

La Dolce Vita – Menu

ANTIPASTI FREDDI

Cold starters:

MELON VENTAGLIO GARNY (V)	£5.25
Chilled melon with garnish	
MELON PROCIUTTO DI PARMA	£7.25
Chilled melon served with parma ham	
TONNO E FAGIOLI	£6.50
Tuna and cannellini beans tossed in olive oil and vinegar	
ANTIPASTO ITALIANO	£7.25
A selection of Italian cold meats	
GAMBERETTI MONTEROSA	£7.25
Succulent prawns served on a bed of lettuce with marie rose sauce	
SALMONE AFFUMICATO	£7.25
Fresh smoked salmon with homemade bread	
PATE DI FEGATO AL CHAMPAGNE	£6.25
Homemade chicken liver pate with toast	
INSALATA DOLCE VITA (V)	£6.50
Dressed Italian salad	
INSALATA POMODORO E MOZZARELLA(V)	£6.25
Tomato and mozzarella salad with fresh basil	

ANTIPASTI CALDI

Hot starters:

FEGATO DI POLLO	£7.50
Pan fried chicken livers flamed in brandy with mushrooms	
CALAMARI FRITTI	£7.25
Deep fried squid with a garlic dip	
GAMBERONI ALLA GRIGLIA	£7.95
Whole king prawns grilled in garlic butter	

COSTATINE DI MAIALE	£7.50
Spare ribs Italian style	
BIANCHETTI ALLA DIAVOLA	£7.25
Deep fried white bait sprinkled with paprika	
CREPPELLE MARINARA	£7.50
Hot pancake filled with a seafood sauce	
FUNGHI FRITTI (V)	£6.25
Deep fried mushrooms served with a garlic dip	
FUNGHI CREMA (V)	£6.25
Sauteed mushrooms in a white wine, cream and garlic sauce	
FUNGHI GORGONZOLA	£6.50
Portobello mushroom stuffed with gorgonzola cheese and garlic	
ZUPPA DEL GIORNO	£5.25
Homemade soup of the day served with warm Italian bread	

PESCE

Fish:

SOGLIOLA DI DOVER	£M/P
Grilled dover sole with lemon and parsley butter	
SCAMPI FRITTI	£16.95
Deep fried jumbo scampi served with tartar sauce	
SCAMPI ALLA CREMA	£16.95
Scampi cooked in brandy, mushrooms, onions and cream, on a bed of rice	
SCAMPI PESCATORE	£16.95
Scampi served in a tomato, garlic and mushroom sauce, on a bed of rice	
SALMONE AL PREZZEMOLO	£14.95
Fresh poached salmon in white wine and parsley cream sauce	
SALMONE CON GAMBERETTI	£15.95
Fresh salmon in a white wine, tomato and prawn cream sauce	
PAESERA CON GAMBERETTI	£15.95
Fresh plaice in a white wine, tomato and prawn cream sauce	
PAESERA BELLA MUGNAIA	£15.50
A grilled fresh fillet of plaice with a lemon and butter	

FRESH LOBSTER – IN SEASON (ON REQUEST) £M/P
GAMBERONI ALLA GRIGLIA £ 16.95

Whole king prawns grilled in garlic butter
The above are served with a selection of potatoes and vegetables of the day or salad

POLLO

Chicken:

POLLO CARUSO	£14.95
Chicken breast coated in breadcrumbs, pan fried, topped with ham and mozzarella cheese with a red wine sauce	
POLLO MILANESE	£14.95
Chicken breast coated in breadcrumbs, pan fried with garlic butter and sage	
POLLO CACCIATORE	£14.95
Chicken breast cooked in garlic with mushrooms, onions, peppers, herbs, tomato and red wine	
POLLO CREMA	£14.95
Fillet of chicken breast cooked in white wine, mushrooms, cream, garlic and peppercorns, served on a bed of rice	
POLLO AL SENAPE	£14.95
Fillet of chicken flamed in brandy with a white wine, cream and mustard sauce	
POLLO ROMANA	£14.95
A grilled supreme of fresh chicken with garlic and herbs	

VITELLO

Veal:

VITELLO BOLOGNESE	£18.25
Escalope of veal coated in breadcrumbs, topped with a bolognese sauce and mozzarella cheese	
VITELLO MARSALA	£18.25
Medalions of veal sautéed with marsala wine and cream	
VITELLO SALTINBOCCA ALLA ROMANA	£18.50
Medalions of veal sautéed in wine and cream topped with parma ham	

VITELLO ALLA CREMA £18.25
Strips of veal in a white wine, mushroom, brandy and cream sauce, on a bed of rice

SPECIALITA DELLA CASA

House specials:

FILETTO LA DOLCE VITA £23.95
Prime fillet steak with a gorgonzola cheese and mushroom sauce

FILETTO ROSSINI £22.95
Pan fried fillet steak in madeira wine sauce topped with pate

FILETTO STROGANOFF £19.95
Strips of fillet steak flamed in brandy with, mushrooms and paprika cream on a bed of rice

The above are served with potatoes and vegetables of the day

FILETTO DI BUE £23.50

BISTECCA DI BUE £22.50

The above are served with potatoes and vegetables of the day, accompanied by a sauce of your choice

PEPE – White wine, cream & peppercorn

MARCO POLO – Cream, mushroom & red wine

MARE E MONTI - Prawn, mushroom & white

PIZZAIOLA - Tomato, garlic & herb

SENAPE – Mustard, white wine, cream & garlic

BAROLO – Barolo wine sauce

BISTECCA PIZZAIOLA £18.95
Prime sirloin steak in a tomato, garlic and herb sauce
All the above are served with potatoes and vegetables of the day

GRIGLIATI

From the grill:

BISTECCA FIORENTINA £22.95
Prime cuts of Fillet and Sirloin Steak

BISTECCA DI BUE £21.50
Prime sirloin steak

FILETTO DI BUE £22.50
Prime fillet steak

GAMMON £14.95
A thick slice with egg or pineapple

POLLO ALLA GRIGLIA £14.95
Grilled breast of chicken

All grills are served with chips, tomatoes, mushrooms and onion rings

PASTA:

SPAGHETTI BOLOGNESE £9.95
Spaghetti topped with traditional bolognese sauce

SPAGHETTI CARBONARA £9.95
Spaghetti sautéed in cream, eggs, ham and parmesan cheese sauce

SPAGHETTI MARINARA £10.95
Spaghetti with mixed seafood in a garlic and tomato sauce

SPAGHETTI NEOPOLITANA (V) £9.25
Spaghetti with a tomato herb and garlic sauce

PENNE MARIGIANA £9.95
Tubes of pasta tossed with tomato, onion, bacon and herb sauce

PENNE VEGETARIANA (V) £9.95
Tubes of pasta tossed with tomato and mediteranean Vegetable sauce

FETTUCINE PANNE £9.75
Fettucine pasta in a creamy sauce with mushrooms, onions and ham

FETTUCINE SALSICCIA £10.95
Fettucine pasta with Italian sausage in a tomato, herb and garlic sauce

FETTUCINE BERTINORO £10.9
Fettucine pasta with fresh salmon in a tomato, cream and herb sauce

PASTA AL FORNO:

Baked Pasta:

LASAGNE AL FORNO £10.25
Chef's homemade lasagne

LASAGNE VEGETARIANA (V) £10.25
Chef's homemade lasagne for vegetarians

CANNELLONI FIORENTINA (V) £10.25
Pasta rolls stuffed with spinach and ricotta, served in a tomato and mediteranean vegetable sauce

PENNE AL FORNO £10.25
Tubed pasta topped with ham, peas, bolognese, mozzarella and cream

RISOTTO

Rice:

RISOTTO MEDITERRANEO £11.95
Assorted seafood & rice in a tomato and cream sauce, topped with cheese

RISOTTO AL FORNO £11.95
Assorted meats & rice in a tomato sauce, topped with cheese

RISOTTO PAESANA £11.95
Strips of chicken with peas & rice in a creamy garlic sauce, topped with cheese

RISOTTO VEGETARIANA (V) £11.95
Mediterranean vegetables & rice cooked in a tomato, herb and chilli sauce, topped with cheese

PIZZA:

PIZZA MARGHERITA (V)	£8.95
Tomato, mozzarella and oregano	
PIZZA SOPHIA LOREN	£9.95
Tomato, mozzarella, eggs, capers and ham	
PIZZA PROSCIUTTO	£10.25
Tomato, mozzarella and parma ham	
PIZZA NAPOLI	£9.95
Tomato, mozzarella, anchovies and oregano	
PIZZA ROMANA	£9.95
Tomato, mozzarella, ham and mushrooms	
PIZZA QUATTRO STAGIONI	£9.95
Tomato, mozzarella, artichokes, mushrooms, peppers and ham	
PIZZA VEGETARIANA (V)	£9.95
Tomato, mozzarella and various vegetables	
PIZZA RUSTICA	£9.95
Tomato, mozzarella, spicy salami, ham and mushrooms	
PIZZA TROPICALE	£9.95
Tomato, mozzarella, ham and pineapple	
PIZZA VESUVIO	£9.95
Tomato, mozzarella, tuna and onion	
PIZZA GORGONZOLA (V)	£10.25
Tomato, mozzarella and gorgonzola cheese	
PIZZA MARINARA	£10.25
Tomato, mozzarella and seafood	
PIZZA CALZONE (CLOSED PIZZA)	£10.25
Tomato, mozzarella, ham, mushrooms and salami	

Extra toppings £1.00 Parma Ham £2.50

PIATTI CONTORNI:

Side Orders:

HOMEMADE CHIPS	£2.95
SIDE SALAD	£2.95
GARLIC BREAD	£2.75
GARLIC BREAD WITH CHEESE	£2.95
PIADINA	£4.75
MIXED OLIVES	£2.95
ONION RINGS	£2.50
MIXED VEGETABLES	£2.50

ITALIAN PLAIN BREAD & BUTTER	£1.50
PIADINA & Tomato	£4.95

DOLCI

Sweets:

TIRAMISU	£5.25
Boozy Italian trifle	
PANNA COTTA	£5.25
Fresh homemade panna cotta served with a compote of mixed berries	
ITALIAN BREAD & BUTTER PUDDING	£5.25
With vanilla ice cream & made with fresh imported Panetone	
FRESH HOMEMADE CHEESECAKE	£5.25
Served with strawberries or amarena cherries	
COPPA AMARENA	£5.25
Amerena cherries in syrup with ice cream & cream	
COPPA MONTE ROSE	£5.25
Vanilla ice cream, strawberries, liqueur, meringue & cream	
COPPA BANANA	£5.25
Vanilla ice cream, banana, strawberry sauce, cream & liqueur	
CASSATA SICILIANA	£5.25
Italian ice cream with chopped glazed fruits	
BANANA SPLIT	£5.25
Vanilla ice cream, bananas, fresh cream & toppings	
CHOCOLATE MOUSSE	£5.25
A light mousse with whipped cream	
FRESH CREAM & CHOCOLATE PROFITEROLES	£4.95
ASSORTED ICE CREAMS	£4.25
ORANGE, LEMON or BLACKCURRANT	
SORBETS	£4.25
ITALIAN CHEESE & BISCUITS	£6.25

CAFFE:

Coffee:

CAFFE CAPPUCINO	£2.75
CAFFE ESPRESSO	£2.20
CAFFE LATTE	£3.50
FILTER COFFEE	£2.00
LIQUEUR COFFEE	£4.75
CAFFE CORRETTO	£3.95

TAYLORS LBV PORT	£3.25
-------------------------	--------------

Vino Della Cassa

House Wine

Bianco - White

Verduzzo Medium Dry

½ Litre	£7.95
1 Litre	£14.95

Rosso – Red

Italian Merlot

½ Litre	£7.95
1 Litre	£14.95

House Red, White or Rose Wine by the glass

Standard 175ml	£3.75
Large 350ml	£5.75

VINO ROSSO:

Red Wine:

Merlot Grave del Friuli	£14.50
Made from 100% merlot grapes this wine is known for good body & ample flavour.	
Montepulciano D'Abruzzo	£14.95
A dry & soft medium bodied wine with a deep cherry colour.	

Negroamaro £14.95
A deep red wine with a pleasant vinous bouquet from Puglia.

Rapitala Rosso Sicillia £21.95
A full bodied Sicilian wine full of fruit. Something a little different.

Valpolicella Classico £18.95
A very popular wine from the Veneto region. Bright ruby colour with an attractively rich nose & a clean taste.

Valpolicella Vignetti Mara Classico £25.95
A single vineyard wine obtained from the Mara vineyard & made with Corvine & Rondinella grapes. After harvest the wine undergoes a second light fermentation carried out on the Amarone grapes. This results in a full bodied, velvety wine. Smooth with good fruit. Highly recommended.

Ripasso Classico Superiore £22.50
Rich & bright red ruby colour. Fragrance of prune & sour cherry with a light scent of leather. Clean flavour with a pleasant touch of wood. Well balanced & smooth tannins.

Chianti Corte alla Mura £16.95
A classic Tuscan wine. This full bodied dry red gives cherry like fruit flavours. Harmonious & slightly tannic.

Chianti Riserva £21.95
Matured in oak for at least two years. This deliciously ruby red wine is full, dry & gently tonic with a rich aroma of ripe fruits.

Amarone della Valpolicella "Promio" £45.00
A fabulous Amarone from Santi aged for an extra year, the grapes are from a single vineyard.

Barolo Ornato DOCG £69.95
A prestigious wine with character & structure. Intensely red in colour. A rose & ripe fruit bouquet with a full and compact flavour.

Barolo Candelina Riserva £69.95
A special selected Barolo. Dry & smooth with well balanced tannins. Aged for a minimum of six years. A fantastic wine. The King of Wines, The Wine of Kings. This Barolo wine is no longer produced & is in limited supply. Try it before it disappears.

Barolo DOCG £32.75
A fairly intense ruby red. Very pronounced & lingering with an intense aroma of tar combined with a slight fragrance of roses.

Barolo Riserva £47.50
A special reserve of the wine above, aged for a longer period to create a greater depth of taste & intensity of aroma.

VinoRose:

Rose Wine:

Chiaretto Classico DOC £14.95
Excellent as a aperitif or with pasta dishes. Medium dry, easy drinking.

Pinot Grigio Rose Veneto £13.95
A medium bodied wine from the Veneto.

Vino

Bianco:

White Wine:

Frascati Superiore "single vineyard" DOC £15.95
Half bottle £7.95
A popular dry white wine from Lazio.

Bianco di Custoza DOC £15.95
Light & easy drinking. Quite dry & fruity & lightly aromatic.

Soave Classico DOC £14.95
Another very popular dry white wine from the Veneto region.

Chardonay Mitico £24.95
A smooth refreshing dry white wine. Ideal with pasta & fish dishes.

Chardonay Serbatio £22.95
Dry & crisp with a fruity bouquet of apples & honey. Excellent with first course & fish dishes.

Orvieto Abbocato DOC £14.95
A medium sweet wine fruity & refreshing.

Orvieto Secco DOC £14.95
A dry version of the above wine from Umbria.

Verdicchio " Fazi Battaglia" DOC £17.95
Pale yellow and a delicate lingering aroma. Dry, fresh & nicely acidic with a good fruit.

Pinot Grigio Veneto £14.95
A popular dry crisp white wine with a velvety well balanced taste.

Pinot Grigio Trentino £22.95
Pale golden yellow with coppery tints. Full, dry, clean and vinous. Intensely fruity. A very special wine.

Vernaccia di San Gimignano DOC £17.95
A dry white Tuscan wine from the ancient Vernaccia vine.

Rapitala Bianco Sicillia £21.95
A lovely Sicilian wine from the Tenuta Rapitala house. Dry, straw yellow with a lasting bouquet.

Dulcis Vino Liquoroso £34.95
A dessert wine from the Lungarotti Cantino in Umbria. A sweet golden wine with an intense & fragrant bouquet. Available by the glass at £6.50

Champagne

House Champagne £32.95
Lanson £39.95
Lanson Rose £45.95
Moet Chandon £49.95
G H Mumm Cordon Rouge £42.95
Don Perignon £135.00

Italian Sparkling Wine

Asti Spumante £14.95
Prosecco (dry) £17.95