

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

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

Beer

|                         |      |                    |      |
|-------------------------|------|--------------------|------|
| 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 |                    |      |

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

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