

Carne (Meat)

New York Strip Steak

Tender Choice Cut of Beef, Grilled to Your Liking, Smothered with Sauteed Mushrooms22

Black & Blue New York Strip Steak

Tender Choice Cut of Beef, Grilled to Your Liking, Topped of f with Crumbled Bleu Cheese.....23

Pollo (Chicken)

Chicken Parmigiana

*Tender Boneless Chicken Breast Lightly Breaded, Italian Seasoned, Baked to perfection,
Topped Off with Our Homemade Sauce and Melted Mozzarella Cheese 16*

Chicken Marsala

Tender Boneless Chicken Breast Slightly Breaded and Sautéed in Our Special Marsala Wine Sauce..... 17

Chicken Dolce Vita

*Tender Boneless Chicken Breast Lightly Breaded, Sautéed in White Wine, Butter, & Italian
Seasoning, Smothered with Cappicola, Italian Roasted Peppers, Black Olives, Covered with Provolone Cheese! 18*

Vitello (Veal)

Veal Parmigiana

*Tender Veal, Lightly Breaded, Italian Seasoned, Baked to Perfection,
Topped Off with Our Homemade Sauce and Melted Mozzarella Cheese..... 19*

Veal Marsala

Tender Veal Slightly Breaded and Sautéed in Our Special Marsala Wine Sauce..... 20

Veal Dolce Vita

*Tender Veal Lightly Breaded, Sautéed in White Wine,
Butter, & Italian Seasoning, Smothered with Cappicola, Italian Roasted Peppers,
Black Olives, Covered with Provolone Cheese! 20*

Frutti Del Mare (Fruit of the Sea)

Parmesan Encrusted Tilapia

*A Light White Fish Lightly Breaded with a Blend of Parmesan Cheese and Italian Seasoned Bread Crumbs,
Baked and Topped off with a light Lemon , Garlic, and White Wine Sauce.....18.*

Shrimp Scampi

Gulf Shrimp Sautéed in Our Special Italian Herb and Garlic Seasoned & White Wine Sauce, Served Over Linguine.....22

Shrimp Alfredo

Gulf Shrimp Sautéed in Our Own Alfredo Sauce Served Over a Heaping Portion of Penne or Fettuccini.....22

Scallops Alfredo

Sea Scallops Sautéed in Our Own Alfredo Sauce Served Over a Heaping Portion of Penne or Fettuccini 23

Seafood Fra D'avlo

Shrimp, Clams, Mussels & Scallops in a Spicy Marinara Sauce Served Over Linguine.....24

Italian Specialties

Pasta & Meatballs

*Choice of Linguini, Spaghetti, Fettucini, Angle Hair or Penne Pasta and Two
Homemade Meatballs with Our Homemade Sauce..... 13*

Eggplant Parmigiana

*Lightly Breaded and Italian Seasoned Sliced Eggplant, Baked and
Smothered with our Homemade Sauce and Melted Mozzarella Cheese 13*

Pasta Primavera

Fresh Vegetables and Your Choice of Pasta In a Very Light Seasoned White Sauce.....15

Fettucini Al Fredo

Our Own Special Al Fredo Cream Sauce over Fettucini Pasta16
with Chicken.....18
with Shrimp22

*** Specialty Cakes And Treats For Dessert are Made Exclusively
For The New Dolce Vita
Your Server Will Share The Desserts For Today**

Beverages

Hot Coffee (Bottomless) 1.75

Hot Tea 1.75

Unsweetened Iced Tea, Sweetened Iced Tea, Lemonade, Cranberry Juice..... 2.50

Pellegrino Water.....3,50

Soft Drinks

Classic Coke, Diet Coke, Ginger Ale, Sprite, Club Soda..... 2.50

*We are awaiting the transfer of our Full Beverage License to our new Location, therefore we are only
serving Non – Alcoholic Beverages,*

Non Alcoholic Beers.....4.00

Non Alcoholic Wines.....5.00

Frozen Virgin Specialty Drinks.....5.00

Buon Appetite!

Antipasti (Appetizers)

Stuffed Mushrooms

Oversize Mushroom Buttons Stuffed with Our Own Blend of Italian Seasonings.....9

Tomato Caprese

*Sliced Garden Fresh Tomatoes, Fresh Mozzarella, Finished with Roasted Red Peppers,
Fresh Basil & Balsamic Glaze..... 10*

Mussels Dolce Vita

Tender Sweet Mussels Pan Steamed in White Wine, Garlic, Butter and Italian Seasonings. 10

Clams Dolce Vita

Tender Little Neck Clams Pan Steamed in White Wine, Garlic, Butter, and Italian Seasonings.....10

Calamari Fritti (Fried Squid)

*Traditional Italian Seasoned and Lightly Floured Squid, Fried and Served with
Our Homemade Marinara Sauce 12*

Shrimp Dolce Vita

*Lightly Floured and Fried Gulf Shrimp, Tossed in Our Special Dolce Vita Sauce,
on a Bed of Spinach..... 13.*

Zuppa (Soup)

Pasta Fagioli.....White Beans, Tomatoes and Ditalini Macaroni in a Savory Broth.

" Our Family's Recipe ". 6

All of Our Delicious Entrées Include:

**** Salad...with Our House Italian Dressing***

**** Vegetable***

**** Choice of Potato **OR** A Side of Pasta***

**** Fresh Italian Bread & Butter***

All Our Entrées are “ Made to Order “ To Ensure Freshness, Taste and Presentation.

We ask for You Patience and Understanding.

We do not have food prepared and then warmed up to serve.

It is not unreasonable to allow the proper time to prepare YOUR Dinner.

Thank you for your patience and understanding.

Please Note:

**** A Plate Charge of \$3.00 for Sharing an Entrée***

**** An 20% Gratuity Will be Added to the Check for All Parties of 8 or More.***

NO Separate Checks for Parties more than 6 Persons!