

Christmas

MENU



Gluten-free, dairy-free and vegetarian options.

£27.95
3 COURSE
MEAL

STARTERS

SCALLOPS PARMANTIER ●

Fresh local scallops cooked with brandy, onions, parsley, olive oil, touch of cream, parmisan cheese.

PRAWNS DOLCE VITA ●

Grilled prawns cooked with chilli, garlic, white wine, parsley, served on focaccia bread.

FUNGHI ALL'AGLIO ●●

Mushroom, garlic, chilli, white wine.

BUFFALO MOZZARELLA TRICOLORE ●

Fresh buffalo mozzarella, parma ham, pesto, origano, olive oil.

MAIN COURSES

SEA BASS DELLO CHEF ●

Baked filleted sea bass seved with vegetables and baked potetoes.

VEAL DOLCE LATTE ●

Selection of prime veal, top side flowered, cooked with mushrooms, blue chease, seved with vegetables and baked potetoes.

LINGUINE AL FILETTO

Linguini pasta cooked with onions, bacon, mushrooms and filled steak.

TACCHINO DOLCE VITA ●

Grilled breast of turkey, covered with deliciuos broccoli cream, served with baked potetoes.

DESSERTS

CHOCOLATE CHEESECAKE

Homemade like nonna Carmela receipt

TIRAMISÙ

Homemade like nonna Carmela receipt..

Dolce Vita
ITALIAN BAR & RESTAURANT