

Salads

~ “Caesar” with shrimp “Caesar” sauce , green salad , croutons , parmesan	27,90 lv. 320 gr. (1,2,3,4,5,8,10)
~ “Caesar” with chicken “Caesar” sauce , green salad , croutons , parmesan, crispy bacon	21,90 lv. 320 gr. (1,2,3,4,5,8,10)
~ Caprese with BLACK buffalo mozzarella Fine mozzarella from the D'Angelo dairy made with natural carbon	21,90 lv. 350 gr. (5,7,8)
~ Valtellina Spinach, dried tomatoes, parmesan flakes and Bresaola della Valtellina PGI Bresaola is a cured meat characterized by a high protein content of 33% and only 1.8% fat.	21,90 lv. 300 gr. (7)
~ Squid Grilled calamari , cherry tomatoes , green salad , red onion, taggiasca olives , cucumbers and quinoa	21,90 lv. 310 gr. (1,3,4,5,8,10)
~ Shepherd Grilled goat cheese , green salad , walnuts , red berry balsamic vinegar , corn , cucumbers and radishes	20,50 lv. 330 gr. (3,7,8,9)
~ Octopus Medallion Octopus, mixed salad, dried tomatoes, red onion and boiled potatoes	18,50 lv. 300 gr. (7)
~ Mediterranean Feta cheese, cucumbers, Taggiasca olives, tomatoes and red onion	15,90 lv. 300 gr. (7)
~ Mixed Mixed salad, corn, cucumbers , cherry tomatoes , radishes	11,90 lv. 300 gr. (9)

Raw

~ **Red shrimp of Mazara del Vallo**

Served with avocado and lime

39,50 lv. 200 gr.

(2)

~ **Beef Tartare**

Italian beef, fresh egg yolk and parmesan flakes

31,90 lv. 200 gr.

(3,5,7)

~ **Beef Carpaccio**

Italian beef, parmesan flakes, rocket and cherry tomatoes

34,90 lv. 240 gr.

(7)

~ **Red tuna Tartare**

with dried tomatoes and sunflower seeds

28,50 lv. 200 gr.

(4,5,8,10)

~ **Salmon Tartare**

Served with avocado

26,50 lv. 200 gr.

(4)

Appetizers

~ Vitello Tonnato

Veal with tuna sauce and cappers

25,90 lv. 300 gr.

(2,5,6,7,8)

~ Selection of cured meats

All products are selected and imported by us.

25,90 lv. 250 gr.

(1,7,8,12)

~ Potato, mushroom and mozzarella gateau

Served on parmesan cream and parmesan chips

18,60 lv. 300 gr.

(1,7)

~ Courgettes Parmigiana

Courgettes, tomato, mozzarella fiordilatte

18,60 lv. 300 gr.

(1,3,7)

Soups

served with croutons on the side (1)

Fish

14,90 lv. | 380 gr. | (2,4,14)

~

Seasonal vegetables

12,90 lv. | 380 gr.

Chicken and vegetables

12,90 lv. | 380 gr. | (11)

~

Cereals

12,90 lv. | 380 gr.

Pasta

~ Ravioli stuffed with porcini mushrooms	24,90 lv. 310 gr. (1,3,7)
~ Meat tortellini in broth	24,90 lv. 310 gr. (1,3,7)
<i>Chef Claudio from Rome with love proposes:</i>	24,00 lv. 300 gr.
~ Carbonara	
~ Cacio & Pepe	
~ Gricia	
We only use real Ariccia guanciale and Pecorino Romano DOP	(1,3,7)
~ Linguine with fish reduction and trout eggs	22,90 lv. 320 gr. (1,2,4,7,14)
~ Trofie di Sori with real Genovese Pesto DOP	22,80 lv. 320 gr. (1,3,7,8)
~ Tagliatelle Bolognese	21,80 lv. 300 gr.
Hand made egg pasta	(1,3,7)

Risottos

(Waiting time medium 20 minutes)

Truffle 27,50 lv. 340 gr. (3,7)	Porcini mushrooms 24,00 lv. 340 gr. (3,7)
~	~
Radicchio 23,90 lv. 340 gr. (3,7)	Saffron "Milanese style" 19,90 lv. 340 gr. (1,3,7)
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Asparagus 21,90 lv. 340 gr. (3,7)	Vegetables 19,90 lv. 340 gr. (3,7)

Main course

Meat

~ Sliced Chianina beef	48,80 lv.	200 gr.
~ Lamb ribs cooked at low temperature	49,90 lv.	260 gr.
~ Lamb T-Bone	49,90 lv.	250 gr.
~ Roast duck breast	38,90 lv.	340 gr.
~ Chicken breast in foil with citrus and thyme	28,90 lv.	290 gr.
~ Roman Porchetta DOP (Protected Origin)	28,90 lv.	250 gr.

Fish

~ Tuna steak	34,80 lv.	360 gr. (4)
~ Salmon fillet flavoured Spritz and thyme	32,80 lv.	320 gr. (4)
~ Breaded fried calamari	11,90 lv.	380 gr. (1,2,3,4,6,9,14)
~ Roasted octopus "Dolce Vita"	36,80 lv.	400 gr. (5,8,11,14)
~ Sea bass fillet	34,80 lv.	400 gr. (5,8,11,14)

Vegetarian

- ~ **“Dolce Vita” Cauliflower on sautéed onion and Pesto DOP** **27,50 lv.** 400 gr.
(2,5,6,7,8)
- ~ **Mixed fried vegetables and yogurt sauce** **27,50 lv.** 380 gr.
(1,3,7)
- ~ **Beetroot tartare** **22.50 lv.** 380 gr.
With parmesan and parsley emulsion (3,7)

Side dishes

- ~ **Grilled Asparagus** **12,90 lv.** 300 gr.
(5,9)
- ~ **Millefeuille of potatoes flavoured with thyme** **9,90 lv.** 380 gr.
(7)
- ~ **Italian Caponata** **9,90 lv.** 250 gr.
Fried aubergine, seasoned with tomato paste, celery, onion, olives, capers, sugar and vinegar. (9)
- ~ **Rustic french Fries** **7,90 lv.** 290 gr.
+2.5 Lv . Added cheese 50 gr. (7)
- ~ **Sautéed champignon mushrooms** **8,90 lv.** 200 gr.
- ~ **Grilled vegetables** **8,90 lv.** 200 gr.
Aubergines, courgettes and peppers (4)

Pizzas “Dolce Vita”

Meat

~ Rome

Roman bacon, caramelized onions , truffle oil , tomato sauce, mozzarella

22,90 lv . 45^o gr .

(1,3,7)

~ Naples

Parmesan, cherry tomatoes, rocket, tomato sauce, mozzarella

20,80 lv . 45^o gr .

(1,3,7)

~ Tuscany

Raw ham , parmesan flakes, mushrooms, tomato sauce, mozzarella.

20,50 lv . 45^o gr .

(1,3,7)

Classic Pizzas

~ Capricciosa

Cooked ham, olives, mushrooms, artichokes, tomato sauce, mozzarella.

17,80 lv 45^o gr.

(1,3,7)

~ 4 cheeses

Mixed Italian cheeses, tomato sauce, mozzarella.

17,80 lv. 45^o gr.

(1,3,7)

~ Very spicy

Spicy salami, chili pepper oil, spicy calabrese pasta

17,50 lv. 45^o gr.

(1,3,7)

~ Ham and mushrooms

Cooked ham , mushrooms, tomato sauce, mozzarella .

17,80 lv. 45^o gr.

(1,3,7)

~ Spicy salami

spicy salami, tomato sauce, mozzarella.

16,50 lv. 45^o gr.

(1,3,7)

~ Margherita pizza

Tomato sauce, mozzarella, and olive oil.

13,90 lv. 39^o gr.

(1,3,7)

Basket of bread

Oven-baked, medium waiting time 10 minutes
Crispy focaccia and rustic artisan bread.

12,50 lv. 28^o gr.

(1,3,5,8)

Dessert

~ Tiramisù Mascarpone cream, lady finger, coffee, cocoa powder	13,90 lv. 150 gr. (1,3,7)
~ Panna cotta Chocolate ~ Red berries ~ Caramel	13,90 lv. 180 gr. (7)
~ Chocolate semifreddo	13,90 лв. 180 gr. (3,7,8)
~ Limoncello semifreddo	13,90 lv. 180 gr. (3,7,8)
~ Sicilian Cannoli Fried biscuits, ricotta cream, chocolate beans	13,90 lv. 180 gr. (1,3,7,8)
~ Crème brûlée And vanilla ice cream on crumble	13,90 lv. 180 gr. (1,3,7,8)
~ “Birramisu”, tiramisu made with craft beer Mascarpone cream, lady finger, dark beer, cocoa powder	13,90 lv. 180 gr. (1,3,7)
~ Coconut Ice Cream	9,90 lv. 180 gr. (3,5,7,8)