



# DOLCEVITA

BARCELONA



MENU

 LACTOSE FREE

 VEGETARIAN

# PASTA LOVERS



18,00€

NEW

## Tagliatelle ai funghi

Fresh pasta "Tagliatelle" sautéed with mushrooms and cream in black truffle flavor



16,00€

NEW

## Lasagna ai frutti di mare

Fresh pasta "Lasagna" with seafood



RECOMMENDED

16,50€

## Rigatoni alla carbonara

Rigatoni Carbonara with guanciale, eggs and pecorino romano DOP



15,00€

## Cacio e Pepe

Spaghetti di Gragnano IGP with cream of Pecorino cheese and black pepper



14,00€

## Aglio, olio e peperoncino

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



## Tagliatelle emiliane

Fresh pasta "Tagliatelle" with Bologna sauce

15,00€



22,00€

NEW

## Linguine

"Linguine allo scoglio" italian fresh pasta sautéed with mussels, clams, prawns and squid



## Trofie al pesto

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



16,00€



NEW

## Tortelloni

Fresh pasta "Tortelloni" sautéed with cream and cooked ham



16,00€



17,00€

NEW

## Risotto

Risotto with "Porcini" mushrooms



## Parmesan Eggplants

Eggplants with tomato sauce, mozzarella and Parmesan cheese



15,00€



# TAPA TAPA

## Vitello Tonnato

Piedmontese veal with tuna sauce and capers

16,00€

NEW

## Spicy Mussels

Spicy mussels in sauce

12,00€



## “Patatas Bravas”

Patatas bravas fusion with Italian basil sauce

8,00€



RECOMMENDED

15,00€

## Caprese

Caprese with DOP Campania burrata, cherry tomatoes and basil sauce



## “Pan con Tomate”

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

9,00€



RECOMMENDED

7,50€

## Basket of hot artisanal focaccia bread



## Millefoglie ripiena

Savory cake stuffed with ricotta cheese and spinach

8,00€



# PARA COMPARTIR

## Fondue

Piedmontese provolone fondue  
with flavored croutons  
(2-3 px)



25,00€



## Cold Cuts

Great selection of local Italian  
cold cuts (2-3 px)



25,00€



## Great Selection

Great selection mix of Italian cold cuts  
and seasonal cheeses  
(2-3 px)

30,00€



## RECOMMENDED

14,00€

## Vulcano Assunta

Vulcano "Assunta", savory pancakes made  
from grown pasta fried in the Neapolitan style  
with San Marzano DOP tomato sauce and  
parmesan (2-3 px)



## Cheeses

Great selection of seasonal  
cheeses served with compotes  
(2-3 px)



25,00€



# NAPOLI MANIA

## Croquette Mortadella

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

9,00€



## Ascoli olives

Ascoli style deep-fried  
olives filled with meat



8,00€



## Croquette Verdure

Croquette XL filled with seasonal  
grilled vegetables



9,00€



## Croquette Carbonara

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

9,00€



NEW

## Arancino

"Arancino alla Napoletana" with ragù,  
peas and mozzarella cheese

7,00€



# PEQUEÑITOS

1

RIGATONI WITH TOMATO SAUCE



13,00€



16,00€

2

MILANESE CHICKEN CUTLET

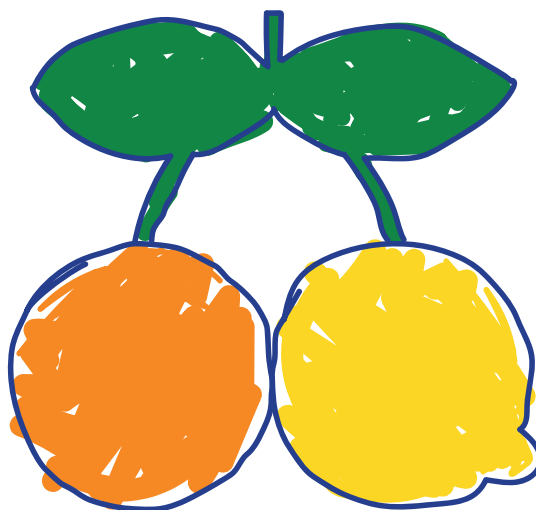


3

ARTISANAL FRENCH FRIES



6,00€



# SWEET LIKE US

## Tiramisu

Classic Treviso Tiramisu  
with our magic touch...



## Pistacchio Mousse

Bronte IGP pistachio mousse with  
artisanal white chocolate biscuit



## Choco Mousse

Three chocolates mousse  
with Nutella topping



8,00€

## Caffe in moka

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

NEW

## Cannolo

Sicilian Cannolo filled with ricotta  
cream and candied citrus fruit







# NUESTRA SANGRIA

**Sangria Italiana** 10,00€

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

# SPRITZ

**Aperol** 7,00€

Prosecco, Aperol, seltz

**Campari** 7,00€

Prosecco, Campari, seltz

**Select** 7,00€

Prosecco, Bitter, seltz

**Hugo** 8,00€

Prosecco, elderflowers syrup and seltz

**Hugo No Alcol** 8,00€

Elderflowers syrup and seltz

**Dolcevita** 9,00€

Prosecco, strawberry pulp, lime and seltz

**Riviera** 9,00€

Prosecco, kiwi pulp, orange juice and seltz

**Amor** 9,00€

Prosecco, Campari, blackberries and seltz

# COCKTAILS

**Por Milan** 9,00€

Campari and grapefruit juice

**Ital Fizz** 9,00€

Gin, lemonade with Sorrento's lemons, seltz

**Mimosa** 8,00€

Prosecco and orange juice

**Americano** 9,00€

Campari, Martini Rosso, seltz

**Negroni** 9,00€

Campari, Martini Rosso, gin, seltz

**Gin Tonic** 12,00€

Gin, tonic

**Gin Lemon** 12,00€

Gin, lemonade

**Vodka Tonic** 12,00€

Vodka, tonic

**Vodka Lemon** 12,00€

Vodka, lemonade



# 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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