



»»» STARTERS «««

CALAMARI FRITTI

Floured butter fried calamari £9.95

GAMBERONI PANE AGLIO ●

Peeled prawns cooked with white wine, garlic, chilli and breadcrumbs, served on a slice of toasted bread £9.95

BUFFALO MOZZARELLA ●

Tomatoes, fresh melon, parma ham and buffalo mozzarella £8.95

FUNGHI AGLIO ●●

Mushroom, garlic, chilli, cooked in white wine, served on a slice of toasted bread £6.95

SICILIAN ARANCINI DI RISO (FLOURED & BREADCRUMBS) ●

Stuffed with chorizo and mozzarella or vegetarian with spinach and mozzarella £7.95

SOUP OF THE DAY ●●

Selection of vegetables, Italian style £5.95

»»» KIDS «««

Pizza or Pasta and Ice cream £6.95

»»» SIDES «««

Chips £3.95

Funghi Trifolati £3.95

Tomato and Onion Salad £3.95

Mixed Salad £3.95

»»» PIZZA'S «««

DOLCE VITA PIZZA ●

Margherita base with rocket, cherry tomatoes, parma ham and parmesan cheese £14.95

MEAT PIZZA ●

Margherita base with bacon, sausages, chicken and chorizo £14.95

VEGETARIAN ●●

Margherita base with seasonal fresh vegetables £14.95



› MAIN COURSES ‹

FILETTO DOLCELATTE •

Two large medallion of fillet cooked with brandy, creamy blue cheese and mushroom, olive, oils, onion served with seasonal vegetables and roast potatoes £21.95

VEAL AI FUNGHI •

Veal topside, floured and cooked with brandy butter, mushroom, cream and parmesan cheese, served with roast potatoes £18.95

POLLO MILANESE

Floured, breaded chicken breast, fried, served with linguine in tomato Napoli sauce £15.95

POLLO SPICY ••

White wine, pesto, chilli, tomato sauce, onions served with roast potatoes £15.95

SEA BASS •

Filletted baked sea bass cooked in a lemon sauce with prawns, parsley, garlic, olive oil and white wine, served with roast potatoes and seasonal vegetables £20.95

STROGONOFF RISOTTO •

Selection of beef fillet, mushrooms, onions, bacon, red wine, brandy, English mustard served with potato £15.95

LINGUINE CRAZY ALFREDO ••

Chicken, chorizo, bacon, ham, cream and parmesan cheese finished with pesto and chilly £15.95

LINGUINE WITH FILLET STEAK •

Linguine, with fillet steak medallions in a rich red wine sauce, olive oil, red wine with wild mushroom, bacon and onions £17.95

FARFALLE AL SALMONE •

Fresh and smoked salmon cooked with onions, garlic, white wine, tomato sauce and a touch of cream £16.95

LINGUINE ALLO SCOGLIO •

Garlic wine, tomato napoli sauce, olive oil, peeled prawns, crab meat, calamari scallops and king prawns £23.95

TORTELLINI BOSCAIOLA ••

Ricotta and spinach tortellini cooked with seasonal vegetables, pesto sauce and touch of cream £14.95

CANNELLONI SPINACH RICOTTA •

Homemade cannelloni pasta with fresh spinach and fresh ricotta, baked in the oven with beschamel and mozzarella £14.95