

Appetizers

Heirloom Bruschetta - Crispy bread topped with tri-colored heirloom tomatoes, goat cheese & fresh basil, drizzled in our house vinaigrette & a balsamic reduction. **10.99**

Mussels Sicily - Mussels sautéed with spicy marinara & fresh garlic OR with white wine, garlic, butter, cracked red pepper & fresh herbs. **14.99**

Burrata- Burrata cheese, basil pesto & tri-colored grape tomatoes, finished with salt & pepper. **11.99**

Crispy Calamari - Flash fried tender hand-cut calamari served with a spicy house-made marinara, topped with Pecorino Romano. **12.99**

Fried Mozzarella – Served with homemade marinara. **8.99**

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. **15.99**

Homemade Rosemary Bread- Served with our basil pesto oil. **3**

Soup & Salads

Soup of the Day - Fresh homemade soup of the day. Cup/Bowl

Garden Salad – Crisp romaine, mixed greens, tomato, red onions, shredded carrots & mozzarella cheese. **8.99**

Caesar Salad - Romaine lettuce, croutons, Pecorino Romano cheese & creamy Caesar dressing. **8.99**

Grilled Romaine - Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette. **12.99**

Caprese Salad – Fresh mozzarella & Roma tomatoes topped with our balsamic vinaigrette & fresh basil. **11.99**

Local Arugula Salad – Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette. **10.99**

Smoked Salmon Salad - Smoked salmon, spinach, walnuts, gorgonzola, red onion & tomato with our balsamic vinaigrette. **17.99**

ADD: Chicken +7, Shrimp +8, Smoked Salmon +10

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

Hand-Tossed Gourmet Pizza

Sorry, no substitutions on specialty pizzas.

Piedmont – Olive oil base with fresh garlic, artichoke hearts, chicken, spinach, pine nuts & shaved parmesan cheese. **19.99**

Alla Bianca - White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil. **19.99**

Buffalata - Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & basil. **18.99**

Crab & Arugula - White ricotta base, pesto, mozzarella, lump crabmeat & local arugula. **21.99**

San Gennaro - Sausage, roasted red peppers & onions. **17.99**

Vegetarian - Black olives, green peppers, roasted red peppers, onions & mushrooms. **19.99**

Milano - Prosciutto, arugula & goat cheese. **19.99**

Tutte le Carni - Meat lovers with sausage, pepperoni, ham & meatballs. **20.99**

BBQ Chicken - Banana peppers, chicken, onions & BBQ sauce. **18.99**

Supreme - Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni. **22.99**

Nova Siri - Meatballs, spinach & fresh garlic. **17.99**

Ultimate Hawaiian - Prosciutto & pineapple. **18.99**

Superoni - Double pepperoni & double cheese. **17.99**

Cheese **15.99**

Fresh Toppings 2/each: Pepperoni, Sausage, Mushrooms, Extra Cheese, Meatballs, Roma Tomatoes, Bacon, Chicken, Roasted Red Peppers, Banana Peppers, Jalapeños, Green Peppers, Onions, Olives, Ham, Artichoke Hearts, Prosciutto, Arugula, Broccolini, Ricotta, Goat Cheese, Spinach, Basil & Pineapple.

****Gluten Free Crust +5****

Entrées

Portabella Mushroom & Spinach Ravioli – Topped with our mushroom marinara cream sauce. **21.99**

Eggplant Napoli – Hand breaded, lightly fried fresh Italian eggplant with marinara sauce, basil & Pecorino Romano cheese over penne. **22.99**

Crab & Shrimp à la Penne Vodka - Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne. **26.99**

Lasagna – Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese. **22.99**

Clams Bianca - Little neck clams, tomatoes & basil, tossed with spaghetti in a white wine, garlic & shallot sauce, finished with crushed red pepper & fresh parsley. **24.99**

Chicken Parmesan - Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti. **23.99**

Veal Parmesan – A 10 oz. 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. **25.99**

Seafood Diablo – Shrimp, crab & mussels tossed in a spicy marinara bourbon cream sauce over spaghetti. **27.99**

Chicken or Shrimp Alfredo - Grilled chicken *or* shrimp served in a homemade Alfredo sauce tossed with fettucine. **24.99**

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. **25.99**

*****(Gluten Free)*****

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. **24.99**

Spaghetti & Meatballs - Spaghetti with our San Marzano tomato marinara & homemade meatballs. **19.99**

Baked Ziti - Oven baked penne smothered with a blend of cheeses, fresh basil & marinara sauce. **17.99**

ADD: Meatball +4, OR Sausage +4

****Change any Pasta to Gluten free +2****

Kids' Menu

Penne Marinara 7.99

Add meatball +4

Hot Dog 6.99

Served with fries

Chicken Tenders 8.99

Served with fries

Cheese Ravioli 8.99

Served with Marinara

Add Caesar Salad +2

Add Broccolini +3

Add Fruit Salad +2

Desserts

Chocolate or Vanilla Cannoli 4.50

Tiramisu 7.50

Cheesecake 7

Chocolate Cake 7

Homemade Sauces, Bread & Desserts

Prices & menu subject to change

“Life is a combination of magic & pasta”

- Federico Fellini

We are grateful for your business & support.

Grazie mille,

La Dolce Vita

*A taste of the sweet life . . .
since 2010*

Open from 3pm – 9pm with a full bar. Come enjoy a cold beverage & sunsets on our sound view deck.

La Dolce Vita is where family & friends come to enjoy coastal Italian cuisine in a casual beach atmosphere.

Located sound side in TimBuck II Shopping Village.

252 453 0069

798 Sunset Blvd., Corolla, 27927

LaDolceVitaCorolla.com

Summer 2020