



Antipasti

Arancini

crispy risotto with buffalo mozzarella, fontina, spicy marinara and fried sage

Scampi

sautéed shrimp with garlic, white wine and lemon

Beef Carpaccio

thin sliced filet mignon with arugula, shaved parmesan and olive oil

Mozzarella Marinara

crispy breaded and pan-fried mozzarella, topped with marinara

Crispy Calamari

tender calamari served with marinara

Vongole Oreganata

fresh littleneck clams roasted with herbs, breadcrumbs and finished with white wine broth

Insalate & La Minestra

La Dolce Vita Famous Chopped

mixed greens with salami, mortadella, pistachios and swiss cheese tossed in our house dressing

Tricolore

arugula, radicchio, and endive with shaved parmesan and a balsamic dressing

Minestrone

hearty italian vegetable soup in a light tomato broth

Caprese

heirloom tomatoes, buffalo mozzarella, basil and aged aceto balsamic vinegar, finished with extra virgin olive oil

Caesar

romaine, croutons, shaved parmesan tossed with classic caesar dressing

Prosciutto con Mozzarella

thin sliced san daniele prosciutto with buffalo mozzarella, arugula, and olive oil

Pasta

Spaghetti and Meatballs

homemade slow cooked meatballs, served over spaghetti in our classic marinara

Linguini Vongole

linguini with littleneck clams, toasted garlic and extra virgin olive oil

Penne Pesto

homemade pesto with fresh basil, garlic, extra virgin olive oil, and parmesan (no nuts!)

Ravioli

homemade spinach and ricotta ravioli served with our classic marinara sauce

Spaghetti Bolognese

al denté spaghetti with slowly simmered, rich bolognese sauce

Shrimp Fra Diavolo

tender shrimp in spicy marinara sauce, served over linguini

La Dolce Vita Lasagna

homemade baked lasagna, stuffed with rich bolognese, bechamel, and ricotta; topped with tomato sauce



Main Courses

New York Pepper Steak

10 oz. grilled prime new york cut, with a green peppercorn sauce, served with pan roasted asparagus and fingerling potatoes

Salmon Provençal

pan seared king salmon topped with olives, tomato and capers, served with sautéed spinach

Ossobuco

12 oz. braised veal shank with broccolini, and Alba mushrooms

Chicken or Veal Picatta

pan seared, with a white wine, lemon, caper sauce, served with sautéed broccolini

Chicken or Veal Milanese

breaded and pan fried, served with sautéed broccolini
add fresh checca: chopped tomato, basil, and garlic

Branzino

pan seared mediterranean sea bass, topped with lemon caper sauce and served with sautéed spinach

Veal Chop Milanese

bone-in veal chop breaded and pan fried, served with arugula and tomato

Steak Sinatra

usda prime 8oz. filet mignon with sautéed peppers and chianti demi glace

Chicken or Veal Marsala

pan seared, with a crimini mushroom and marsala sauce, served with sautéed broccolini

Chicken or Veal Parmigiana

breaded and pan fried, topped with our homemade marinara and mozzarella, and served with sautéed broccolini

Sides

Spinach or Broccolini

sautéed with toasted garlic and olive oil

Asparagus

pan roasted with lemon and fleur de sel

Brussels Sprouts

sautéed with shallots and pancetta, and topped with parmesan

Fingerling Potatoes

pan roasted with garlic, parsley, and parmesan

Peas and Onions

with pancetta

Penne Marinara

classic penne pasta tossed with our homemade marinara