

Antipasto

Steamed Artichoke Whole artichoke steamed, then baked in our wood burning oven sauced with a lemon beurre blanc and sprinkled with parmesan cheese. \$9.95

Pepper Jack Shrimp Five large tiger shrimp sautéed with pepper jack cheese and diced prosciutto ham smothered in a Monterey Jack cream sauce. \$11.95

Calamari Fritti Tender Mediterranean fried calamari rings served with a side of marinara sauce. \$11.95

P.E.I. Black Mussels A large bowl of sautéed Prince Edward Island mussels with garlic, parsley and your choice of white wine or marinara sauce. \$11.95

Mozzarella Caprese Fresh whole-milk mozzarella cheese, vine ripened tomatoes and fresh basil drizzled with a balsamic reduction. \$9.95

Blackened Sea Scallops Blackened Sea scallops in a chardonnay, lemon butter sauce accompanied by mashed potatoes. \$11.95

Bruschetta Five pieces of toasted bread with pesto, topped with fresh tomatoes, onions, garlic, basil and olive oil. \$9.95

Asparagus e Prosciutto Five jumbo asparagus stalks wrapped with thinly slice prosciutto ham and provolone cheese baked in a lemon aioli sauce in our wood burning stove. \$9.95

Cold Antipasto Plate Marinated artichokes, kalamata olives, roasted peppers, salami, cappicola, fresh mozzarella and provolone cheese. \$9.95

Zuppa

Minestrone * Italian Wedding * Seafood Bisque * Tomato Basil
Cup \$2.95 Bowl \$4.95

INSALATA

House Salad Mixed field greens with tomatoes, cucumbers, oroutans, black olives and parmesan with choice of dressing.

Small \$2.95 Large \$5.95

Spinach Salad Fresh baby spinach, prosciutto, pine nuts, and balsamic vinegar dressing. Small \$3.95 Large \$6.95

Caesar Salad Crisp romaine lettuce tossed in our homemade dressing with grated parmesan cheese and croutons. Small Caesar \$3.95

Large Caesar \$6.95 Chicken Caesar \$9.95 Salmon Caesar \$11.95

Italian Chopped Salad

Fresh lettuce topped with salami, cappicola, pepperoni, tomatoes, pepperoncini, black olives and shredded mozzarella cheese served with ranch dressing \$9.95

Chef's Specialties

Linguine Vongole Fresh Littleneck clams and shelled sweet baby clams delicately sautéed with garlic and green onions in a Pinot Grigio white or a Pinot Noir red marinara sauce. \$18.95

Mixed Grill A grilled 5 oz hand trimmed filet mignon finished in a burgundy pepper corn sauce, served with 4 tiger shrimp on a skewer with rosemary and lemon. Accompanied with mashed potatoes and fresh sautéed asparagus. \$24.95

Piatto Di Mare Sautéed clams, mussels, salmon, deep-sea scallops, calamari and tiger shrimp tossed in a spicy seafood marinara over linguini pasta. \$24.95

Pork Tuscany Tender, fall off the bone pork-shank slow cooked osso bucco style, served with fresh asparagus and homemade mashed potatoes \$23.95

Filet Mignon Two 4oz filet of tenderloins topped with a burgundy peppercorn demi-glaze served with mashed potatoes and sautéed asparagus. \$26.95

Veal La Dolce Vita Tender veal topped with fresh crabmeat and artichokes smothered in a lemon cream sauce, served with homemade mashed potatoes and sautéed asparagus. \$23.95

Seafood Scampi

Tiger shrimp, scallops and clams gently sautéed in a light garlic lemon butter sauce, tossed with assorted vegetables and served over linguine pasta \$18.95

Chicken Saltimbocca

Sautéed chicken breast topped with Dijon mustard, prosciutto and provolone cheese with a creamy demi-glaze served with a side of fettuccine alfredo and sautéed asparagus \$18.95

LA DOLCE VITA

Pizza Menu

"Specialties Of The House"

Combination~ Dolce pizza sauce pepperoni, sausage, mushrooms, olives, red peppers and mozzarella cheese

Scampi Pizza~ Extra virgin olive oil, chopped garlic, diced sautéed shrimp in lemon with mozzarella cheese.

Pesto Pizza~ Pesto sauce, alfredo, pine nuts & sun dried tomatoes with mozzarella cheese.

Bruschetta Chicken Pizza~ pesto sauce topped with fresh vine ripened tomatoes, basil, julienned chicken and mozzarella.

Margarita ~ Extra virgin olive oil, garlic, fresh vine ripened tomatoes, basil leaves & fresh mozzarella cheese.

Quattro Formaggi~ Dolce pizza sauce, gorgonzola, provolone, parmesan & mozzarella cheese.

Quattro Stagioni~ Dolce pizza sauce prosciutto ham, artichokes, mushrooms & black olives.

Cheese Pizzas-----Small \$11.00 Large \$13.00

Additional Toppings \$1.50

Pepperoni, sausage, artichokes, black olives, kalamata olives, mushrooms, gorgonzola crumbles, roasted red peppers, onions, pine nuts, chicken, green olives, tomatoes, sun-dried tomatoes.

Specialty Pizzas

Small Pizza (12 inch)~ \$13.00

Large Pizza (16 inch)~ \$16.00

"Thank you for enjoying the sweet life at La Dolce Vita"

