



## PRIMI (APPETIZERS)

## Crab Cakes La Dolce Vita

(House Made, Jumbo Lump Crab Cakes, on top of wilted Reggiano spinach).....14

## Portabella Stuffed Mushroom

(Stuffed with crab in veal Demi).....12

# Calamari

(Jumbo Tubes and Tentacles prepared fried Golden Brown).....9

## ZUPPA I INSALATA (SOUP & SALAD)

**Classic Italian Wedding soup** (chicken broth, filet meatballs, endive finished with Reggiano cheese).....6

**Stracciatella** (Italian Style Egg Drop Soup with Fresh Spinach and Roasted garlic).....7

**House Salad** (Chopped Greens, Carrot, Olives, and Roma Tomatoes in our Zesty, Creamy Italian Vinaigrette).....6

**Caesar Classico** (Chopped Romaine in our Creamy – Garlic Caesar Dressing).....House Substitution.....4.....7

**Gorgonzola Wedge** (Romaine, house made creamy dressing with tomatoes).....House Substitution .....4.....7

**Spinaci Saltiti** (Fresh Spinach Sautéed in Extra Virgin Olive Oil with Garlic and Lemon)...House Substitution...4...6

**ALL SPLIT PLATE CHARGE (INCLUDES SALAD AND PASTA) ....10**

**(ALL ENTREES COME WITH HOUSE SALAD)**

## PASTA FAVORITES

**Lasagna** (layered with our Traditional Bolognese Sauce, Fresh Herbs and Impastata Cheese).....14

**Penne Alla Romano** (Italian Sausage, Peppers, Onions, and Mushrooms, in Marinara topped with mozzarella).....14

<b>Eggplant Parmigana</b> (Fried Eggplant, Layered with Marinara Sauce, and Baked Golden with Parmesan and Mozzarella).....	14
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**Penne Alla Vodka** (Penne tossed in our Creamy, Roasted Tomato Vodka Sauce with Prosciutto and Basil).....14                      **Add Chicken** .....17                      **Add Shrimp** .....20

**Fettuccine Alfredo** (Fettuccine, topped with Parmigiana).....14      **Add Chicken** .....17      **Add Shrimp** .....20

**Penne Arrabbiata** (Caramelized Shallots, Roasted Garlic and Spicy Peppers in our Pomodoro Sauce with Penne Pasta).....13

**Cheese Ravioli** (Cheese Stuffed Pasta, Baked Golden with Parmesan and Mozzarella).....13

**Meat Ravioli** (Braised Veal Stuffed Pasta, Baked Golden with Parmesan and Mozzarella).....14

**Filet Meatballs** (our meatballs are made from our tenderloin meat placed over linguini with marinara).....18

**VITELLO (VEAL) and POLLO (CHICKEN)**

**Marsala**

(Sautéed with Mushrooms, Shallots and Garlic, in a Sweet Marsala Wine)

Veal.....18    Chicken.....16

**Toscana**

(Shallots, Mushrooms, deglazed in port sherry topped with Prosciutto, Gorgonzola, Fontina and Mozzarella)

Veal.....18    Chicken.....16

**Piccata**

(Sautéed with Mushrooms, Capers, and Leeks, in a White Wine, Lemon-Butter)

Veal.....18    Chicken.....16

**Piemontese**

(Mushrooms in White Wine Pesto, baked with Tomato, Prosciutto topped with Mozzarella)

Veal.....18    Chicken.....16

**Porcini**

(Pan-Fried with Imported Porcini Mushrooms, and Red Wine, in a cream sauce)

Veal.....18    Chicken.....16

**Parmigana**

(Hand breaded, simmered in House Marinara, Baked and topped with Mozzarella)

Veal.....18    Chicken.....16

**CHEF SEAFOOD CLASSICS**

**Shrimp Fra Diavolo** (Jumbo Prawns, Garlic and chili flakes, in Tomato Sauce with Linguine).....21

**Shrimp Alla Francese** (Jumbo Prawns, Pan-Fried with Mushrooms in a Light lemon Cream Sauce).....21

**Shrimp Scampi** (Shallots, Tomatoes, and Garlic, deglazed in White Wine, Lemon over Linguine) .....21

**Stuffed Shrimp La Dolce Vita** (Stuffed in our succulent crab cake with a garlic sauce).....25

Executive Chef/Proprietor: Benard Tamburello

20% Gratuity added to all parties of 6 or more

1851 Montgomery Highway Ste 108

Hoover, Al

(205) 985.2909