



DOLCEVITA

BARCELONA



MENU

 LACTOSE FREE

 VEGETARIAN

SPAGHETTO DE VER DAD

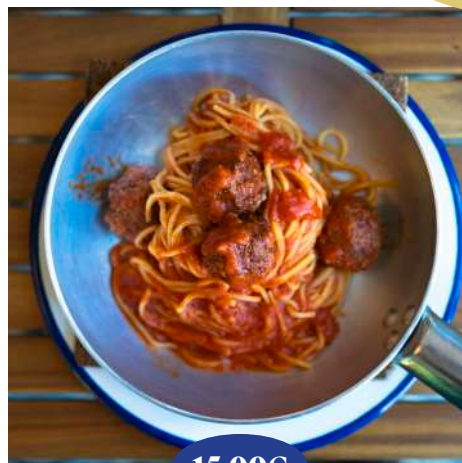


Cacio e Pepe

Spaghetti di Gragnano with cream of Pecorino cheese and black pepper



15,00€



15,00€

Sugo con le polpette

Spaghetti di Gragnano IGP with Neapolitan meatballs in tomato sauce



Aglio, olio e peperoncino

Spaghetti di Gragnano IGP with garlic, oil and chilli pepper with crumbled Apulian tarall



14,00€

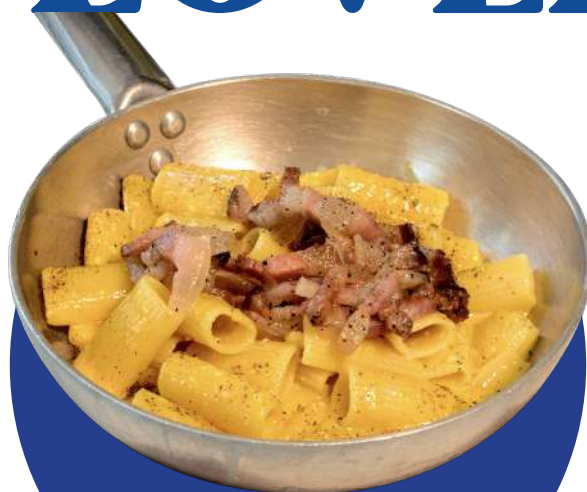


PASTA LOVERS

Tagliatelle bolognesi

Fresh Emilian pasta "tagliatelle" with Bolognese ragù, DOP Parmigiano Reggiano flakes and crunchy basil

15,00€



Lasagne bolognesi

Fresh pasta "lasagna" with bolognese ragù

15,00€



RECOMMENDED

16,50€

Rigatoni alla carbonara

"Rigatoni" Carbonara with guanciale and pecorino romano DOP

Trofie al pesto

Fresh Ligurian pasta "Trofie" with basil pesto, dried cherry tomatoes and DOP Campania burrata stracciatella



16,00€



16,00€

Ravioli

Fresh pasta "Ravioli" stuffed with burrata and confit cherry tomatoes sautéed in a sauce with fresh tomatoes and basil



Melanzane alla Parmigiana

Eggplant parmesan



15,00€



TAPA TAPA

Patatas Bravas

Patatas bravas fusion with Italian basil sauce

8,00€



Pan con Tomate

Italian-style "Pan con tomate" served with our artisanal focaccia, San Marzano tomato, garlic cream and extra virgin olive oil (2 px)

9,00€



RECOMMENDED

15,00€

Caprese

Caprese with DOP Campania Burrata, cherry tomatoes and basil sauce

Vitello Tonnato

Piedmontese veal with tuna sauce with capers

16,00€



8,00€

Millefoglie

Savory cake stuffed with ricotta cheese and spinach



RECOMMENDED

7,50€

Basket of handmade hot focaccia bread



PARA COMPARTIR

Fondue

Piedmontese provolone fondue with flavored croutons



25,00€



RECOMMENDED

16,00€

Vulcano Assunta

Savory pancakes made from grown pasta fried in Neapolitan style, with San Marzano DOP tomato sauce and parmesan



Cold cuts

Great selection of local Italian cold cuts



25,00€

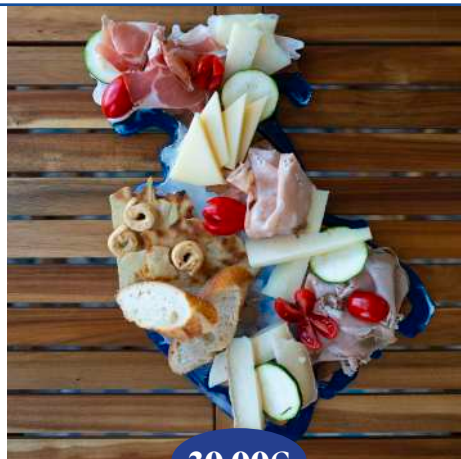


Crocchette

Parmesan croquettes tasting with tricolor sauce



15,00€



30,00€

Great Selection Mix

Great selection mix of Italian cold cuts and seasonal cheeses

Cheeses' Selection

Great selection of seasonal cheeses served with compotes



25,00€

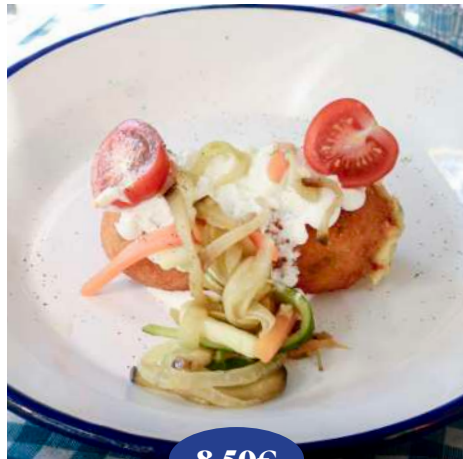


NAPOLI MANIA

Croquette XL 1

Croquette XL stuffed with mortadella, pistachio pesto and DOP Campania burrata cream

8,50€



8,50€

Croquette XL 3

Croquette XL filled with seasonal grilled vegetables



Olive all'ascolana

Ascoli style olives filled with meat



8,00€



Croquette XL 2

Croquette XL "Carbonara" filled with guanciale, egg cream and flakes of pecorino romano DOP

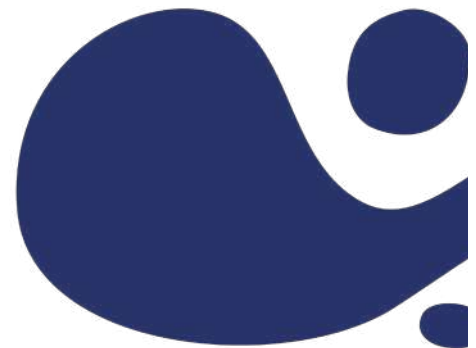
8,50€



7,00€

Arancino

"Arancino Siciliano" stuffed with pistachio cream, mozzarella and tomato cherry



FOCACCIA FARCITA

Bologna

Focaccia with Mortadella, pistachio cream and DOP Campania burrata cream

12,50€



12,50€

Ciao Ciao

Hot ricotta cheese and seasonal sauteed vegetables

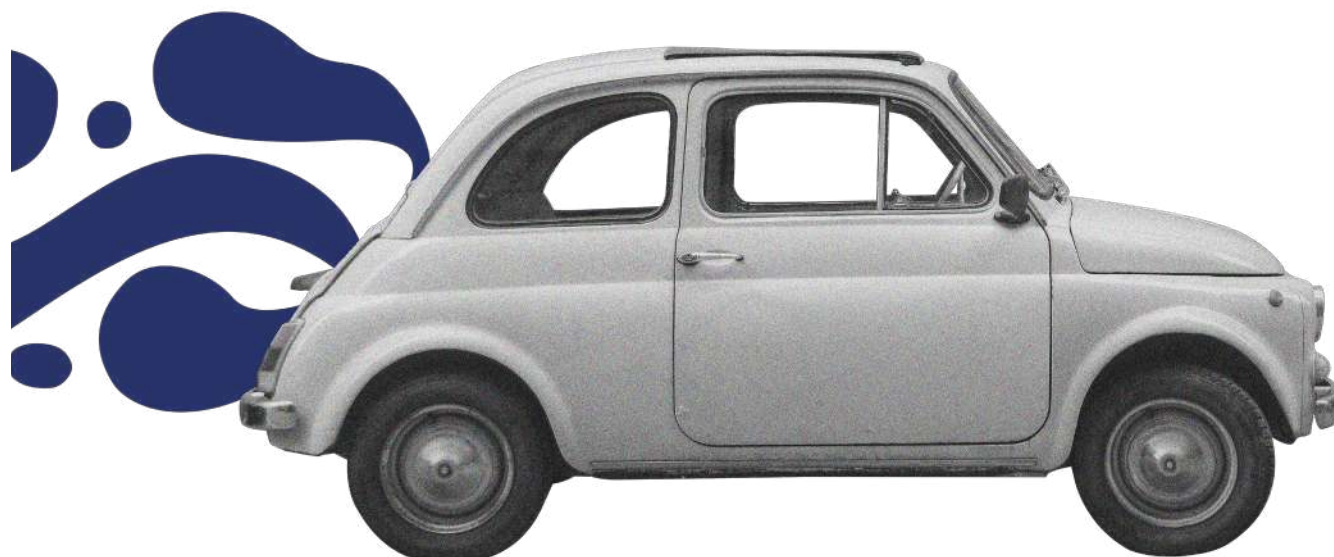


12,50€



Regina

Focaccia with ham Crudo di Parma IGP, buffalo mozzarella from Campania DOP and fresh basil



PEQUEÑITOS

1

PASTA WITH TOMATO SAUCE



13,00€



16,00€

2

MILANESE CHICKEN CUTLET

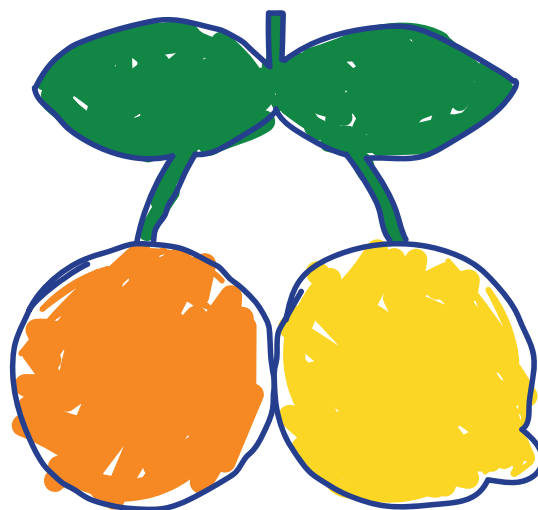


3

ARTISANAL FRENCH FRIES



6,00€



DOLEI COME NOI

Tiramisu

Classic Treviso Tiramisù,
with our magic touch...

9,50€



Pistacchio Mousse

Bronte IGP pistachio mousse with
artisanal white chocolate biscuit

9,00€



RECOMMENDED

8,00€

Caffe in moka

Moka coffe for 2 people (like our italian
grandmothers do) with homemade
biscuits

Choco Mousse

Three chocolates mousse with
Nutella's topping

9,00€



9,00€

Giallo Limone

Sorrento IGP lemon XL
with lemon bavarois



NUESTRA SANGRIA

Sangria Italiana

Campari, "Vecchia Romagna", grapefruit juice, Moscato Igt Piemonte, fresh fruit

8,00€

SPRITZ

Aperol

Prosecco, Aperol, seltz

7,00€

Campari

Prosecco, Campari, seltz

7,00€

Select

Prosecco, Bitter, seltz

7,00€

Hugo

Prosecco, elderflowers syrup and seltz

8,00€

Hugo No Alcol

Elderflowers syrup and seltz

8,00€

Dolcevita

Prosecco, strawberry pulp, lime and seltz

9,00€

Riviera

Prosecco, kiwi pulp, orange juice and seltz

9,00€

Amor

Prosecco, Campari, blackberries and seltz

9,00€

COCKTAILS

Por Milan

Campari and grapefruit juice

9,00€

Ital Fizz

Gin, lemonade with Sorrento's lemons, seltz

9,00€

Mimosa

Prosecco and orange juice

8,00€

Americano

Campari, Martini Rosso, seltz

9,00€

Negroni

Campari, Martini Rosso, gin, seltz

9,00€

Gin Tonic

Gin, tonic

12,00€

Gin Lemon

Gin, lemonade

12,00€

Vodka Tonic

Vodka, tonic

12,00€

Vodka Lemon

Vodka, lemonade

12,00€



BEERS

Italian beer

3,00€ SMALL / 5,50€ MEDIUM

WINES

Italian Wines



from 4,00€
to 8,00€



from 18,00€
to 45,00€

DRINKS

(Coca Cola, Coca Zero, Fanta Lemon, Fanta orange)
3,50€/0,35L

Still water "Panna"
3,50€/0,5L

Sparkling water "San Pellegrino"
3,50€/0,5L



Come and visit us:

DOLCEVITA LES CORTS:

Carrer de Déu i Mata, 52 - Barcelona
RESERVA TU MESA - 603 66 54 40

DOLCEVITA LA BOQUERIA:

Carrer de Jerusalem, 30 - Ciutat Vella - Barcelona
RESERVA TU MESA - 671 675 740

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