

Appetizers

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.

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 our cilantro lime aioli.

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

Fried Mozzarella – Served with homemade marinara.

Homemade Rosemary Bread.

Add our basil pesto oil.

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 lettuce, croutons, Pecorino Romano cheese & 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 topped with our 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.

Hand-Tossed Gourmet Pizza

All Pizzas are 8 slices/14”

Sorry, no substitutions on specialty pizzas.

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

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

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

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

San Gennero - Sausage, roasted red peppers & onions.

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

Milano - Prosciutto, arugula & goat cheese.

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

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

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

Nova Siri - Meatballs, spinach & fresh garlic.

Ultimate Hawaiian - Prosciutto & pineapple.

Superoni - Double pepperoni & double cheese.

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, Broccolini, Ricotta, Goat Cheese, Spinach, Pineapple. *Fresh Basil & Garlic +1**

****Gluten Free Crust****

Entrées

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

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

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

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

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

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

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.

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

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

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****

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.

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

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

ADD Meatball OR Sausage

ADD Side of Broccolini to any Entrée

****Change any Pasta to Gluten free ****

4 oz Homemade Marinara

16 oz Homemade Marinara

Kids' Menu

Penne Marinara

Add meatball

Hot Dog

Served with fries

Chicken Tenders

Served with fries

Cheese Ravioli

Served with Marinara

Add Caesar Salad

Add Fruit Salad

Add Broccolini

Desserts

Chocolate/Vanilla Cannoli

Tiramisu

Seasonal Cheesecake

Chocolate Ganache Cake

Make sure to stop by ...



Coming soon!

LA DOLCE VITA
"Life is a
combination of
magic & pasta"

Federico Fellini



We are grateful for your business
& support.

Grazie mille,
La Dolce Vita

Prices & menu subject to change

*A Taste of the Sweet Life . . .
since 2010*

La Dolce Vita is where family &
friends come to enjoy homemade
coastal Italian cuisine!

Spectacular sunsets with your
favorite food & beverages available
on our sound view deck.

Dinner from 3pm
Dine-in, to go + on-line ordering

252 453 0069

798 Sunset Blvd., Corolla, 27927

LaDolceVitaCorolla.com



Spring 2021