

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.

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.

Marinated Ciliegine Mozzarella – Fresh Ciliegine mozzarella balls marinated in our house vinaigrette, tossed with tri-colored heirloom tomatoes, fresh garlic, & fresh basil, drizzled in a balsamic reduction, served with crostini.

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

Fried Mozzarella – Served with house-made marinara.

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 & fresh mozzarella cheese.

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

Strawberry Salad – Baby Spinach, mixed greens, fresh strawberries, shaved almonds, red onions, gorgonzola crumbles, bacon, & fresh basil with our honey lemon vinaigrette.

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

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

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

ADD: Chicken, Shrimp, OR Crab Cake.

Dressings: *Ranch, House Vinaigrette, Balsamic Vinaigrette, Honey Lemon Vinaigrette, Shallot Vinaigrette, & Blue Cheese*

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 – Local's favorite! 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.

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

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.

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

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

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

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****

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

Baked Ziti – Oven baked penne smothered with a blend of cheeses, fresh basil & homemade marinara sauce.
ADD Meatball OR Sausage

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

ADD Side of Broccolini to any Entrée

****Change any Pasta to Gluten Free ****

Hand-Tossed Gourmet Pizza

All pizzas are 8 slices/14"

Sorry, no substitutions on specialty pizzas

San Gennero – Sausage, roasted red peppers & onions.

Piedmont – Olive oil base, 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, sausage, ham & pepperoni.

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

Milano - Prosciutto, arugula & goat cheese.

BBQ Chicken - Banana 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, Banana Peppers, Green Peppers, Onions, Olives, Ham, Artichoke Hearts, Prosciutto, Arugula, Jalapeños, Ricotta, Goat Cheese, Broccolini, Spinach, Pineapple. *Fresh Basil & Garlic + 1.**

****Gluten Free Crust****

Kids' Menu

12 & under only please

Penne Marinara

Cheese Ravioli with marinara

Add meatball

Hot Dog with fries

Chicken Tenders with fries

Add Caesar Salad

Add Fruit Salad

Add side of Broccolini

Beverages

Fountain Sodas with refills

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

Mountain Dew

Fresh Brewed Tea

Sweet Tea

Saranac Root Beer

Boylan's Orange Soda

Boylan's Ginger Ale

Calypso Lemonade

San Pellegrino Limonata

San Pellegrino 1L

Acqua Panna 1L

Draft Beer

Peroni (Italy)

Red Oak Brewery Amber Ale (NC)

Wicked Weed Pernicious IPA (NC)

NoDa Radio Haze Hazy IPA (NC)

Bottled Beer

Pabst Blue Ribbon Can

Sierra Nevada Hazy Little Thing IPA

Wicked Weed Appalachia Session Ale

Allagash White

Yuengling Lager

Michelob Ultra

Bud Light

Miller Lite

Corona Light

Stella Artois

Wine by the Glass

Please ask to see the wine list for our full selection

White

Loveblock Sauvignon Blanc

Sonoma-Cutrer Chardonnay

Danzante Pinot Grigio

Kung Fu Girl Riesling

Mionetto IL Prosecco

Primo Amore Moscato

Rosé

Jansz Premium Sparkling Rosé

North West Cellars Leggiero Rosé

La Dolce Vita's 11th Season Private Label

Red

Zaccagnini Montepulciano D'Abruzzo

Tormaresca Neprica Cabernet Sauvignon

La Crema Pinot Noir

Castello D'Albola Chianti Classico

Menu & Prices Subject to Change

Gratuity may be added on parties of 8 or more