

GLUG! GLUG! GLUG!

QUI SI BEVE

SPRITZ APEROL
Aperol, prosecco and seltz

7,00€

SPRITZ CAMPARI
Campari, prosecco and seltz

7,00€

SPRITZ SELECT
"IL VENEZIANO"
Select, prosecco and seltz

7,00€

ITALIA MALA
gin, prosecco, soda,
arandan juice and lime

10,00€

SICILIA PORN*
Campari, triple sec, orange juice,
strawberry syrup and surprise

10,00€

COLD DRINKS

3,50€

ACQUA
still / sparkling

3,50€

MILANO-TORINO
vermuth rosso and bitter Campari

9,00€

NEGRONI
vermuth rosso, bitter Campari and gin

10,00€

GIN/VODKA TONIC
gin/vodka and tonica

12,00€

GIN/VODKA LEMON
gin/vodka and fanta lemon

12,00€

VINO
Italian imported wine



from 4,50€
to 7,00€



from 20,00€
to 35,00€

CERVEZA
Birra Moretti "La Italiana" SMALL 3,00€
Birra Moretti "La Italiana" MEDIUM 5,50€

MMMMMMH

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dolcevitagustoitaliano.com



If Dolcevita is better with
you, you have to say it at
everybody!


DOLCEVITA
SIGNATURE

UNIQUE PLATES

Risotto "alla Milanese" with lemon-flavored and ossobuco, shin steak
20,00€

NEW Beef steak with potatoes puree and vegetables
22,00€

SALADS

Fresh salad with fresh cherry tomatoes, burrata and basil dressing
15,00€

Tuscan "panzanella", fresh seasonal salad with caramelized red onion and oil-flavored croutons
10,00€
→ option with fresh tuna 16,00€

Hot eggplant "caponata" with onions, tomatoes and olives
10,00€

ANTIPASTO INTUITIVO

Chickpeas hummus with guttiau bread and crispy chickpeas 8,00€
→ option with grilled octopus 14,00€

Homemade french fries 6,00€
Italian-style "bravas" with basil sauce 8,00€

Homemade hot focaccia 7,50€

NEW Seasonal vegetable suffle on four-cheese cream sauce 8,00€

NEW Olives filled with meat 8,00€

Musky octopus "alla Luciana" on a slice of bread with tomatoe sauce, capers and olives 18,00€

ESTASI

"Cuoppo Napoletano": traditional mixed fried meat and fish
16,00€

Fish croquettes served with lime mayonnaise
10,00€

Venetian-style cuttlefish with "polenta" and cream of peas
14,00€

"Fantasio Board": great selection mix of Italian cold cuts and seasonal cheeses
35,00€

Turin-style provolone fondue with oil-flavored bread
25,00€

Trio of butter flavored candles accompanied with rustic bread
13,00€

Focaccia stuffed with Mortadella Bologna IGP, burrata and pistachio cream
12,50€

Focaccia with stuffed salmon, burrata stracciatella cheese, with lemon flavour
14,50€

Focaccia with tomate and garlic sauce
10,00€

BIG Neapolitan-style potato croquette with mortadella, burrata and pistachio cream
8,90€

BIG Neapolitan-style potato croquette with carbonara cream, guanciale and pecorino cheese
8,90€

FIRST DISHES

4-cheese ravioli sautéed in butter and sage with walnuts and truffle 18,00€
→ fresh truffle option 24,00€

NEW Carbonara, Rigatoni pasta with guanciale romano DOP and pecorino cheese 16,00€
→ fresh truffle option 20,00€

NEW Spaghetti di Gragnano IGP garlic, oil and chilli sautéed with "bottarga di mare", cured tuna roe
18,00€

NEW Fregola, Sardinian typical pasta with seafood sauce and cherry tomatoes
18,00€

NEW Homemade potato "gnocchi" served with ragù
16,00€

Sautéed fresh pasta tagliatelle with porcini mushrooms and truffle
16,00€

Trofie pasta with Genovese basil pesto sauce
15,00€

Sicilian aubergine Parmigiana
15,00€

GNAM!