

D O L C E V I T A

RESTAURANT - PIZZERIA - COCKTAIL BAR



TO START...OR SHARE

CROSTONE PARMIGIANO 10
Grilled bread of our own production, with fondue Parmigiano Reggiano DOP 24 months and Coppa di Parma IGP.

MELANZANA MEDITERRANEA 12
Grilled aubergine pie with heart of mozzarella fior di latte, parmigiano reggiano DOP 24 months and basil sauce.

ORI DI PARMA 12 XL 19,5 (to share)
Selection of Parma cured meats "Antica Salumeria Rossi": Parma ham DOP 24 months, Felino IGP salami, Parma culaccia.



COCCOLE VEG* 9,5
Tasty vegetarian croquettes, filled with courgettes and cheese, served with a delicate yogurt sauce.

FLAN DEL CONTADINO* 12
Delicate slow cooked potato and artichoke pie baked with pine nuts and DOP parmigiano reggiano cream 24 months.

CROSTONE DEL DUCATO 10
Homemade bread grilled with brie and Spalla cotta of S. Secondo.

SCRIGNI DI RADICCHIO FARCITI 10
Treviso radicchio rolls stuffed with sausage and potatoes, served with a delicate parmesan fondue Reggiano DOP 24 months.

*Excellent to taste with the addition of Parmigiano Reggiano DOP 24 months +4
And with the white focaccia of our production +3,5*

FIRST COURSES

SINFONIA D'AUTUNNO 13
Creamy risotto with Treviso radicchio with DOP gorgonzola and walnuts.

TAGLIATELLE DELLA DUCHESSA 13
Egg pasta with delicate ricotta cream, spinach sautéed and Parma DOP raw ham aged 24 months.

TORTELLI DELLA TRADIZIONE* 12
Fresh egg pasta, filled with ricotta and herbs or pumpkin, seasoned with Italian butter and parmesan Reggiano DOP 24 months.

RAGUTONE IN BIANCO 12
Pasta with ragout knife-cut Italian beef without tomato.

PAPPARDELLA REALE 18
Egg pasta flavored with porcini mushrooms and truffle black with 24 month DOP Parmigiano Reggiano.

LASAGNE DEL BOSCO* 12
Fresh pasta sheets with tasty sausage ragout and porcini mushrooms, enriched with a creamy bechamel and sprinkled with Parmigiano Reggiano DOP aged 24 months.

GNOCCHI DEL BUONGUSTAIO* 10
Tender potato gnocchi, soft and light, with "Mutti" tomato sauce and ricotta salty.

TO TRY

RISOTTO GIUSEPPE VERDI 14
Risotto with asparagus, porcini mushrooms and Parma ham DOP 24 months, creamed with Parmigiano Reggiano DOP 24 months.



AND ALSO...

BRASATO AL ROSSO DELLE COLLINE 17,5
Delicious slow cooked beef in the red wine and with puree potatoes.

ABBRACCIO DI ARISTA AL LATTE 16,5
Tasty roast pork with milk cream and roast potatoes with rosemary.

COTOLETTA ALLA BOLOGNESE 15
Traditional crispy veal cutlet with Parma PDO raw ham aged 24 months and soft parmigiano reggiano cream.

POLPETTE DI CAVALLO AL SUGO 16,50
Traditional horse meatballs cooked in "Mutti" tomato sauce and fresh basil.

POLLO AI PORCINI E NERO DI TARTUFO* 17,5
Tender chicken breast cooked in a pan with mushrooms porcini mushrooms and the scent of black truffle.

HAMBURGER DOLCEVITA* 19,5
Fassona hamburger 200g, smoked provola, tomato, lettuce, and herb mayonnaise.

TO TRY

MAIALINO GOLOSO 17,5
Stuffed Italian pork fillet with Parma PDO raw ham aged 24 months, sautéed courgettes and DOP Parmigiano Reggiano 24 months.

SIDE DISHES

Spinach with butter* 6

Roast potatoes 5

Mixed Salad 5

Grilled vegetables 6



COVERAGE AND SERVICE = € 0,00
At Dolcevita hospitality is priceless...

For any clarification ask the Staff.
The book of ingredients and food allergens is available. All prices are expressed in euros.

*Some ingredients may be frozen or have undergone the chilling process based on seasonality.



SEE OUR MENU IN
OTHER LANGUAGES

PIZZAS OF EXCELLENCE

DEL BRIGANTE 18,5

"Mutti" tomato sauce, oven-marinated cherry tomatoes, Apulian burrata, porcini mushrooms, "Antica Salumeria Rossi" Parma culaccia.

PROSCIUTTO CRUDO DOP 14

"Mutti" tomato sauce, fior di latte mozzarella, 24-month-old Parma DOP raw ham, "Antica Salumeria Rossi" selection.

LEO 14,5

"Mutti" tomato sauce, burrata from Puglia, oven-marinated cherry tomatoes, basil sprayed in organic extra virgin olive oil.

GINEVRA 13

Tomato sauce "Mutti", mozzarella fior di latte, brie, Italian cooked ham "Alta Qualità", olives.

DOLCEVITA 12

"Mutti" tomato sauce, basil pesto, fior di latte mozzarella, oven-marinated cherry tomatoes, chopped walnuts.

CANTABRICA RIZZOLI DELUXE 15

"Mutti" tomato sauce, fior di latte mozzarella, fine "Rizzoli" anchovies from the Cantabrian Sea in organic oil, yellow and red datterini tomatoes, olives and basil.

VITTORIA 14

Without tomato with mozzarella fior di latte, porcini mushrooms and truffle scent.

PARIGINA 10

Without tomato with mozzarella, sautéed spinach, fresh ricotta and 24-month Parmigiano Reggiano DOP.

For the more greedy, we recommend adding cooked shoulder of San Secondo.

DEL BOSCO 12

Mozzarella, gorgonzola, red radicchio from Treviso, walnuts.

ZAN ZAN 12

"Mutti" tomato sauce, fior di latte mozzarella, grilled aubergines, brie, "Alta Qualità" Italian cooked ham.

MARTY 15

"Mutti" tomato sauce, DOP buffalo mozzarella from Campania, olives, red datterini tomatoes, rocket, 24-month-old DOP Parma ham "Antica Salumeria Rossi" - all uncooked.

MEDITERRANEA 12

"Mutti" tomato sauce, aubergines, fresh cherry tomatoes, olives and salted ricotta flakes.

AFFUMICATA 14,5

"Mutti" tomato sauce, fior di latte mozzarella, smoked scamorza, confit cherry tomatoes, porcini mushrooms and truffle spray in extra virgin olive oil.

SECONDINA 12,5

Without tomato, mozzarella, cooked shoulder of San Secondo, brie and artichokes.

Specialty!

I PANCIOTTI

Crispy bread of our own production with long leavening and filled with tasty ingredients



PREZIOSO 14

Culaccia "Antica Salumeria Rossi", Apulian burrata and truffle spray in extra virgin olive oil.

COPPA D'ORO 10

Coppa di Parma PGI, grilled aubergines and smoked scamorza.

COTTO E GRIGLIATO 10

"Alta Qualità" Italian cooked ham, grilled courgettes and brie.

SANTO 12

Cooked shoulder of San Secondo, brie and pear jam. Designed to enhance the traditional taste of the delicious parmesan salami.

TRADIZIONALE 12

Raw horse meat, grilled zucchini, capers and mayonnaise.

PARMA 14

Parma DOP raw ham aged 24 months, flakes of Parmigiano Reggiano DOP aged 24 months and pear compote.

MAKE YOUR PIZZA LUXURY

Parma Ham 24 months "Antica Salumeria Rossi" +4
Burratina Pugliese +4.5
Precious Cantabrian Anchovies "Rizzoli" +3.5

CHOOSE YOUR DOUGH

Whole wheat dough +2
Pulled Pizza - XL +3.5

TRADITIONAL PIZZAS...BUT NOT TOO MUCH

LA 5 FORMAGGI 10

Without tomato, brie, mozzarella, gorgonzola DOP, fontina, smoked scamorza.

NAPOLI DOC 12

"Mutti" tomato sauce, mozzarella, traditional "Rizzoli" anchovies in spicy sauce, oregano.

REGINA MARGHERITA 10

"Mutti" tomato sauce, mozzarella fior di latte, extra virgin olive oil and basil.

FOUR SEASONS 12

Tomato sauce "Mutti", mozzarella fior di latte, Italian cooked ham "Alta Qualità", olives, fresh champignon mushrooms, artichoke wedges.

DALL'ORTO 9,5

"Mutti" tomato sauce, mozzarella, mixed garden vegetables.

BUFALINA TOP 13

"Mutti" tomato sauce, DOP buffalo mozzarella from Campania, basil spray in organic extra virgin olive oil.

COPPA E FUNGHI 10

Without tomato, mozzarella, porcini mushrooms, coppa di Parma IGP.

LUCIFERO 12

"Mutti" tomato sauce, fior di latte mozzarella, spicy Calabrese spianata and spicy house oil.



After a careful selection of flours and thanks to the slow leavening we obtain our dough that is light, digestible and crunchy.

We select for you the best local products to enhance the flavors of our pizzas!

BEERS IN BOTTLE 0,33lt

- Beck's 5
- Unfiltered Ichnusa 5
- Ceres 6
- Corona 5
- Tennent's super 6
- Messina salt crystals 5
- "Volpe" Bionda craft beer 7
- "Orsa" Amber craft beer 7

BEERS ON TAP

- Bitburger Pils draft beer 0,2lt 3,5
- Bitburger Pils draft beer 0,4lt 5
- Crew Ipa Republic draft beer 0,3lt 6
- Benediktiner weiss draft beer 0,3lt 4,5
- Benediktiner weiss draft beer 0,5lt 6,5



GLASS OF WHITE WINE

- Pinot Grigio 6
- Ribolla Gialla 5
- Sauvignon 6
- Malvasia 5
- Falanghina 6



GLASS OF RED WINE

- Chianti Classico 6
- Valpolicella Ripasso 6
- Nero D'Avola 6
- Lambrusco 5
- Montepulciano D'Abruzzo 5

GLASS OF BUBBLES

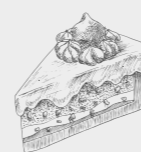
- Prosecco DOC Treviso 5
- Franciacorta Brut o Satèn 7
- Trento DOC 6,5
- Franciacorta Rosè 7

DRINKS

- Sanpellegrino natural or sparkling mineral water 0,75lt 3
- Sanpellegrino natural or sparkling mineral water 0,50lt 2
- Coca cola 0,33lt 4
- Coca cola zero 0,33lt 4
- Fanta 0,33lt 4
- Sprite 0,33lt 4



If you fancy an aperitif or your favorite cocktail, you can ask our staff who will be happy to accommodate you...



SWEETS

DOLCE BRIVIDO 6

Fior di Latte ice cream served with black cherries "Fabbri", or dark chocolate flakes or Nutella.

SBRISOLONA E MASCARPONE 7

Traditional parmigiana cake with almonds, accompanied by a soft mascarpone cream.

TIRAMISU' AL CIOCCOLATO 6

Classic tiramisu with mascarpone cream with crunchy dark chocolate flakes.

TORTA COCCO E NUTELLA 6

Delicious chocolate cake filled with Nutella and coconut powder.

NY CHEESECAKE 6

Cake with crunchy and delicate biscuit base baked and covered cream cheese wild berry coulis.

TORTA DI MELE E GELATO 7

Tender hot apple pie accompanied by milk ice cream.

DESSERT WINES AND DIGESTIVE

- Passito di Pantelleria wine 6
- Fine Ruby Porto Sandeman 5
- Limoncello and bitters 4



**SEE OUR MENU IN
OTHER LANGUAGES**

FOOD ALLERGENS

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except:

a) wheat-based glucose syrups, including dextrose, and products thereof, provided that the process undergone does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;

b) wheat-based maltodextrins and products thereof, provided that the process undergone does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;

c) barley-based glucose syrups;

d) cereals used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.

2. Crustaceans and products thereof.

3. Eggs and products thereof.

4. Fish and products thereof, except:

a) fish gelatine used as a carrier for vitamin or carotenoid preparations;

(b) gelatine or gelatine used as a fining agent in beer and wine.

5. Peanuts and products thereof.

6. Soya and products thereof, except:

a) refined soya oil and fat and products thereof, provided that the process undergone does not increase the level of allergenicity assessed by EFSA for the basic product from which they are derived;

b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural Dalfa acetate, natural D-alpha tocopherol succinate from soya;

c) vegetable oils derived from phytosterols and phytosterol esters from soya;

d) plant stanol ester produced from vegetable oil sterols from soya.

7. Milk and products thereof, including lactose, except:

a) whey used for the manufacture

of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages;

(b) lactitol.

8. Tree nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and products thereof, except nuts used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.

9. Celery and products thereof.

10. Mustard and products thereof.

11. Sesame seeds and products thereof.

12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO₂.

13. Lupins and products thereof.

14. Molluscs and derived products.

FOOD ALLERGENS

APPETIZERS

Crostone parmigiano (1-7)
Melanzana mediterranea (1-3-7)
Coccole Veg. (1-3-7-8-9)
Flan del contadino (1-3-5-7)
Crostone del ducato (1-3-7)
Scrigni di radicchio farciti (1-3-7)

FIRST COURSES

Sinfonia d'autunno (1-5-7-9)
Tagliatelle della duchessa (1-3-7)
Tortelli della tradizione (1-3-7)
Ragutone in bianco (1-3-7-9)
Lasagne del bosco (1-3-7)
Gnocchi del buongustaio (1-7-9)
Risotto Giuseppe Verdi (1-7-9)

SECOND COURSES

Brasato al rosso delle colline (1-7-9-12)
Abbraccio di arista al latte (1-7-9)
Cotoletta alla Bolognese (1-7)
Polpette di cavallo al sugo (1-3-7-9)
Pollo ai porcini e nero di tartufo (1-5-7-9-12)
Hamburger Dolcevita (1-3-5-6-7-8-11)
Maialino goloso (1-7-9)

PIZZAS OF EXCELLENCE

Del Brigante (1-7)
Prosciutto crudo DOP (1-7)
Leo (1-7)
Ginevra (1-7)
Dolcevita (1-5-7-8)
Cantabrica "Rizzoli" Deluxe (1-4-7)
Vittoria (1-5-7-8)
Parigina (1-7-9)
Del bosco (1-7)
Zan Zan (1-7)
Marty (1-7-8)
Mediterranea (1-7-8)
Affumicata (1-7)
Secondina (1-7)

TRADITIONAL PIZZAS

La 5 Formaggi (1-7)
Napoli DOC (1-4-7)
Regina margherita (1-7)
Four seasons (1-7)
Dall'orto (1-7)
Bufalina Top (1-7)
Coppa e funghi (1-7)
Lucifero (1-7)

"PANCIOTTI"

Prezioso (1-7)
Coppa D'Oro (1-7)
Cotto e grigliato (1-7)
Santo (1-7)
Tradizionale (1-10)
Parma (1-7)

SWEETS

Dolce brivido (1-3-7)
Sbrisolona e mascarpone (1-3-5-7-8)
Tiramisù al cioccolato (1-3-7)
Torta cocco e nutella (1-3-5-7-8)
Ny Cheesecake (1-3-7-8)
Torta di mele e gelato (1-3-7)

MENU OF THE DAY

Penne al tonno con crema di zucchine (1-4-9)
Mezze maniche fatte a norma (1-7-9)
Involtini di pollo (1-7)
Hamburger di Fassona piemontese (1-5-7-8)
Polpette al sugo con patate (1-5-7-8-9)
Insalata della bassa (1-7)
Gnocchi ai profumi di Parma (1-3-7-9)
Lasagne Nonna Gina (1-3-7)
Mezze maniche tonno, pomodoro, olive (1-4-9)
Risotto con verdure fresche dell'orto (1-7-9)
Risotto all'ortolana (1-7-9)
Petto di pollo ai funghi porcini (1-7-9)
Insalata primavera (1-7)
Insalata di tonno (1-3-4-7)
Insalata caprese (7)
Pizza vegetariana (1-7)
Pizza Salsiccia e patate (1-7)
Pizza Prosciutto Cotto e funghi (1-7)
Pizza Diavola (1-7)
Pizza Margherita (1-7)
Pizza Capricciosa (1-7)
Pizza 4 stagioni (1-7)
Pizza 4 formaggi (1-7)
Pizza Napoli (1-4-7)
Panino S. Secondo (1-7)
Panino King (1-7)
Panino estate (1-3-45)
Panino classico (1-7)

Dish of the day ASK THE STAFF

The dishes listed on the "Dolce Vita" restaurant menu highlight the presence of any food allergens.

The numbers next to the dish indicate the presence of the food allergen associated with the specific reference number.

We ask our customers to read this summary document and to specify any allergies or food intolerances to the staff. The staff is available for any clarification.



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