

La Dolce Vita

R I S T O R A N T E I T A L I A N O



Appetizers

Mussels Sicily - Mussels sautéed with spicy marinara & fresh garlic **OR** with white wine, garlic, butter, cracked red pepper & fresh herbs.

Burrata - Burrata cheese, basil pesto & tri-colored grape tomatoes, finished with salt & pepper.

Mini Italian Crab Cakes – Lump crabmeat, Italian seasoning, fresh parsley, roasted red peppers & just enough homemade breadcrumbs to hold them together, served with cilantro lime aioli.

Artichoke Dip - Artichokes, parsley, Pecorino Romano & mozzarella cheese, oven baked & served with toasted bread.

Crispy Calamari - Flash fried tender hand-cut calamari served with a spicy housemade marinara topped with Pecorino Romano.

Heirloom Tomato Bruschetta - Crispy bread topped with tri-colored heirloom tomatoes, goat cheese & fresh basil, drizzled in our house vinaigrette & a balsamic reduction.

Mozzarella Sticks – Served with homemade marinara.

Soup & Salads

Soup of the Day – Fresh homemade soup of the day.

Garden Salad - Lettuce, tomato, red onions, black olives & mozzarella cheese.

Caesar Salad - Romaine, croutons, Pecorino Romano & creamy Caesar dressing.

Local Arugula Salad – Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette.

Caprese Salad – Fresh mozzarella & Roma tomatoes with balsamic vinaigrette & fresh basil.

Grilled Romaine – Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette.

Smoked Salmon Salad - Smoked salmon, spinach, walnuts, gorgonzola, red onion & tomato with our balsamic vinaigrette.

Antipasto Salad - Lettuce, tomato, onions, green peppers, roasted red peppers, hot peppers, ham, salami, provolone & pepperoni, topped with mozzarella cheese.

ADD: Chicken, Shrimp, OR Smoked Salmon.

Dressings: Ranch, House Vinaigrette, Balsamic Vinaigrette, Shallot Vinaigrette, Caesar & Blue Cheese

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Entrées

Clams Bianca - Little neck clams, Roma tomatoes & fresh basil, tossed with spaghetti in a white wine, garlic & shallot sauce, finished with crushed red pepper & fresh parsley.

Veal Parmesan - 10oz. bone-in veal chop tenderized & perfectly seasoned. Lightly fried & finished off in the oven, topped with marinara sauce & melted mozzarella on a bed of spaghetti.

Chicken Parmesan - Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.

Seafood Diablo – Shrimp, mussels & lump crab tossed in a spicy marinara bourbon cream sauce served over spaghetti.

Crab & Shrimp à la Penne Vodka – Our signature dish! Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne pasta.

Chicken or Shrimp Basil Pesto Gnocchi – Grilled chicken **OR** shrimp on a bed of gnocchi, tossed in our basil pesto, finished with pine nuts & a blend of aged Italian cheeses.

Lasagna – Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese.

Portabella Mushroom & Spinach Ravioli - Topped with our mushroom marinara cream sauce.

Chicken or Veal Saltimbocca – Grilled chicken breast **OR** breaded veal cutlet with prosciutto, fresh spinach & provolone topped with a mushroom, garlic & sherry sauce on a bed of spaghetti.

Chicken or Shrimp Alfredo - Grilled chicken **OR** shrimp served in a homemade Alfredo sauce tossed with pappardelle.

Shrimp à la Firenze - Sautéed jumbo shrimp with fresh herbs, lemon juice, diced tomatoes, basil, spinach & garlic on a bed of lemon parmesan gluten free penne ****Gluten Free****

Pasta Eggplant Napoli – Hand breaded, lightly fried Naples-cut Italian eggplant with marinara, fresh basil & Pecorino Romano cheese over penne pasta.

Baked Ziti – Oven baked ziti smothered with a blend of cheeses, fresh basil & homemade marinara sauce.

ADD: Meatball, Sausage

Spaghetti & Meatballs - Spaghetti with our house marinara & homemade meatballs.

Add Side of Broccolini to any Entrée

Change any Pasta to Gluten Free

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Hand-Tossed Gourmet Pizza

Sorry, no substitutions on specialty pizzas

San Gennero – Sausage, roasted red peppers & onions.

The Piedmont – Olive oil base with fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan.

Crab & Arugula - White ricotta base with pesto, mozzarella, lump crabmeat & local arugula.

Buffalata – Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & fresh basil.

Alla Bianca – White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil.

Vegetarian - Black olives, green peppers, roasted red peppers, onions & mushrooms.

Nova Siri - Meatballs, spinach & fresh garlic.

Supreme - Mushrooms, black olives, onions, green peppers, hot peppers, sausage, ham & pepperoni.

Tutte Le Carni - Meat lovers with sausage, pepperoni, ham & meatballs.

Milano - Prosciutto, arugula & goat cheese.

BBQ Chicken - Hot peppers, chicken, onions & BBQ sauce.

Superoni - Double pepperoni & double cheese.

Ultimate Hawaiian - Prosciutto & pineapple.

Cheese

Fresh Toppings: Pepperoni, Sausage, Mushrooms, Extra Cheese, Meatballs, Roma Tomatoes, Bacon, Chicken, Roasted Red Peppers, Hot Peppers, Green Peppers, Onions, Olives, Ham, Artichoke Hearts, Prosciutto, Arugula, Ricotta, Goat Cheese, Broccolini, Salami, Spinach, Basil & Pineapple.

Kids' Menu

12 & under only please

Penne Marinara

Cheese Tortellini with marinara

Add meatball

Hot Dog with fries

Chicken Tenders with fries

Add Caesar Salad

Add Fruit Salad

Add side of Broccolini

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RISTORANTE ITALIANO



Beverages

Fountain Sodas with refills

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew

Sweet Tea

Unsweetened Tea

Saranac Root Beer

Boylan's Orange Soda

Boylan's Ginger Ale

Boylan's Grape Soda

Calypso Lemonade

Yoo-hoo

San Pellegrino Limonata

San Pellegrino Aranciata

San Pellegrino 1L

Acqua Panna 1L

Milk

Coffee

Espresso

Cappuccino

Bottled Beer

Ballast Point Sculpin IPA

Green Man Wayfarer IPA

Stella Artois

Mother Earth Weeping Willow Wit

Corona Light

Sierra Nevada Pale Ale 24oz

O'Connor Norfolk Canyon Pale Ale

Pabst Blue Ribbon Can

Bud Light

Miller Lite

Michelob Ultra

Yuengling Lager

Draft Beer

Bell's Two Hearted-Ale (MI)

Peroni (Italy)

Founders All-Day IPA (MI)

Devils Backbone Vienna Lager (VA)

Allagash White (ME)

Foothills Jade IPA (NC)

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RISTORANTE ITALIANO



Wine by the Glass

Please ask to see the wine list for our full selection

White

Sonoma-Cutrer Chardonnay
Kim Crawford Sauvignon Blanc
Costamolino Vermentino
Villa Pozzi Pinot Grigio
Kung Fu Girl Riesling
La Galope Rose
Da'Luca Prosecco
Allure Moscato

Red

Jasci & Marchesani Montepulciano D'Abruzzo (DOC)
Rodney Strong Cabernet Sauvignon
La Crema Pinot Noir
Castello D'Albola Chianti Classico
Santa Cristina Toscana Rosso

Menu & Prices Subject to Change

Gratuity may be added on parties of 8 or more