA DI MARE* *15*
Salad of octopus, prawns, cuttlefish and tender squid, served with crunchy vegetables.

CALAMARI ALLA DIAVOLA* *13*
Squid gently seared in the pan and cooked in Italian "Mutti" tomato sauce with Ligurian olives, capers and the chef's mildly spicy sauce.

CROSTONE DEL MAR CANTABRICO *12*
Our home-baked bread, grilled until crisp, topped with creamy Apulian stracciatella, premium Rizzoli anchovies from the Cantabrian Sea in organic olive oil and oven-roasted marinated cherry tomatoes.

GAMBERONI AGRUMATI* *14*
Peeled Argentine red prawns served with a crunchy fennel and orange salad, finished with a citrus vinaigrette.

SEPPIE NELL'ORTO* *12*
Tender julienned cuttlefish, sautéed with fresh garden vegetables.

COZZE IN BIANCO *12*
Fresh mussels sautéed in the pan with extra virgin olive oil and black pepper.

FIRST COURSES

TORTELLI DI PATATE, COZZE E POMODORINI* *16*
Fresh pasta tortelli filled with potato, served with mussels and fresh cherry tomatoes.

RISOTTO AI PREZIOSI DI MARE* *16*
Tomato-free seafood risotto with squid, octopus, cuttlefish and fresh mussels: intense, Mediterranean flavours.

PACCHERI E CALAMARI* *15*
Gragnano IGP paccheri pasta with tender squid sautéed in Italian "Mutti" tomato sauce, fresh cherry tomatoes, Ligurian olives and basil leaves.

SPAGHETTONE ALLE ALICI RIZZOLI *12*
Rummo thick-cut spaghetti with traditional, mildly spicy "Rizzoli" anchovies and a crunchy Apulian tarallo crumble.

MUST TRY

RISOTTO DOLCEVITA* *22*
Italian "Mutti" tomato risotto with caramelised prawns and Apulian burratina, sweet-and-sour red onion and passion fruit.



MAIN COURSES

MARE DORATO* *15*
Crispy, light golden fry 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 with yoghurt dressing and seasonal vegetables.

POLPO CROCCANTE* *22*
Grilled octopus tentacle with potato cream, crunchy julienned vegetables, confit cherry tomatoes and extra virgin olive oil.

Classics of Tradition

STARTERS

CROSTONE PARMIGIANO *10*
Our home-baked grilled bread with a delicate Parmigiano Reggiano DOP 24-month fondue and Coppa di Parma IGP.

MELANZANA MEDITERRANEA* *12*
A delightful parcel of grilled aubergine with a heart of fior di latte mozzarella, Parmigiano Reggiano DOP 24 months and basil tomato sauce.

FLAN DEL CONTADINO* *12*
Delicate potato and artichoke flan, slowly oven-baked, with pine nuts and Parmigiano Reggiano DOP 24-month cream.

POLENTA E TARTUFO *12*
Soft truffle polenta, wrapped in a creamy Parmigiano Reggiano fondue in the Emilian tradition.

ORI DI PARMA *13* XL *19 (to share)*
A special selection of Parma cured meats from Antica Salumeria Rossi: Prosciutto di Parma DOP aged 24 months, Salame di Felino IGP and Culaccia di Parma (the prized upper cut of the leg, cured with its rind).



Perfect with:
- *Parmigiano Reggiano DOP 24 months +4*
- *…and our home-baked plain focaccia +3.5*

FIRST COURSES

RISOTTO GIUSEPPE VERDI* *14*
The Maestro's risotto, made to the traditional recipe with asparagus, porcini mushrooms and Prosciutto di Parma DOP 24 months, finished with authentic Parmigiano Reggiano from Parma.

TAGLIATELLE DELLA DUCHESSA* *13*
Egg pasta with a delicate ricotta cream, sautéed spinach and Prosciutto di Parma DOP 24 months.

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

PAPPARDELLA REALE *16*
Egg pasta with porcini mushrooms, black truffle and Parmigiano Reggiano DOP 24 months.

TAGLIOLINO DEL BOSCO *13*
Egg tagliolini with a rich sausage ragù, porcini mushrooms and Parmigiano Reggiano DOP 24 months.

SINFONIA D'AUTUNNO* *13*
Creamy pumpkin risotto with Gorgonzola DOP, walnuts and the finest Parmigiano Reggiano.

MAIN COURSES

MUST TRY

MAIALINO GOLOSO* *17*
Tender Italian pork fillet stuffed with Prosciutto di Parma DOP 24 months, courgettes sautéed with garlic and parsley, and Parmigiano Reggiano, served with roast potatoes.



COTOLETTA ALLA BOLOGNESE* *19*
Traditional crispy veal cutlet topped with Prosciutto di Parma DOP 24 months and a velvety Parmigiano Reggiano cream.

LE NOSTRE POLPETTE AL SUGO* *15*
Traditional 100% Italian beef meatballs, simmered in "Mutti" tomato sauce with fresh basil.

MAXI HAMBURGER DOLCEVITA* *19*
270 g Piedmontese Fassona beef burger in our home-made artisan ciabatta, with fresh tomato and salad; mayonnaise served on the side.

SIDE DISHES

Spinaci al burro* (buttered spinach) *6*
Patate arrosto (roast potatoes) *5*
Insalata mista (mixed salad) *5*
Verdure grigliate (grilled vegetables) *6*

SIGNATURE PIZZAS

DEL BRIGANTE *18*
Italian "Mutti" tomato sauce, oven-roasted marinated cherry tomatoes, Apulian burratina, porcini mushrooms, Culaccia di Parma from Antica Salumeria Rossi.

PROSCIUTTO CRUDO DOP *14*
Italian "Mutti" tomato sauce, fior di latte mozzarella, Prosciutto di Parma DOP 24 months, selected by Antica Salumeria Rossi.

LEO *12*
Italian "Mutti" tomato sauce, Apulian stracciatella, oven-roasted marinated cherry tomatoes, basil and extra virgin olive oil.

GINEVRA *12*
Italian "Mutti" tomato sauce, fior di latte mozzarella, brie, Italian "Alta Qualità" (premium-grade) cooked ham, olives.

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

VITTORIA *13*
White pizza (no tomato) with fior di latte mozzarella, porcini mushrooms and a hint of truffle.

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

CUORE DI ZUCCA* *12*
White base with mozzarella, pumpkin cream, sausage and smoked scamorza. Autumn in every bite.

MARTY *16*
Italian "Mutti" tomato sauce, Mozzarella di Bufala Campana DOP, Ligurian olives, red datterini tomatoes, rocket, Prosciutto di Parma DOP 24 months from Antica Salumeria Rossi (all toppings added after baking).

LA 5 FORMAGGI *12*
White pizza with brie, mozzarella, Gorgonzola DOP, fontina and smoked scamorza.

TRADITIONAL PIZZAS... WITH A TWIST

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

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

FOUR SEASONS *12*
Italian "Mutti" tomato sauce, fior di latte mozzarella, Italian "Alta Qualità" cooked ham, Ligurian olives, fresh button mushrooms, artichoke wedges.

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

BUFALINA TOP *12*
Italian "Mutti" tomato sauce, Mozzarella di Bufala Campana DOP, fresh basil added after baking, extra virgin olive oil.

COPPA E FUNGHI *11*
White pizza with mozzarella, porcini mushrooms and Coppa di Parma IGP.

LUCIFERO *11*
Italian "Mutti" tomato sauce, fior di latte mozzarella, spicy Calabrian spianata salami and our house chilli oil.

MONTANARA *12*
White pizza with sausage, smoked provola and fresh button mushrooms.

Specialità!

I PANCIOTTI

Our crusty home-baked bread, slowly leavened and filled with hand-picked ingredients.



PREZIOSO *14*
Culaccia from Antica Salumeria Rossi and Apulian stracciatella.

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

COTTO E GRIGLIATO *12*
Italian "Alta Qualità" cooked ham, grilled courgettes and brie.

PARMA *14*
Prosciutto di Parma DOP 24 months selected by Salumificio Rossi, with Parmigiano Reggiano DOP 24-month shavings.

SANTO *12*
Spalla cotta di San Secondo (slow-cooked pork shoulder from the Parma countryside), brie and pear jam. Created to enhance the traditional flavour of this prized Parma speciality.

TRADIZIONALE *13*
Pesto di cavallo (seasoned raw minced horse meat, a Parma tradition), grilled courgettes, capers and mayonnaise.

MAKE YOUR PIZZA LUXURY

Prosciutto di Parma 24 months "Antica Salumeria Rossi" +5.5
Apulian burratina +5.5
Premium Cantabrian anchovies "Rizzoli" +5

LA TIRATA

Pizza Tirata – XL size +3.5

CHOOSE YOUR DOUGH

Wholemeal +1.5
Tegamino (thick, pan-baked base) +2.5

Thanks to a careful selection of flours and a slow rise, our dough is light, easy to digest and crisp.
We choose the finest local produce to bring out the flavour of our pizzas.



BOTTLED BEERS 0.33L

Beck's *5*

Ichnusa Non Filtrata (unfiltered) *5*

Ceres *6*

Corona *5*

Tennent's Super *6*

Volpe Bionda craft beer *7*

Orsa Ambrata craft beer *7*

DRAUGHT BEERS

Bitburger Pils 0.2 l *3.5*

Bitburger Pils 0.4 l *5*

CREW Republic IPA 0.3 l *6*

Benediktiner Weissbier 0.3 l *4.5*

Benediktiner Weissbier 0.5 l *6.5*



WHITE WINES BY THE GLASS

Malvasia *5*

Vermentino *5*

Pinot Grigio *6*

Ribolla Gialla *6*

Gewürztraminer *6.5*



RED WINES BY THE GLASS

Lambrusco *5*

Montepulciano d'Abruzzo *5*

Chianti Classico *6*

Valpolicella Ripasso *6.5*

Primitivo di Manduria *6*

SPARKLING WINES BY THE GLASS

Prosecco DOC Treviso *6*

Franciacorta Brut or Satèn *7*

Trento DOC *7*

Franciacorta Rosé *7*

SOFT DRINKS

Still mineral water "Panna" or sparkling "S.Pellegrino" 0.75 l *3*

Still mineral water "Panna" or sparkling "S.Pellegrino" 0.50 l *2*

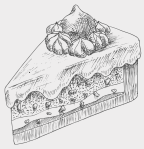
Coca-Cola 0.33 l *3.5*

Coca-Cola Zero 0.33 l *3.5*

Fanta 0.33 l *3.5*

Sprite 0.33 l *3.5*

Discover our cocktail bar: ask our staff for the perfect drink to pair with your dish or to end your meal in style.
Ask for our cocktail list.







A SWEET ENDING

DOLCE BRIVIDO* *6*
Italian custard gelato with amarena cherries, or dark or white chocolate shavings.

SBRISOLONA E MASCARPONE* *7*
The traditional crumbly almond cake, served with home-made mascarpone cream.

TIRAMISÙ AL CIOCCOLATO* *6*
Classic tiramisù with mascarpone cream and crunchy dark chocolate shavings.

TORTA COCCO E NUTELLA* *7*
Delicious chocolate cake filled with Nutella and dusted with coconut.

SOFFICE DOLCEZZA *5*
Home-made mascarpone cream with amarena cherries, or dark or white chocolate shavings.

TORTA DI MELE E GELATO* *6*
Soft, warm apple cake served with Italian custard gelato.

Espresso coffee *1.5*

Amari and digestifs (Italian herbal liqueurs) *4*





COVER CHARGE: *3*

No cover charge for service in our indoor dining rooms.

For any information, please ask our staff.
Our ingredients and food allergens book is available on request.
All prices are in euros.
** This dish contains one or more ingredients that are frozen at source or blast-frozen on the premises.*

SEE OUR MENU IN OTHER LANGUAGES

FOOD ALLERGENS

1. Cereals containing gluten (namely 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 the process they have undergone does not increase the level of allergenicity assessed by EFSA for the product from which they are derived;
b) wheat-based maltodextrins and products thereof, under the same condition;
c) barley-based glucose syrups;
d) cereals used to make alcoholic distillates, including 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) 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 and products thereof, provided the process they have undergone does not increase the level of allergenicity assessed by EFSA for the product from which they are derived;
b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate and natural D-alpha tocopherol succinate from soybean sources;
c) vegetable oil-derived phytosterols and phytosterol esters from soybean sources;
d) plant stanol ester produced from vegetable oil sterols from soybean sources.

7. Milk and products thereof, including lactose, except:
a) whey used to make alcoholic distillates, including ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages;
b) lactitol.

8. Nuts, namely almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia) and products thereof, except nuts used to make alcoholic distillates, including 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 at concentrations of more than 10 mg/kg or 10 mg/l in terms of total SO2.

13. Lupin and products thereof.

14. Molluscs and products thereof.

FOOD ALLERGENS

STARTERS
Ori di Parma and Ori di Parma with Parmigiano shavings (7)
Flan del contadino (1-3-5-7-8)
Polenta e tartufo (1-7)
Melanzana mediterranea (1-3-7)
Crostone parmigiano (1-7)
Gamberoni agrumati (1-2)
Chicca di mare (1-2-4-14)
Cozze in bianco (1-2-14)
Seppie nell'orto (1-2-4-14)
Calamari alla diavola (1-2-4-14)
Crostone del Mar Cantabrico (1-4-7)

FIRST COURSES
Tagliatelle della duchessa (1-3-7)
Pappardella reale (1-3-7)
Tortelli della tradizione (1-3-7)
Risotto Giuseppe Verdi (1-7-9)
Risotto ai preziosi di Mare (1-2-4-9-14)
Tortelli di patate, cozze e pomodorini (1-2-3-4-9-14)
Paccheri e calamari (1-2-4-9-14)
Spaghettone alle alici Rizzoli (1-2-4-9)
Risotto Dolcevita (1-2-4-7-9)
Tagliolino del bosco (1-3-4-7-9)
Sinfonia d'autunno (1-5-7-8-9)
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)
Maxi Hamburger Dolcevita (1-3-7-9-10)
Cotoletta alla bolognese (1-3-5-7)
Le nostre polpette al sugo (1-3-7-9)
Mare Dorato (1-2-3-4-7-10-14)
Cuor di salmone (1-2-4-7-14)
Polpo croccante (1-2-4-7-14)
Branzino alle erbe (1-4-7-9-14)

SIGNATURE PIZZAS
Del Brigante (1-7)
Secondina (1-7)
Leo (1-7)
Ginevra (1-7)
Dolcevita (1-5-7-8)
Prosciutto crudo Dop (1-7)
Cantabrica "Rizzoli" Deluxe (1-4-7)
Marty (1-7-8)
La 5 Formaggi (1-7)
Cuore di zucca (1-7)
Vittoria (1-7)

TRADITIONAL PIZZAS
Montanara (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)

PANCIOTTI AND SANDWICHES
Tradizionale (1-3-7-10)
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)

PIZZA EXTRAS, SALADS, COLD DISHES AND SIDE DISHES
Wholemeal dough and tegamino base (1)
Burrata (7)
Cantabrian anchovies (4-14)
Spinaci al burro (buttered spinach) (1-7)
Omega "tre" (1-3-4-7)
Tonno "subito" (1-3-4-7)
Chick (1-7)
Caprese ai 3 pomodori (1-7)
Patate arrosto (roast potatoes) (1-5-8)
Verdure grigliate (grilled vegetables) – shared grill (1-4-14)
Insalata mista (mixed salad) – shared preparation area (1-4-14)
Dressings – vinegar, balsamic glaze (10-12)
Patate fritte – shared fryer (1-2-3-4-5-7-8-14)

DESSERTS
Torta di mele con gelato alla crema (1-3-6-7)
Tiramisù al cioccolato (1-3-6-7)
Torta cocco e Nutella (1-3-5-6-7-8)
Sbrisolona e mascarpone (1-3-5-7-8)
Soffice Dolcezza (1-3-6-7)
Dolce brivido (1-3-6-7)
Dolce del giorno (please ask our staff)

MENU OF THE DAY AND OTHER DISHES
Penne con ragù alla bolognese (1-7-9)
Mezze maniche all'Amatriciana (1-7-9)
Mezze maniche alla 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 (1-3-7-9-10)
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: please ask our staff.

The dishes listed in the Dolcevita restaurant menu indicate the presence of any food allergens.
The numbers next to each dish refer to the allergens listed under the corresponding reference number. We kindly ask our guests to read this summary and to inform our staff of any food allergies or intolerances.
Our staff will be happy to answer any questions.



STRADA LUIGI CARLO FARINI 16/B
43121 PARMA

INFO@DOLCEVITAPARMA.IT