

TRATTORIA DOLCE VITA

DINNER MENU

ZUPPA DI GIORNO 4.95

Our soups are prepared daily using the freshest ingredients

APPETIZERS

Bruschetta Dolce Vita 8.50

*Fresh mozzarella, vine ripened tomatoes,
basil & extra virgin olive oil*

Stuffed Portobello 11.50

*Marinated Portobello, topped with artichoke truffle
mousse, aged parmesan, over fresh homemade
pomodoro sauce, and truffle infusion*

***Norwegian Salmon Tartar 9.50**

*Marinated salmon, mixed with lemon juice, capers
served over arugula and toasted ciabatta bread*

***Tuna tartar and Avocado 9.95**

*Raw tuna, marinated in ponzu vinaigrette
and fresh avocado*

Arancini 8.95

*Crispy Saffron risotto ball, stuffed with buffalo
mozzarella cheese and served with spicy aioli*

Fundido 10.50

*French brie cheese oven roasted and
Topped with garlic honey infusion*

SALADS

Insalata di barbabietola 9.95

*Roasted beets topped with mixed greens,
carrots, raspberry vinaigrette and feta cheese*

Chicken Caesar 9.95

*Romaine lettuce, traditional homemade Caesar
dressing, topped with parmegiano regiano cheese*

PASTA

Bolognese 14.95

*Homemade papardelle Pasta, with traditional
meat sauce, and Pecorino Romano cheese*

Ricotta & Spinach Ravioli 13.95

Homemade spinach raviolis in pomodoro ragu sauce

Gnocchi 15.95

*Homemade Potato Dumpling, pink vodka sauce
and Mozzarella di Búfala*

Pear ravioli 16.95

*Homemade pear and ricotta ravioli in a cream
gorgonzola sauce in truffle infusion*

Fettuccini Alfredo 16.95

Homemade Fettuccini in a white creamy sauce

Linguine Vongole 17.95

Fresh clam's sautéed, in extra virgin oil and garlic

Crab Ravioli 17.95

*Homemade black calamari ink,
Crab raviolis in a pink vodka sauce.*

Ravioli San Lorenzo 18.95

*Homemade lobster ravioli's in a
crab meat Cognac Creamy sauce*

Gamberetti all'aglio 19.95

*Traditional Shrimp Scampi Sautéed with garlic, white
wine and lemon butter sauce over spaghetti pasta*

MAIN COURSES

Chicken Dolce Vita 17.95

*Chicken breast stuffed with prosciutto di
Parma, mozzarella & finish with mushroom demi glaze*

Insalata di fico 9.50

Baby mixed greens tossed in a balsamic
vinaigrette, candied walnuts,
caramelized fig and gorgonzola cheese

Caprese 10.95

Vine ripened tomatoes, fresh mozzarella and basil in a
balsamic vinaigrette dressing

Insalata di Prosciutto 12.95

Baby mixed greens, tossed, balsamic vinaigrette,
sliced prosciutto di parma and topped with
fresh tomatoes and parmegiano regiano cheese

House Salad or Caesar Salad 4.95**Beverages**

Panna / Sparkling..... 5.00	Heineken.....3.75
Sodas.....1.95	Amstel Light..... 3.75
Orangina..... 2.50	Corona.....3.75
Ice Tea..... 2.50	Stella Artois..... 4.50
Tea/Coffee.....1.75	Peroni..... 4.50
Espresso/Cortadito.....1.75	Moretti.....4.50
Cappuccino/Latte.....2.75	

Beer**Chicken Paillard 16.95**

Marinated chicken breast topped with arugula lettuce
tossed in homemade balsamic vinaigrette,
tomatoes and parmesano romano cheese

8oz Top Sirloin 21.95

Grilled to perfection served with
Cabernet Demi Glaze

Fresh Filet of Snapper 18.95

Pan seared in a livornese sauce

Fresh Filet of Salmon 19.95

Norwegian Salmon in a Honey & Grain Mustard Glazed

Seared Sea Scallops 23.95

Over creamy polenta, baby arugula, tomato shallots
vinaigrette and truffle infusion

***Consumer Advisory ***

Consuming raw or undercook meat, eggs, poultry or
seafood increase your risk of contracting a food borne
illness especially if you have certain medical
conditions

*Prices and items are subject to change without notice. Date Printed 07/01/2011
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