

# MIENU

## VIVETE IL RISTORANTE E SCOPRIRETE TUTTO PERDENDOVÌ IN UN MARE DI GUSTO

“Simplicity is the ultimate sophistication”

Leonardo da Vinci

Dolce Vita is all about a multifaceted kitchen serving unpretentious dishes which however cleverly exude the intense flavours of the ingredients being used.

The menu takes its inspiration from its surroundings thus offering a vaster selection of seafood choices. Our raw trays of fresh molluscs and crustaceans, the variety of carpacci and tartare together with the best selection of fresh fish found at the market is sure to satisfy the palette of any discerning patron.

### PLATEAU ‘DOLCE VITA’

The platter offers a variety of 6 appetizers from the following: Marinated shrimps and fish, swordfish or tuna carpaccio, sea bass tartar, stuffed calamari, and white bait fritters.

€18.90

### ISPIRAZIONE ANNI ‘60

Our Chef's version of the Italian antipasto based on a selection of meat and vegetable appetizers.

€16.90

### CARPACCI E TARTARE

#### CARPACCIO E TARTARE DI PESCE DEL GIORNO

A medley of raw fish carpaccio and tartar served with a Sicilian dressing

€16.90

#### CARPACCIO DI GAMBERO ROSSO E GAMBERETTI DI NASSA

Thin slices of raw marinated red prawn and shrimp garnished with celery

€14.50

#### NUDE E CRUDE

A selection of raw shellfish

€14.90

### OYSTER BAR

x 3 to taste

x 6 to enjoy

x 12 to share

€ 10.50

€ 19.90

€ 37.00

THE ABOVE DISHES ARE SUBJECT TO SEASONALITY AND CATCH OF THE DAY.

### ANTIPASTI MARE E TERRA

#### TRE VARIAZIONI DI TONNO

3 cooking variations of fresh Mediterranean tuna: - with poppy seeds; with Tropea red onions; with Lardo di Colonnata and pistachio nuts

€ 13.90

#### CALAMARI CACCIAROLI RIPIENI CON MANDORLE, CIPOLLA, MARSALA E AGRUMI

Fresh calamari with an almond, onion, orange and lemon filling

€11.90

#### TEMPURA DI GAMBERI E VERDURE

Battered and deep fried red prawns and vegetables served with a caper dressing

€13.90

#### ZUPPA DI PESCE

Aljotta (fish broth)

€9.90

#### CAPRESE DOLCE VITA

A simple salad, made of sliced fresh buffalo mozzarella, tomatoes and basil, seasoned with salt, and olive oil

€9.90

#### LA PARMIGIANA TRADIZIONALE

Aubergine baked in a Parmigiana style

€10.50

#### PROSCIUTTO SAN DANIELE E FRUTTA

San Daniele ham served with seasonal fruit

€13.50

#### LA TARTARA CLASSICA

Raw beef tartar spiced to your liking

€16.90

### LE INSALATINE

#### INSALATINA DI POLLO, NOCI, PANCETTA E MELE

Mixed baby leaves with chicken, pine nuts, smoked bacon and green apples served with a cider dressing

€13.90

#### INSALATINA DI SALMONE E GAMBERI AURORA

Baby spinach, fresh grilled salmon, red prawns and parmesan shavings served in a light cocktail sauce

€14.50

#### INSALATINA VEGETARIANA TUTTO SAPORE

Baby spinach, avocado, goat cheese, walnuts, and orange slices, served with croutons and a balsamic dressing

€12.90

### LE PASTE

#### SPAGHETTI DI GRANO DURO CON VONGOLE VERACI E DATTERI

Durum wheat spaghetti with fresh clams and sea dates

€13.90

#### RAVIOLI DELLE DUE SICILIE

Fresh ravioli filled with buffalo ricotta and served with a pumpkin & prawn sauce

€13.50

#### PACCHERI DI GRAGNANO SAPORITI DI MARE

Paccheri with fresh diced swordfish, Mazzara prawns, capers and Pachino tomatoes

€12.90

#### TAGLIATELLE CON ASTICE BLU

Fresh tagliatelle with lobster and tomatoes flambéed in a brandy sauce

€18.90

#### RISOTTO ALLO SCOGLIO AL PROFUMO DI LIMONE

Seafood risotto cooked in a light lemon essence

€13.50

#### MACCHERONI ALLA NORMA

Maccheroni with aubergines, tomatoes and fresh ricotta

€11.90

#### IL TAGLIOLINO AL RAGÙ DI CONIGLIO E TARTUFO

Fresh pasta with a rabbit ragù in 'bianco' and fresh truffle

€13.90

### CROSTACEI & PESCI

#### PESCATO DEL GIORNO

Catch of the day cooked to your liking

x100GR €5.50

#### TRANCIO DI PESCE SPADA ALLA MESSINESE

Fresh swordfish steak cooked in a tomato sauce with olives, capers, onions, celery, carrots and white wine

€18.90

#### LA NOSTRA FRITTURA DEL GIORNO

A selection of mixed fried fish

€18.90

#### BRANZINO

Fresh sea bass fillets in cartoccio with cherry tomatoes and black olives

€23.90

#### GAMBERO ROSSO DI MAZZARA

Grilled breaded King size prawns served on a bed of marinara rice

€26.80

#### COUSCOUS DI PESCE (SUGGESTED FOR 2)

Couscous with fresh prawns, octopus, squid, fish dices and tomatoes

€49.00

#### IL MEZZO ASTICE E GAMBERI ALLA CATALANA

Half lobster and prawns served on a bed of crudités with a duo of dips

€27.90

#### TAGLIATA DI TONNO ROSSO

Fillet of red tuna coated in poppy seeds served with a teriyaki sauce and home made marmalade.

€22.50

### I NOSTRI TAGLI DI CARNE

#### ROTOLINO DI POLLO

Chicken & mortadella roll with pistachio nuts, cream of sweet peas and potato millefeuille

€17.90

#### COSTATA DI VITELLA AI PORCINI

Pan-fried veal chop served with a porcini mushroom sauce

€26.90

#### FILETTO AL TARTUFO

Grilled fillet with truffle rounds

€29.50

#### TAGLIATA DI MANZO SERVITA CON RUCOLA E PARMIGIANO

Cut of beef (Scottona sirloin) served with parmesan shavings and rocket leaves

€23.50

ALL OUR MAIN DISHES ARE SERVED WITH A SELECTION OF GRILLED VEGETABLES AND POTATOES