



## La Dolce Vita

### APPETIZERS

- 1. Bruschetta Alla Romana** \$6.00  
*sliced Tuscany bread topped w/ diced tomatoes, basil, garlic, extra virgin olive oil.*
- 2. Gamberetti A Modo Mio** \$9.00  
*gulf prawns sautéed in olive oil, sun-dried tomatoes, white wine, parsley and garlic*
- 3. Calameretti in Salsa Rosa** \$8.00  
*baby squid sautéed in olive oil, tomatoes sauce, wine, cream, parsley and garlic*
- 4. Melanzane Al Balsamico** \$7.00  
*grilled eggplant sautéed in balsamic vinegar, oven baked with fresh mozzarella*
- 5. Carpaccio Cipriani** \$10.00  
*Thinly sliced raw beef filet, parmesan, capers, extra virgin olive oil, and lemon*
- 6. Polenta** \$9.00  
*soft corn meal, grilled eggplant, Italian sausage, melted cheese and marinata sauce.*
- 7. Cozze e Vongole** \$10.00  
*mussels and clams, garlic, butter, white wine and parsley*
- 8. Prosciutto e Melone** \$9.00  
*cured parma ham over fresh cantaloupe*
- 9. Antipasto Misto** \$7.00  
*a fresh assortment of Italian appetizers*

### SOUP AND SALAD

- 10. Zuppo del Giorno** \$5.00  
*soup of the day*
- 11. Mozzarella Alla Caprese** \$10.00  
*fresh mozzarella, roma tomatoes, extra virgin olive oil and basil*
- 12. Insalata de Cesare**  
*Half \$5.00, Full \$9.00. tender romaine lettuce, croutons, parmesan and fresh caesar dressing*
- 13. Insalata Mista**  
*Salmon \$5.00, Chicken \$3.00, Prawn \$4.50. fresh Carmel valley mixed greens lightly dressing in homemade Italian vinaigrette*
- 14. Insalata di Spinaci**  
*Salmon \$5.00, Chicken \$3.00, Prawn \$4.50. spinach salad. tomatoes, gorgonzola cheese and homemade Italian vinaigrette*

### MEAT AND FISH

*served with vegetables and spaghetti with marinara.*

- 15. Gamberi alla Mediterranea** \$18.00  
*marinated prawns, pan grilled in extra virgin olive oil, balsamic vinegar, garlic, rosemary and lemon zest*
- 16. Salmone alla Griglia** \$18.00  
*Monterey bay grilled salmon, sauteed spinach and champagne cream sauce.*

- 17. Trota alla Piccata** \$17.00  
*filleted rainbow trout, sautéed with garlic, lemon zest, capers. white wine, and butter sauce*
- 18. Cabalone Dorato** \$17.00  
*tender calamari steak sautéed in a sauce of sun-dried tomato, lemon and white wine*
- 19. Cioppino** \$23.00  
*crab legs, scallops, clams, black mussels, shrimps, fish, risotto in a spicy tomato herbs broth*
- 20. Misto di Pesce** \$21.00  
*fish sautéed in a saffron wine sauce topped with clams, calamari, black mussels, scallops and prawns*
- 21. Paella** \$23.00  
*seafood, Italian sausage, chicken, vegetables in a saffron rice*
- 22. Maiale (NO LONGER AVAILABLE)**  
*dinner \$3.00. marinated pan seared pork loin, roasted garlic, mushroom, cream sauce*
- 23. Confit D'anitra** \$24.00  
*leg of duck, risotto, seasonal vegetables*
- 24. Osso Bucco** \$21.00
- 25. Limone Rosmarino** \$20.00  
*veal scaloppini sautéed with lemon and rosemary*
- 26. Saltimbocca Prosciutto**  
*Chicken \$17.00, Veal \$20.00. sage, tomato sauce, white wine, mozzarella*
- 27. Alla Piccata**  
*Chicken \$17.00, Veal \$20.00.*
- 28. Parmesan**  
*Chicken \$17.00, Veal \$20.00.*
- 29. Pollo al Marsala**  
*Chicken \$17.00, Veal \$20.00. sautéed mushrooms, garlic and marsala wine*
- 30. Carciofo** \$17.00  
*breast of chicken topped with artichoke, mushroom oven baked with mozzarella*
- 31. Pollo de Michele** \$17.00  
*grilled chicken marinated in italian herbs and grilled*
- 32. Bistecca alla Fiorentina** \$23.00  
*grilled NY steak with rosemary, garlic and chianti sauce*
- 33. Alla Siena** \$23.00  
*ny steak, roasted garlic, mushroom cream sauce*
- 34. Toscana** \$23.00  
*ny steak, gorgonzola, rosemary and cream*

### LA PASTA

- 35. Tortelloni** \$19.00
- 36. Alla Carbonara** \$18.00  
*mushrooms, pancetta, parmigiano, cream egg yok over spaghetti.*
- 37. Bolognese** \$14.00  
*fettuccini pasta in a hearty italian tomato meat sauce*
- 38. Contadina Artichoke** \$19.00  
*prosciutto, roasted garlic, white wine, cream, and fettuccini*
- 39. Risotto** \$20.00  
*rice with chicken or seafood*
- 40. Capellini al Pomodoro** \$15.00  
*angel hair pasta with fresh tomato sauce, basil garlic*

<b>41. Cannelloni</b>	<b>\$22.00</b>	<b>63. Margherita Pizza</b>	<b>\$15.00</b>
<i>pasta stuffed w/veal, spinach, cheese, with tomato cream, garlic, and touch of vodka.</i>		<i>fresh roma tomato, mozzarella, &amp; basil</i>	
<b>42. Alla Boscalata</b>	<b>\$19.00</b>	<b>64. Pepperoni Pizza</b>	<b>\$15.00</b>
<i>italian sausage, mushroom, roasted garlic, sour cream and parmesan cheese</i>		<i>pepperoni, mozzarella</i>	
<b>43. Fettuccini Dolce Vita</b>	<b>\$18.00</b>	<b>65. Quattro Formaggi Pizza</b>	<b>\$13.00</b>
<i>fettuccini pasta, homemade Italian cream sauce with sun dried tomatoes, and pine nuts.</i>		<i>tomato sauce, mozzarella, ricotta, gorgonzola and parmesan cheese</i>	
<b>44. Spaghetti Alle Vongole</b>	<b>\$20.00</b>	<b>66. Pizza Lungomare</b>	<b>\$14.00</b>
<i>spaghetti pasta, fresh clams, roasted garlic, , sun dried tomatoes, white wine sauce.</i>		<i>a delightful combination of sautéed fresh seafood in garlic white wine</i>	
<b>45. Ravioli alla Glada</b>	<b>\$17.00</b>	<b>67. Pizza Con Pollo</b>	<b>\$14.00</b>
<b>46. Penne Alla Vodka</b>	<b>\$17.00</b>	<i>fresh roma tomatoes, mozzarella, basil, and chicken</i>	
<i>fresh roma tomatoes, , light cream, garlic and a touch of vodka all over penne pasta.</i>		<b>68. Pizza Alla Diavolo</b>	<b>\$10.00</b>
<b>47. Pesto Genovese</b>	<b>\$17.00</b>	<i>fresh roma tomatoes, black olives, red pepper flakes, and mozzarella cheese</i>	
<i>fresh homemade pesto sauce, garlic, pine nuts, and reggiano cheese, fettuccini pasta</i>		<b>69. Pizza Vegetariana</b>	<b>\$11.00</b>
<b>48. Poker di Mare</b>	<b>\$23.00</b>	<i>fresh roma tomatoes, zucchini, mushrooms, eggplant, bell peppers</i>	
<i>clams, calamari, black mussels, scallops &amp; shrimp sautéed in marsala wine over penne pasta</i>		<b>70. Pizza Napolitana</b>	<b>\$10.00</b>
<b>49. Gnocchi</b>	<b>\$18.00</b>	<i>fresh roma tomatoes, black olives, oregano &amp; anchovies</i>	
<i>home made potato dumplings, choice of gorgonzola sage cream, tomato &amp; ricotta or pesto cream</i>			
<b>50. Portofino di Giorgio</b>	<b>\$21.00</b>		
<i>angel hair pasta in a tomato sauce, white wine, shrimp, scallops, calamari &amp; black mussels</i>			
<b>51. Norciuna Salsiccia</b>	<b>\$18.00</b>		
<i>Italian sausage, grilled eggplant, tomato sauce, with mozzarella over penne pasta.</i>			
<b>52. Balsamico e Melanze Spaghetti</b>	<b>\$14.00</b>		
<i>Grilled eggplant, balsamic, oven baked with fresh mozzarella.</i>			
<b>53. Lla Puttanesca Penne Pasta</b>	<b>\$12.00</b>		
<i>anchovies, tomato sauce, black olives, red pepper flakes and capers</i>			
<b>54. Primavera Sautéed Mix Vegetables</b>	<b>\$13.00</b>		
<i>in olive oil, , roasted garlic, sour cream, and parmesan cheese, with penne pasta</i>			
<b>55. Ravioli alla Rachele (Crab Ravioli)</b>	<b>\$17.00</b>		
<i>homemade crab ravioli in a champagne cream sauce. Scallops and sun dried tomatoes.</i>			
<b>56. Mastaccioli Caprese</b>	<b>\$12.00</b>		
<i>penne pasta, diced eggplant and fresh mozzarella in a traditional italian tomato sauce.</i>			
<b>57. Aglio olio e Pepperoncio</b>	<b>\$11.00</b>		
<i>extra virgin olive oil, garlic, hot pepper, sun dried tomatoes, spaghetti pasta</i>			
<b>58. Zucchini e Mozzarella</b>	<b>\$12.00</b>		
<i>extra virgin olive oil, garlic, fresh zucchini, mozzarella, over spaghetti</i>			
<b>59. Lasagna</b>	<b>\$11.00</b>		
<i>pasta layered with vegetables, an assortment of italian cheeses and tomatoes</i>			

## DOLCE DESSERTS

<b>71. Tiramisu</b>	<b>\$7.00</b>
<b>72. 3-Layer Chocolate Cake</b>	<b>\$7.00</b>
<b>73. Caramel Flan</b>	<b>\$7.00</b>
<b>74. Apple Pie</b>	<b>\$7.00</b>

## SANDWICHES

(served on a homemade bread) choice of salad

<b>75. Panino con Prasciutto (italian ham)</b>	<b>\$14.00</b>
<i>fresh mozzarella, basil, tomato, olive oil and pesto mayonnaise</i>	
<b>76. Panino di Salsiccia</b>	<b>\$13.00</b>
<i>Italian sausage, spicy tomato sauce, mozzarella and parmesan cheese</i>	
<b>77. Panino con Pollo</b>	<b>\$14.00</b>
<i>marinated chicken breast and grilled mozzarella and pesto matonnaise</i>	
<b>78. Panino Vegetriano</b>	<b>\$11.00</b>
<i>mixed vegetables, olive oil, mozzarella cheese</i>	
<b>79. Panino alla Clena</b>	<b>\$15.00</b>
<i>grilled NY steak, grilled onion, and mayonnaise</i>	
<b>99. Special Request Misc</b>	
<b>99. Garlic Bread</b>	<b>\$4.00</b>
<b>99. Side of Sauteed Veggies</b>	<b>\$1.50</b>

## GOURMET PIZZA

<b>60. Pizza Alla Tre Giovanni</b>	<b>\$15.00</b>
<i>fresh roma tomatoes, garlic mozzarella, mushrooms, and artichokes</i>	
<b>61. Pizza Di Prosciutto</b>	<b>\$15.00</b>
<i>fresh roma tomatoes, mozzarella, prosciutto (italian ham)</i>	
<b>62. Pizza Trastavere</b>	<b>\$15.00</b>
<i>italian sausage, mozzarella, and mushrooms</i>	