

# La Dolce Vita

RISTORANTE ITALIANO



## Appetizers

**Mussels Sicily** - Mussels sautéed with spicy marinara & fresh garlic **OR** with white wine, garlic, butter, cracked red pepper & fresh herbs. **19.99**

**Burrata** - Burrata cheese, basil pesto & tri-colored grape tomatoes, finished with salt & pepper. **14.99**

**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. **Market Price**

**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. **15.99**

**Crispy Calamari** - Flash fried tender hand-cut calamari served with a spicy house-made marinara topped with Pecorino Romano. **17.99**

**Fried Mozzarella** – Served with house-made marinara. **10.99**

## 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. **11.99**

**Caesar Salad** - Romaine, croutons, Pecorino Romano & creamy Caesar dressing. **11.99**

**Strawberry Salad** – Baby spinach, mixed greens, fresh strawberries, shaved almonds, red onions, gorgonzola crumbles, bacon, & fresh basil with our honey lemon vinaigrette. **15.99**

**Caprese Salad** – Fresh mozzarella & Roma tomatoes with balsamic vinaigrette & fresh basil. **13.99**

**Local Arugula Salad** – Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette. **14.99**

**Grilled Romaine** – Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette. **16.99**

**ADD: Chicken +8, Shrimp +9, OR Crab Cake +Market Price.**

**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. **29.99**

**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. **29.99**

**Chicken Parmesan** - Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti. **27.99**

**Seafood Diablo** – Shrimp, mussels & lump crab tossed in a spicy marinara bourbon cream sauce served over spaghetti. **33.99**

**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. **27.99/28.99**

**Crab & Shrimp alla Penne Vodka** – Our signature dish! Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne pasta. **31.99**

**Portabella Mushroom & Spinach Ravioli** - Topped with our mushroom marinara cream sauce. **25.99**

**Lasagna** – Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese. **26.99**

**Eggplant Napoli** – Hand breaded, lightly fried fresh Italian eggplant with marinara, fresh basil & Pecorino Romano cheese over penne. **25.99**

**Shrimp al Limone** - Sautéed jumbo shrimp with fresh herbs, lemon juice, diced tomatoes, basil, spinach & garlic on a bed of lemon parmesan gluten free penne. **28.99** **\*\*Gluten Free\*\***

**Chicken or Shrimp Alfredo** - Grilled chicken **OR** shrimp served in a homemade Alfredo sauce tossed with fettucine. **27.99/28.99**

**Baked Ziti** – Oven baked penne smothered with a blend of cheeses, fresh basil & homemade marinara sauce. **20.99** **ADD Meatball +6 OR Sausage +5**

**Spaghetti & Meatballs** - Spaghetti with our house marinara & homemade meatballs. **23.99**

**ADD Side of Broccolini to any Entrée +5**

**\*\*Change any Pasta to Gluten Free +3\*\***

## Hand-Tossed Gourmet Pizza

All pizzas are 8 slices/14"

*Sorry, no substitutions on specialty pizzas*

- San Gennero** – Sausage, roasted red peppers & onions. **22.99**  
**Piedmont** – Olive oil base, fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan. **25.99**  
**Crab & Arugula** - White ricotta base with pesto, mozzarella, lump crabmeat & local arugula. **26.99**  
**Buffalata** – Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & fresh basil. **22.99**  
**Alla Bianca** – White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil. **25.99**  
**Vegetarian** - Black olives, green peppers, roasted red peppers, onions & mushrooms. **24.99**  
**Nova Siri** - Meatballs, spinach & fresh garlic. **22.99**  
**Supreme** - Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni. **26.99**  
**Tutte Le Carni** - Meat lovers with sausage, pepperoni, ham & meatballs. **25.99**  
**Milano** - Prosciutto, arugula & goat cheese. **23.99**  
**BBQ Chicken** - Banana peppers, chicken, onions & BBQ sauce. **24.99**  
**Superoni** - Double pepperoni & double cheese. **23.99**  
**Ultimate Hawaiian** - Prosciutto & pineapple. **21.99**  
**Cheese** **17.99**

**Fresh Toppings 2/each:** *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 + 6\*\***

## Small Plates

- Pasta Marinara** **14.99**  
**Cheese Ravioli** with marinara **19.99**

## Beverages

- Fountain Sodas** with refills **4.25**  
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,  
Mountain Dew  
**Fresh Brewed Tea** **4**  
**Root Beer** **4**  
**Ginger Ale** **4**  
**Lemonade** **4**  
**San Pellegrino Limonata** **4**  
**San Pellegrino 1L** **8**  
**Acqua Panna 1L** **7**

## Draft Beer

- Peroni (Italy) **8**  
Carolina Brewing Copperline Amber Ale (NC) **8**  
Wicked Weed Pernicious IPA (NC) **10**  
**Seasonal Rotating Drafts**  
1718 Brewing (*Local, Ocracoke Island, NC*)  
Swellsa Brewing (*Local, Kill Devil Hills, NC*)

## Bottled Beer

- Pabst Blue Ribbon Can **3**  
Cape Charles Assateague Hazy IPA (16 oz Can) **9**  
Wicked Weed Appalachia Session IPA **6**  
Allagash White **6**  
Yuengling Lager **5**  
Bud Light **4**  
Miller Lite **4**  
Corona Light **6**  
Stella Artois **6**

## Wine by the Glass

*Please ask to see the wine list for our full selection*

### **White**

- Nautilus Sauvignon Blanc **12**  
Sonoma-Cutrer Chardonnay **14**  
Villa Sandi Pinot Grigio **10**  
Kung Fu Girl Riesling **10**  
Tomassi Prosecco **11**  
Primo Amore Moscato **9**  
Northwest Cellars *Aria* White **12**

*La Dolce Vita's 13<sup>th</sup> Season Private Label*

### **Rosé**

- Jansz Premium Sparkling Rosé **15**  
Domaine Houchart Côtes de Provence Rosé **12**

### **Red**

- Zaccagnini Montepulciano D'Abruzzo **12**  
Tormaresca Neprica Cabernet Sauvignon **13**  
La Crema Pinot Noir **14**  
Castello D'Albola Chianti Classico **14**  
Northwest Cellars *Adagio* Red **14**

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**Menu & Prices Subject to Change**

**Gratuity may be added on parties of 8 or more**