

La Dolce Vita

Caffe e Ristorante



DINNER MENU

La Dolce Vita

Caffé e Ristorante

La Dolce Vita, meaning the sweet life, has been a dining icon on Park Road since it opened in 1989. The strip has been the greatest ambassador for Italian Fare Brisbane has ever seen. With a passion for delicious food and coffee along with al fresco dining, La Dolce Vita offers patrons a European dining experience like no other.

Inspired by classic Italian cuisine we present an unrivaled range of dishes prepared to the highest standards from the finest ingredients. Our philosophy at La Dolce Vita is to maintain the natural flavours of the best ingredients available and create delicious dishes to satisfy the taste buds. Choose from hand made pasta, wood fired pizza, fresh local seafood and meats and house made pastries as well as a selection of draught beers and imported Italian wine.

‘Why the Eiffel Tower?’ The Eiffel Tower was built in 1889 when Brisbane hosted World Expo 88. The Tower was built to celebrate the link between Paris and Brisbane as Expo cities and to recognise 100 years since the Eiffel Tower was built in Paris.

-Buon Appetito-

• PANE •

TRIO OF DIPS \$16.90

Three dips of the day served with Schiacciata bread

BRUSCHETTA \$11.90

Toasted Italian bread with diced tomatoes, onion, garlic & basil (V)

PIZZA BIANCA \$13.90

Pizza bread brushed with garlic and olive oil (V)

LDV PIZZA \$16.90

Mozzarella, sundried tomato tapenade and basil pesto (V)

• ANTIPASTI •

ARANCINI \$13.50

Porcini, truffle, Parmesan & sage arancini served on whipped ricotta- 3 per serve (V)

CRUMBED OLIVES \$11.90

Large green olives filled with feta and herbs crumbed and fried served on salsa verde- 6 per serve (V)

POLPETTE E SUGO \$14.90

Veal & pork meatballs in a rich tomato & basil sauce served with crusty Italian Bread

ANTIPASTO BOARD FOR TWO \$24.90

Assortment of cured meats, pickled vegetables, cheese, marinated olives and Italian bread (GFO)

GAMBERI ALLA GRIGLIA \$19.90

King prawns sautéed in olive oil, garlic, chilli & tomato sauce served with Italian bread (GFO)

PARMIGGIANA DI MELANZANE \$14.90

Oven baked layers of eggplant, tomato and basil with mozzarella and Parmesan (GF) (V)

SALT AND PEPPER CALAMARI \$16.90

With chips, salad and lemon aioli (GF)

LIME & HERB CRUMBED WHITING \$17.90

With chips, rocket salad and lemon aioli

ONE BILL PER TABLE • KITCHEN OPEN UNTIL 10.30PM SUN-THURS, 11PM FRI-SAT

• PASTA E RISOTTO •

GLUTEN FREE PENNE PASTA AVAILABLE + \$2

TORTELLINI ALFREDO\$24

Veal filled tortellini in a cream & Parmigano sauce with pancetta and fresh mushrooms

FETTUCCINE AL RAGÙ\$23

Fettuccine in a traditional Italian Bolognese sauce topped with Parmigano

FETTUCCINE CON POLLO\$26

Fettuccine with chicken, spinach & semi dried tomatoes in a cream sauce

PENNE ALL' AMATRICIANA\$24

Penne with bacon, chilli and garlic in a tomato & basil sauce

SPAGHETTI CARBONARA\$25

Spaghetti with bacon, garlic, cream, egg & Parmigano

GNOCCHI PRIMAVERA\$23

Potato gnocchi with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)

FETTUCCINE CON FUNGHI\$26

Fettuccine with mixed mushrooms, butter, truffle oil & Parmiggiano (V)

RAVIOLINI DI BUFFALA MOZZARELLA\$26

Ravioli filled with Buffalo mozzarella & spinach in a Napoli and cream sauce (V)

SPAGHETTI CON GAMBERI\$29

Spaghetti with prawns, cherry tomatoes & chilli in an olive oil & garlic sauce

SPAGHETTI ALLA MARINARA\$36

Spaghetti with Cloudy Bay clams, Kinkawooka mussels, barramundi, prawns & Moreton Bay bug in a tomato, basil & garlic sauce

RISOTTO PESCATORA\$32

Risotto with prawns, salmon & Moreton Bay bug in a cream & basil sauce



GLUTEN FREE MEAL



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN MEAL

2.5% AMEX · 15% PUBLIC HOLIDAY SURCHARGE

#LADOLCEVITAMILTON

• INSALATE •

MEDITERRANEA\$14.90

Lettuce, feta, olives, tomato, Spanish onion, cucumber with balsamic dressing (GF) (V)

CAESAR\$17.90

Cos lettuce, bacon, parmesan, croutons and a boiled egg with caesar dressing (GFO)

ADD GRILLED CHICKEN OR SMOKED SALMON TO ANY SALAD ABOVE + \$4

GRILLED BABY OCTOPUS SALAD\$18.90

With lettuce, tomato & onion with chilli & lemon dressing (GF)

CHARRED ATLANTIC SALMON\$19.90

With avocado, watercress, rocket, cherry tomatoes and caper berries with a lemon vinaigrette (GF)

• SECONDI •

POLLO RIPIENO\$29

Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero & jus gras

PESCE\$36

Atlantic salmon **OR** Cone Bay Barramundi with potato mash & spinach topped with cherry tomato and lemon butter sauce (GF)

CHARGRILLED SWORDFISH\$36

With rosemary roast potatoes and olive & tomato salsa (GF)

SALTIMBOCCA ALLA ROMANA\$34

Sautéed veal medallions wrapped in prosciutto & sage with roast potatoes topped with provolone cheese & white wine sauce

AGNELLO\$34

Lamb rump marinated in pepper, garlic & mint, oven roasted served with pumpkin puree, seasonal greens and jus (GF)

FILETTO\$38

250g Eye fillet served with roast potato, sautéed spinach with a porcini and balsamic onion jus (GF)

ADD GARLIC PRAWNS TO ANY OF THE ABOVE + \$6

SIDES \$8.50

Rocket & Parmesan salad | Cherry tomato & leafy green salad | Thick cut chips |
Sautéed seasonal greens | Roast rosemary potatoes

• WOODFIRE PIZZA •

12" HAND STRETCHED BASES

GLUTEN FREE BASE + \$3

BASE ROSSA

MARGHERITA\$22

Buffalo mozzarella, fresh basil and extra virgin olive oil (V)

VEGETARIANA\$24

Mozzarella, Spanish onion, roast capsicum, eggplant & zucchini (V)

PEPPERONI\$24

Mozzarella, hot salami, capsicum and black olives

POLLO\$25

Mozzarella, shredded chicken, onion and capsicum

CAPRICCIOSA\$25

Mozzarella, ham, artichokes, mushrooms and black olives

NAPOLI\$22

Mozzarella, anchovies, capers and oregano

CARNEVALE\$25

Mozzarella, bacon, sausage and spicy salami

PROSCIUTTO\$24

Mozzarella, fresh prosciutto, shaved Parmigiano, fresh rocket and Balsamic glaze

ALLA ZUCCA\$25

Mozzarella, shredded chicken, pumpkin, spinach and pine nuts

BASE BIANCA

FUNGHI\$24

Buffalo mozzarella, mixed mushrooms, truffle oil & thyme (V)

GAMBERI\$26

Prawns, chilli, garlic & mozzarella, zucchini & cherry tomato

SALMONE\$26

Cream cheese, smoked salmon, onion & fresh rocket

DELIZIOSA\$24

Mozzarella, pancetta, shaved parmesan, ricotta and balsamic

CALZONE

SICILIANO\$23

Tomato base, mozzarella, spinach, olives & Italian sausage

SFIZZIOSO\$22

Tomato base, ham, mozzarella, eggplant

• C H I L D R E N ' S M E N U •

SPAGHETTI.....\$13.90

Spaghetti with a traditional Bolognese sauce (GFO)

GRILLED CHICKEN BREAST.....\$14.90

Grilled chicken breast topped with Napoli sauce & mozzarella served with chips & tomato sauce (GF)

MARGHERTIA PIZZA.....\$13.90

Kids size pizza with Napoli sauce and buffalo mozzarella (V) (GFO)

GRILLED FISH.....\$15.90

Grilled fish served with chips and tomato sauce (GF)

CALAMARI & CHIPS.....\$13.90

House made, lightly floured calamari rings served with chips and tomato sauce (GF)

CHIPS.....\$8.90

Bowl of chips served with tomato sauce (V)

GLUTEN FREE PENNE PASTA +\$3

GLUTEN FREE PIZZA BASE + \$3



GLUTEN FREE MEAL



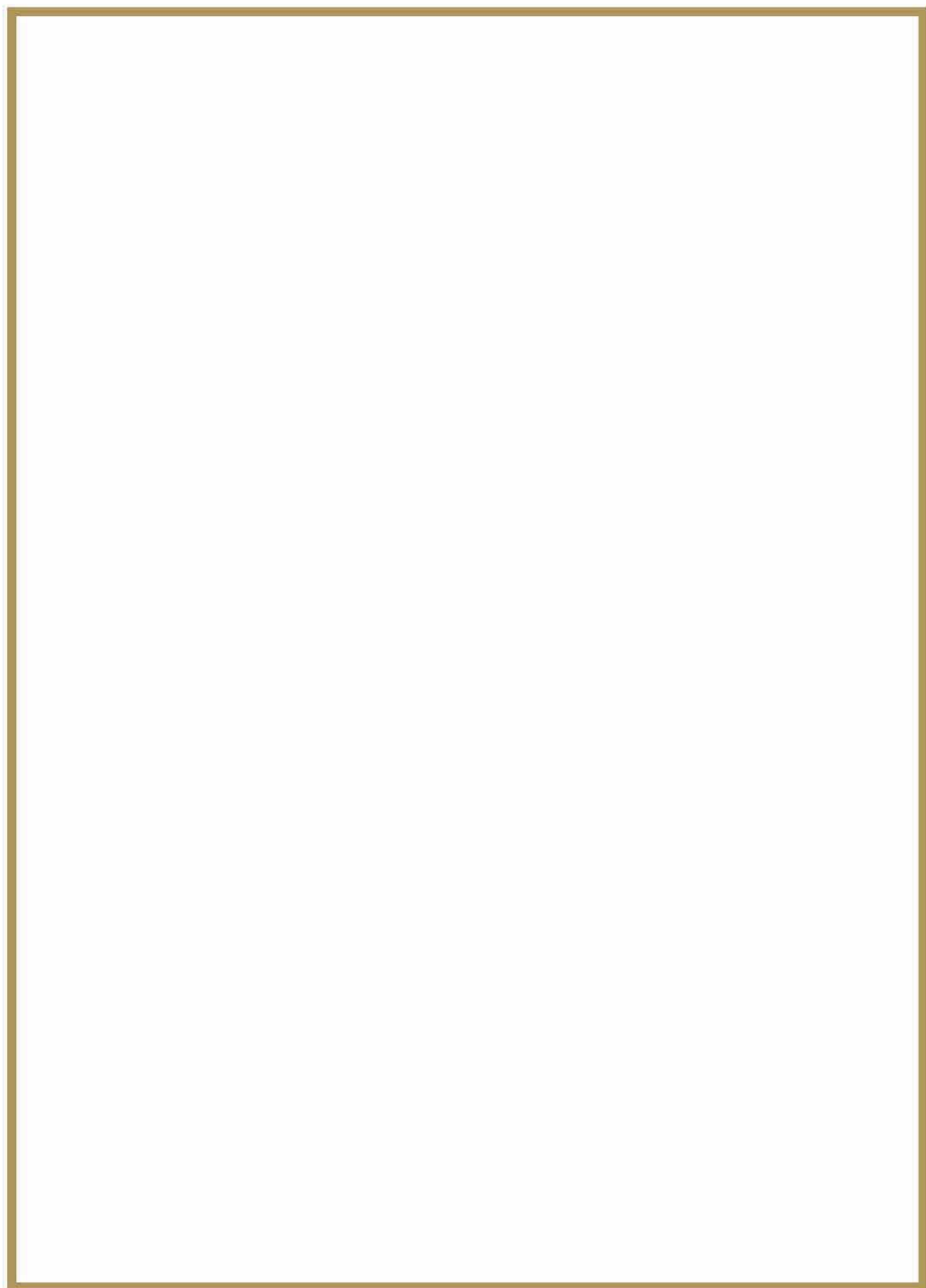
GLUTEN FREE OPTION AVAILABLE



VEGETARIAN MEAL

2.5% AMEX • 15% PUBLIC HOLIDAY SURCHARGE

#LADOLCEVITAMILTON



• DESSERTS •

A SELECTION OF ITALIAN PASTRIES
AND CAKES ON DISPLAY
PLEASE ASK OUR STAFF



TIRAMISU\$10.90

Sponge cake soaked in espresso and tia maria layered between mascarpone cheese



TORTA DI FORMAGGIO\$12.90

White chocolate cheesecake served with vanilla gelato



CHOCOLATE & ALMOND BROWNIE\$12.90

Rich, warm chocolate and almond brownie served with delicious chocolate sauce served with vanilla gelato



COPPA GELATO\$9.00

Choose two scoops of any flavors: chocolate, vanilla, coffee, lemon hazelnut, mango or strawberry GF



CREPES SUZETTE\$13.90

Delicate thin crepes in a sugar and orange liqueur syrup served with fresh strawberries and vanilla gelato



PIZZA ALLA NUTELLA\$13.90

Sweet dessert pizza with nutella and strawberries



VANILLA BEAN PANNACOTTA.....\$11.90

Set vanilla bean flavoured custard served with seasonal fruits GF



CARAMEL, MACADAMIA & COCONUT PUDDING.....\$13.90

Baked caramel, macadamia and coconut pudding served warm with caramel sauce and vanilla gelato

FORMAGGIO PLATTER.....\$19.90

Three cheeses, quince paste, fruits and crackers