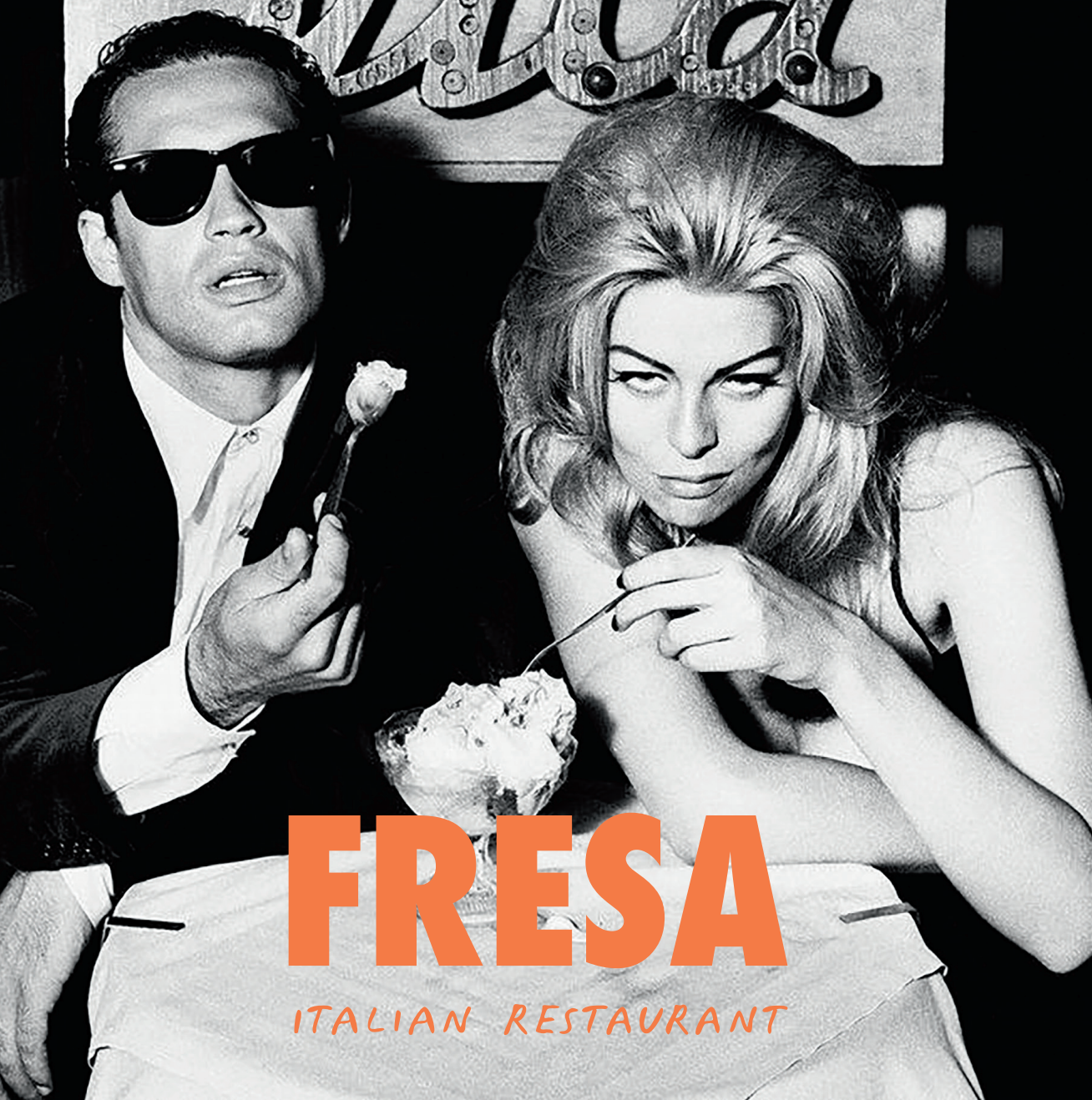


Dolce

Vita



FRESA

ITALIAN RESTAURANT

BREAKFAST

EVERY DAY 09:00 - 13:00

POTATO PANCAKE WITH RED CAVIAR AND FARM SOUR CREAM. 1090

HASH BROWNS WITH SCRAMBLED EGGS AND SALMON. 1190 *NUOVO!*

HASH BROWNS WITH SCRAMBLED EGGS AND PROSCIUTTO COTTO. 990 *NUOVO!*

FRESA HAMBURGER. 1290 *NUOVO!*

EGGS

EGG WHITE OMLETE WITH GUACOMOLE AND SALAD MIX. 790 *NUOVO!*

BENEDICT EGG WITH CRAB ON A CROISSANT. 1900 *NUOVO!*

CROISSANT WITH SHRIMP, POACHED EGG AND ROMAINE LETTUCE
IN HONEY MUSTARD DRESSING. 1100 *NUOVO!*

FRIED DUCK EGGS WITH CAMEMBERT SAUCE AND SMOKED
DUCK BREAST. 1150 *NUOVO!*

OMELETE WITH BLACK TRUFFLE. 950

OMELET WITH SALMON CAVIAR AND FARM SOUR CREAM. 950

POACHED EGG WITH JAMON AND NAPOLI SAUCE. 1390

PORRIDGE

MILLET PORRIDGE WITH PUMPKIN AND PERSIMMON. 550 *NUOVO!*

RICE PORRIDGE WITH MANGO AND PISTACHIO. 550

SWEET

CROISSANT WITH BUTTER AND JAM. 350

STEWED PEAR WITH SOUR CREAM. 690 *NUOVO!*

COTTAGE CHEESE CASSEROLE WITH CREME ANGLAISE. 850 *NUOVO!*

MARITOZZO. 450

COTTAGE CHEESECAKES WITH SEASONAL BERRIES AND FARM SOUR CREAM. 650

MAIN MENU

OGGI

THE STORY TOLD BY ONE BIG
LOVELY FAMILY FROM VERY SOUTH
OF PENISOLA ITALIANA. THE TRADITION OF
FAMILY DINNER. THEN ALL
TOGETHER AT THE TABLE. LOUD. LAUGHING
AND SO **genuine italian.**

On weekdays from 12:00 to 16:00 there is a 15% discount on all dishes from the menu

SALUMERIA *NUOVO!*

**at the beginning of dinner we can cut for you meat delicacies brought from different countries*

LOMO DE SEBO IBÉRICO. 890

SALCHICHON IBERICO. 850

CHORIZO IBERICO. 890

SALAME FELINO. 850

MORTADELLA WITH TRUFFLE. 890

PROSCIUTTO DI PARMA 16 MONTHS AGED. 1150

CECINA DE VACA. 2900

★ JAMON 5J CINCO JOTAS 48 MONTH OLD. 8500

We recommend to order **PAN CON TOMATE. 690**

SMALL APPETIZERS

CHEESE WITH TOMATO JAM/TRUFFLE HONEY. 1290

**please check with the waiters for the availability of cheeses*

PICKLED OLIVES. 570

FRIED ARTICHOKE WITH PARMESAN MOUSSE. 1290

TONNATO PEPPERS. 990

★ **SIRLOIN FAGOTTINI WITH KALAMATA OLIVE MOUSSE
AND GIUSEPPE GIUSTI 12 YEAR OLD BALSAMICO
DI MODENA. 1150**

CROQUETTES WITH DUCK AND APPLE CHUTNEY. 990 *NUOVO!*

★ **ARANCINI WITH 5J CINCO JOTAS 48 MONTH OLD JAMON. 990**

CRUDO

BIGEYE TUNA CARPACCIO WITH RED TOMATO JUICE. 2150

SCALLOP CRUDO WITH APULIAN OLIVE OIL AND BOTTARGA. 2390 *NUOVO!*

DORADO CARPACCIO WITH LEMON JAM. 2350

TUNA TARTARE WITH CITRUS. 2150

★ BEEF TARTARE WITH PARMESAN MOUSSE AND FRIES *for two.* 3600

★ BEEF CARPACCIO ACCORDING TO THE OLD RECIPE OF GIUSEPPE CIPRIANI
**we can cook for you carpaccio with parmesan and arugula.* 2150

COLD AND HOT APPETIZERS

★ POTATO GRATIN WITH CRAB AND RED CAVIAR. 1690

DUCK LIVER PATE WITH APRICOT JAM. 890 *NUOVO!*

BURRATA WITH TOMATOES AND SEASONAL FRUITS. 1590

BRUSCHETTA WITH STRACCIATELLA, PROSCIUTTO AND TRUFFLE HONEY. 1250 *NUOVO!*

★ EGGPLANT PARMIGIANA. 1290

★ VITELLO TONNATO. 1350

GRILLED SCALLOPS WITH FOIGRAS. 2950 *NUOVO!*

SALADS

★ OUR SIGNATURE CAESAR *for two.* 2900

GREEN SALAD WITH GRILLED AVOCADO. 990

CATALAN SALAD WITH SHRIMPS. 1690

SALAT WITH WEAL AND OLIVES. 1690 *NUOVO!*

SOUPS

CAPPELLETTI WITH MORTADELLA AND PARMESAN IN GUINEA FOWL BROTH. 850

LAMB SOUP WITH ROASTED RAMIRO PEPPERS AND BEANS. 1150 *NUOVO!*

SEAFOOD SOUP **originally from the province of Livorno.* 1790

Please warn us about certain food intolerances or allergies.

PASTA

Every day we make pasta from two different kinds of Italian flour - Semola di Grano Duro and Farina di Grano Tenero - while our factory-made* pasta is from the finest Italian producers.

★ SPAGHETTI CACHO E PEPE. 1290

TAGLIOLINI WITH LAMB RAGOUT AND KALAMATA OLIVES. 1650 *NUOVO!*

★ CICATELLI WITH CRAB. 2350

BUCATINI WITH RABBIT AND PEDRO XIMENEZ SHERRY. 1890 *NUOVO!*

SPAGHETTI ALLA NERANO. 1290 *NUOVO!*

GNOCCHI WITH WHELK AND BLACK CHANTERELLES. 2150 *NUOVO!*

★ GARGANELLI WITH DUCK PROSCIUTTO, RED WINE AND MORELS. 1790

★ CAPELACCE WITH PUMPKIN AND GUINEA FOWL RAGOUT. 1790

SPECIALE PASTA FOR TWO

★ FETTUCCINE FRESA. 5800

RIGATTONI WITH SALMON AND RED CAVIAR. 6100

★ KITARRA WITH CANADIAN LOBSTER, price per dish for two 100g. 3000

CLASSIC PASTA





EVERY DAY WE MAKE PASTA FROM TWO DIFFERENT KINDS
OF ITALIAN FLOUR – SEMOLA DI GRANO DURO AND FARINA DI
GRANO TENERO – WHILE OUR FACTORY-MADE* PASTA IS FROM
THE FINEST ITALIAN PRODUCERS

RISOTTO

For the risotto we use Carnaroli Extra rice exclusively produced by Vignola

RISOTTO WITH SEAFOOD. 2350

RISOTTO BIANCO WITH VEAL CHEEKS IN CHIANTI. 1850

RISOTTO WITH DUCK LEG RAGOUT AND TALEGGIO CHEESE. 1790 *NUOVO!*

MAIN DISHES

COTOLETTA ALLA MILANESE WITH TOMATOES
AND BLACK TRUFFLE *for two*. 4900

FILET MIGNON WITH BAKED FENNEL. 3650

OCTOPUS WITH MASHED POTATOES AND CHORIZO. 3350 *NUOVO!*

STEWED LAMB WITH YOUNG CARROTS. 1790 *NUOVO!*

COD BACK IN LIGURIAN STYLE. 1850

VEAL CHEEKS STEWED IN CHIANTI WITH MASHED POTATOES. 2350

DORADO FILLET WITH CREAM SAUCE AND CAPERS. 2350

SALMON WITH STEWED CABBAGE AND PIL-PIL SAUCE. 2490

SPECIALE FOR TWO

FISH IN SALT / IN AQUA PAZZA SAUCE 100 g. 1120

CHATEAUBRIAND WITH ROASTED BATAT 100 g. 1900 **NUOVI!**

★ TURBOT IN WHITE WINE WITH GARLIC 100G 100 g. 1500

★ BISTECCA ALLA FIORENTINA 100G 100 g. 1250

FOCACCIA

FOCACCIA DI RECCO WITH MORTADELLA. 1890

FOCACCIA DI RECCO WITH JAMON. 4500

FOCACCIA WITH ROSEMARY AND PARMESAN. 990

SIDE DISHES

MASHED POTATOES WITH PARMESAN. 550

STEAMED ASPARAGUS. 1450

FRENCH FRIES WITH PARMESAN AND TRUFFLE. 990

FRIED SPINACH. 450

DOLCE

PANETTONE WITH SAUCE SABAYON. 850

TIRAMISU. 850

TARTE TATEN WITH EARL GRAY. 750

PANNA COTTA WITH ELDERBIRD. 690

RUM BABA XO. 1500

MILLEFEUILLE WITH VANILLA CREAM. 680

*Working hours: Monday-Sunday from 9:00 to 00:00
Monday-Sunday from 09:00 to 13:00 breakfast.*

*For companies of 8 people and more a service fee is included
in the amount of 15% of the invoice amount.*