

La Dolce Vita

Food



ladolcevita.com.au



La Dolce Vita

La Dolce Vita, 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 1988 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.



Pane

Garlic Bread

•
4 slices with butter, garlic and parsley / \$9.95

Trio of Dips

•
Three dips of the day served with schiacciata bread / \$16.95

Bruschetta

•
Toasted Italian bread with diced tomatoes, onion, garlic & basil V / \$11.95

Pizza Bianca

•
Pizza bread brushed with garlic and olive oil V / \$13.95

Pizza Caprese

•
White base with fresh tomato, basil and fior di latte mozzarella V / \$14.95



Antipasti

Antipasto Board for Two

•
*With prosciutto, salami, Roman artichokes, baked ricotta,
olives and Italian bread GFO / \$24.95*

Gamberi alla Griglia

•
*King prawns sautéed in olive oil, garlic, chilli & tomato sauce
served with Italian bread / \$19.95*

Cauliflower

•
*Cooked with burnt butter sage and garlic, finished with
seasoned sourdough crumbs / \$13.95*

Arancini

•
*Porcini, truffle, parmesan & sage arancini served on whipped ricotta
3 per serve V / \$13.95*

Crumbed Olives

•
*Large green olives filled with feta and herbs, crumbed and fried
served on salsa verde - 6 per serve V / \$11.95*

Funghi Trifolati

•
*Assortment of mushrooms sautéed in extra virgin olive oil,
garlic and parsley with bread V / \$14.95*

Salt and Pepper Calamari

•
*With chips, salad and aioli
GF / \$17.95*

Crumbed Whiting

•
With chips, rocket salad and aioli / \$17.95



Insalate

Caesar Salad

•
*Cos lettuce, bacon, parmesan, croutons and a boiled egg
with caesar dressing GFO / \$17.95*

Roast Vegetable Salad

•
*With rocket, marinated Danish feta, toasted Pepita's
and balsamic reduction GF V / \$17.95*

Prosciutto & Heirloom Cherry Tomato Salad

•
With fior di latte mozzarella, basil and prosciutto GF / \$17.95

Add grilled chicken or smoked salmon to any salad above + \$4.00

Charred Atlantic Salmon Salad

•
*With avocado, spinach, rocket, cherry tomatoes and caper
berries with a lemon vinaigrette GF / \$21.95*

Prawns and Avocado Salad

•
*Local king prawns served with avocado, cherry tomatoes and
lettuce with lemon dressing GF / \$21.95*

Light Lunch

Available from 11:30 am to 4:00 pm everyday

Piadina

Woodfired Italian flat bread with your choice of:
- Prosciutto, fior di latte mozzarella
& rocket with pesto / \$9.95
- Roast zucchini, eggplant, capsicum, fior di
latte mozzarella & rocket with pesto V / \$9.95

Chicken & Avocado Wrap

Grilled chicken, avocado, rocket, tomato
and aioli with a leafy green side salad / \$13.90

Veggie Wrap

Avocado, rocket, tomato, aioli
and mozzarella V / \$11.95

Club Sandwich

Triple layered sandwich with egg, bacon,
Swiss cheese, lettuce, tomato & aioli / \$15.90

Beef Burger

Beef pattie, aged cheddar, beetroot,
onion, lettuce, tomato and ketchup
on a brioche bun / \$14.95

Add bacon or fried egg + \$2 each

Southern Fried Chicken Burger

Crumbed fried chicken breast with tomato,
lettuce and siracha mayo / \$13.95

Fish Burger

Crumbed whiting, cos lettuce, tomato &
tartare sauce on a brioche bun / \$14.90

Steak Sandwich

100g rib fillet, tomato, caramelized onions,
provolone and lettuce on a Turkish bun / \$15.90

Add side of chips to any of the above + \$3.00





Pasta e Risotto

Tortellini Alfredo

•
Veal filled tortellini in a cream & Parmigiano sauce
with pancetta and fresh mushrooms / \$24.00

Linguine al Granchio

•
Linguine with olive oil, garlic, chilli,
crab meat and cherry tomatoes / \$32.00

Spaghetti alla Marinara

•
Spaghetti with Cloudy Bay clams, Kinkawooka
mussels, barramundi, prawns & Moreton Bay bug
in a tomato, basil & garlic sauce / \$36.00

Ravioli Ricotta e Spinaci

•
Ravioli filled with ricotta & spinach
in a Napolitan cream sauce V / \$26.00

Risotto alla Pescatora

•
Risotto with prawns, salmon & Moreton Bay
bug in a cream & basil sauce / \$32.00

Linguine con Gamberi

•
Linguine with prawns, cherry
tomatoes & chilli in an olive oil
& garlic sauce / \$29.00

Gluten Free Penne Available +\$3.00

Make Your Own Pasta

ALL PASTA \$21.95

Your choice of PASTA:

Spaghetti - Linguine - Penne - Fettuccine - Fusilli - Gnocchi

Your choice of SAUCE:

Pollo

•
*Chicken, spinach & semi dried tomatoes
in a cream sauce*

Primavera

•
*Eggplant, roast capsicum & mushrooms
in a garlic, basil & tomato sauce V*

Ragu'

•
*Traditional Italian Bolognese sauce
& Parmigiano*

Quattro Formaggi

•
Mixed cheese & cream sauce V

Carbonara

•
*Bacon, garlic, cream, egg
& Parmigiano*

Funghi

•
*Mixed mushrooms, butter, truffle oil
& Parmigiano V*

Amatriciana

•
*Bacon, chilli and garlic in a tomato
& basil sauce*

***Add Garlic Bread
+ \$3.00 per slice***

Hand Stretched Woodfire Pizza

ALL PIZZA \$21.95

Margherita

Fior di latte mozzarella, fresh basil and extra virgin olive oil V

Vegetariana

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

Pepperoni

Mozzarella, hot salami, capsicum and black olives

Pollo

Mozzarella, shredded chicken, onion and capsicum

Capricciosa

Mozzarella, ham, artichokes, mushrooms and black olives

Carnevale

Mozzarella, bacon, sausage and spicy salami

Prosciutto

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

Alla Zucca

Mozzarella, shredded chicken, pumpkin, spinach and pine nuts

Pizza Siciliana

Mozzarella, spinach, olives & Italian sausage

Extra Topping + \$2.00 each / Mozzarella di bufala + \$4.00 / Gluten Free Base + \$3.00



Base Bianca

Funghi

Mozzarella, mixed mushrooms,
truffle oil & thyme V / \$24.00

Genovese

Mozzarella, pesto, potatoes,
green beans / \$24.00

Cuor di Mamma

Mozzarella, fried eggplants, Parmigiano,
sundried tomatoes and fresh basil V / \$24.00

Bronte

Pistacchio pesto, ricotta
and salame / \$24.00

Gamberi

Prawns, chilli, garlic & mozzarella, zucchini & cherry tomato / \$26.00

Secondi

Barramundi

Served with roast potatoes and caponata / \$36.00

Pollo Ripieno

Oven baked chicken breast filled with ricotta, mushrooms and spinach served on risotto with cavolo nero & jus gras / \$32.00

Agnello

Oven roasted lamb rump marinated with mint, pepper and garlic served with roast baby carrots and potato mash and jus / \$36.00

Atlantic Salmon

Served with mash, fresh asparagus, lemon, butter, dill and caper sauce / \$36.00

Stuffed mushrooms

With sun dried tomato, garlic, spinach and fresh herbs served with radish and mixed leaf salad V / \$25.00

Saltimbocca alla Romana

Sautéed veal medallions wrapped in prosciutto & sage with roast potatoes topped with provolone cheese & white wine sauce / \$36.00

Tournedos di Filetto

250g 2 Medallions Eye fillet / \$38.00

Angus Rib Filetto

250g Angus Rib fillet / \$38.00

Both steaks served with seasonal greens, potato and leek gratin with a choice of sauce:

• blue cheese • mushroom • green peppercorn

Add garlic prawns to any of the above + \$8.00

Sides \$7.95

Rocket & Parmesan salad | Cherry tomato & leafy green salad | Fries |
Sautéed seasonal greens | Roast rosemary potatoes | Roast Seasonal Vegetables



Desserts

Tiramisù

•
*Sponge cake soaked in espresso and tia maria layered
between mascarpone cheese / \$11.90*

Cheesecake

•
*White chocolate cheesecake served with
vanilla gelato / \$13.90*

Chocolate & Almond Brownie

•
*Rich, warm chocolate and almond brownie served with delicious
chocolate sauce served with vanilla gelato / \$13.90*

Crepes Suzette

•
*Delicate thin crepes in a sugar and orange liqueur syrup served
with fresh strawberries and vanilla gelato / \$13.90*

Pizza alla Nutella

•
Sweet dessert pizza with nutella and strawberries / \$13.90

Vanilla Bean Pannacotta

•
*Set vanilla bean flavoured custard served with
seasonal fruit GF / \$11.90*

Coppa Gelato

•
*Choose three scoops of any flavors: chocolate, vanilla, coffee,
lemon, pistachio, mango or strawberry GF / \$9.95*

Caramel, Macadamia & Coconut Pudding

•
*Baked caramel, macadamia and coconut pudding served warm
with caramel sauce and vanilla gelato / \$13.90*



The History of the Sicilian Cannolo

The cannolo has ancient origins, so old that its story often becomes a legend and is lost in the mists of time. What is true is that initially the pastry was only prepared at carnival time, but people quickly realised that it was a shame to enjoy this delicacy only once a year.

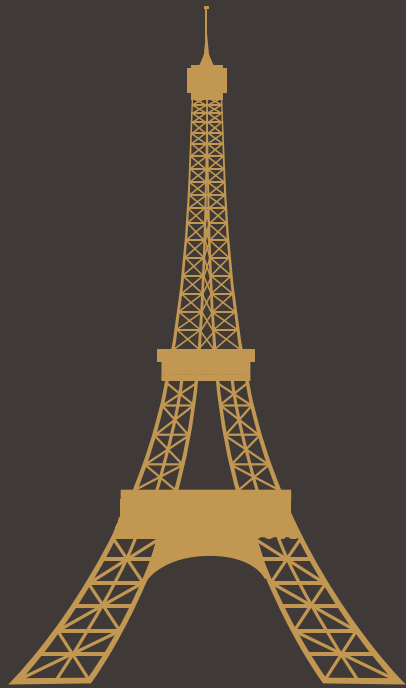
It appears that the cannolo was born in Caltanissetta, in Sicily - Italy, and its inspiration was an ancient Roman recipe reinterpreted by the Arabs who once occupied the city.

Legend tells that it was the emir's beautiful wives who invented the dessert.

How the genuine Sicilian cannolo is made

Describing a cannolo without having one there to sample is real cruelty. The pastry consists of a crispy wafer tube containing delicious sheep's cheese ricotta, with the addition of various ingredients, such as Bronte pistachios and chocolate chips.

In Palermo, the ends are adorned with two candied cherries and the top garnished with a sliver of orange peel. Meanwhile, in the eastern part of the island, the cannolo is sprinkled with chopped hazelnuts or pistachios. There's also a distinction to be made between the elegant city version, with a light whipped ricotta filling, and the more "authentic" country version, filled with a dense ricotta, far less refined.



ladolcevita.com.au