

# La Dolce Vita

## Entrée

<b>CALAMARI FRITTI (GF)</b> Fried squid served with rocket salad, lemon wedge & aioli	<b>18.95</b>
<b>GAMBERI ALL' AGLIO</b> King prawns tossed with garlic, olive oil, chilli & parsley served with crusty bread	<b>24.95</b>
<b>ARANCINI ALLA SICILIANA (V)</b> Green peas, spinach & gorgonzola arancini with aioli & crispy sage (2 pcs)	<b>15.95</b>
<b>GARLIC BREAD (V)</b> Toasted sourdough bread brushed with garlic, butter & herbs (4pcs) Add Cheese 4	<b>10.95</b>
<b>LAMB LOIN CHOPS (GF)</b> Chargrilled lamb loin chops served with leafy greens & green peas mint sauce (2pcs)	<b>17.95</b>
<b>BRUSCHETTA CAPRESE</b> Toasted Italian bread topped with buffalo mozzarella, roma tomatoes & basil garnished with balsamic glaze & olive oil (2 pcs)	<b>16.95</b>

## Salads

<b>SALMON SALAD</b> Chargrilled Atlantic Salmon served with spinach, rocket, cherry tomatoes, Spanish onion & lemon vinaigrette	<b>29.95</b>
<b>CHICKEN CAESER SALAD</b> Grilled chicken tenderloins, Cos lettuce, bacon, Parmesan, croutons, boiled egg with Caesar dressing	<b>23.95</b>
<b>MEDITERRANEAN SALAD (V)</b> Mixed leafy greens, cucumber, Spanish onion, olives & feta cheese with Italian dressing Add Chicken tenderloins 7   Add Chargrilled Salmon 12	<b>17.95</b>

## Light Lunch

11:30 AM-3:00 PM ONLY

<b>WAGYU BURGER</b> 100% Wagyu patty, smokey barbeque sauce, sliced tomato, lettuce & provolone cheese with a side of chips Add Bacon 4 / Add Fried Egg 3	<b>23.95</b>
<b>CHICKEN WRAP</b> Pulled marinated chicken, avocado, rocket, sliced tomato & aioli in a wrap with a side of chips	<b>18.95</b>
<b>FISH BURGER</b> Crumbed Fish, lettuce, sliced tomato, provolone cheese & tartar sauce with a side of chips	<b>19.95</b>
<b>CHICKEN BURGER</b> Crumbed chicken, lettuce, tomato, onion, cheese & garlic aioli with side of Chips	<b>19.95</b>

## Mains

<b>TUSCAN SALMON (GF)</b> Crispy skin salmon cooked Tuscan style in olive oil, garlic, sundried tomatoes, spinach, cream, served with green beans & potato mash	<b>38.95</b>
<b>SALTIMBOCCA DI POLLO (GF)</b> Chicken breast medallions wrapped with Prosciutto & sage, pan fried with butter, white wine & herbs, served with broccolini & rosemary potatoes	<b>34.95</b>
<b>AGNELLO AL FORNO</b> Oven roasted lamb rump marinated with mint, pepper & garlic, served with Potato fritti, broccolini, red wine jus & green peas mint sauce	<b>38.95</b>
<b>BUGS &amp; PRAWNS (GF)</b> Bugs and Prawns cooked with garlic, lemon & fresh herbs served with Rocket & tomato salad	<b>49.95</b>
<b>BLACK ANGUS PREMIUM RIB FILLET (250 GMS) (GF)</b> Served with rosemary potatoes & broccolini with choice of Mushroom/ Creamy Green Peppercorn/ Red wine jus	<b>41.95</b>
<b>BLACK ANGUS RUMP (250 GMS) &amp; PRAWNS (GF)</b> Served with chips & green salad with choice of Mushroom/Creamy Green Peppercorn/Red wine jus	<b>39.95</b>
<b>BEEF &amp; REEF (GF)</b> Black Angus Premium Rib Fillet (250gms), Bugs and King Prawns served with rosemary potatoes & broccolini with choice of Mushroom/ Creamy Green Peppercorn/ Red wine jus	<b>59.95</b>

## Pasta

<b>SPAGHETTI MARINARA</b> Spaghetti tossed with Kinkawooka Mussells, Fish, Prawns & Bug in a tomato, basil garlic sauce with a touch of chilli	<b>37.95</b>
<b>TORTELLINI ALFREDO</b> Veal filled tortellini tossed in a cream & Parmigiano sauce with bacon & fresh mushrooms	<b>27.95</b>
<b>FETTUCCINE CON POLLO</b> Fettuccine tossed with chicken, spinach & sun dried tomatoes in a cream sauce	<b>26.95</b>
<b>PENNE AMATRICIANA</b> Penne tossed with bacon, chilli & garlic in a tomato & basil sauce	<b>26.95</b>
<b>FETTUCCINE RAGÙ</b> Fettuccine tossed with traditional Bolognese sauce	<b>26.95</b>
<b>PENNE PRIMAVERA (V)</b> Penne tossed with mix grilled vegetables, garlic & touch of chilli in Napoli sauce	<b>26.95</b>
<b>SPAGHETTI CARBONARA</b> Spaghetti tossed with bacon, egg & Parmegiano	<b>26.95</b>
<b>FETTUCCINE CON GAMBERI</b> Fettuccine tossed with King Prawns, zucchini, cherry tomatoes, fresh herbs & a touch of chilli .	<b>29.95</b>
<b>GNOCCHI CON FUNGHI (V)</b> Gnocchi tossed with mixed mushroom olive oil and touch of cream	<b>26.95</b>
<b>GF PENNE AVAILABLE +4</b>	

## Handstretched Gourmet Pizza

<b>MARGHERITA (V)</b> Buffalo Mozzarella   Basil   Extra Virgin Olive Oil   Tomato base	<b>22.95</b>
<b>VEGETARIANA (V)</b> Mozzarella Spinach   Spanish onion   Cherry Tomato   Roast Capsicum   Zucchini   Tomato base	<b>25.95</b>
<b>POLLO</b> Pulled Chicken   Mozzarella   Onion   Sun Dried Tomato   Spinach   Tomato base	<b>25.95</b>
<b>PARMA</b> Prosciutto   Mozzarella   Fresh rocket   Grana Padano   Tomato base	<b>25.95</b>
<b>CAPRICCIOSA</b> Ham   Artichokes   Mozzarella   Mushroom   Olives   Tomato base	<b>25.95</b>
<b>PEPPERONI</b> Hot salami   Olives   Mozzarella   Tomato base	<b>25.95</b>
<b>CARNEVALE</b> Italian sausage   Bacon   Hot salami   Mozzarella   Tomato base	<b>25.95</b>
<b>FUNGHI (V)</b> Mixed mushrooms   Truffle oil   Mozzarella   Thyme	<b>25.95</b>
<b>GAMBERI</b> King Prawns   Mozzarella   Garlic   Chilli   Zucchini   Cherry tomato	<b>28.95</b>
<b>GF BASE AVAILABLE +4</b>	

## Kids Menu

KIDS UNDER 10 YEARS ONLY

<b>HAM &amp; CHEESE PIZZA</b> Ham   Mozzarella   Tomato base	<b>17.95</b>
<b>MARGHERITA PIZZA (V)</b> Mozzarella   Basil   Extra Virgin Olive Oil   Tomato base	<b>17.95</b>
<b>SPAGHETTI BOLOGNESE</b> Spaghetti   Bolognese sauce	<b>17.95</b>
<b>FISH &amp; CHIPS</b> Crumbed Fish   Chips   Tomato sauce	<b>17.95</b>

## Sides

<b>THICK CUT CHIPS</b>	<b>7.95</b>
<b>ROCKET &amp; SHAVED PARMESAN SALAD</b>	<b>9.95</b>
<b>SEASONAL GREENS</b> sautéed with butter, chilli & garlic	<b>9.95</b>
<b>CHAR GRILLED BROCCOLINI</b> sautéed with olive oil, lemon & garlic	<b>9.95</b>

## WHATS ON @ LA DOLCE VITA

Tuesday & Wednesday

**BEEF / REEF**

from  
**\$24**

Sunday, Monday & Thursday

**TWO COURSE MEAL**

from  
**\$39**

GF = GLUTEN FREE, V = VEGETARIAN

[ladolcevita.com.au](http://ladolcevita.com.au)  





# La Dolce Vita

## Sparkling & Rosé

PASQUA PROSECCO PICCOLO DOC (187ML) Veneto, Italy	15
MOSCATO, Australia	15
PICCINI PROSECCO DOC, Treviso, Italia	59
CUVÉE HABITAT BRUT, Central Ranges, Australia	12/54
VEUVE CLICQUOT BRUT NV, France	169
ARTEA ROSÉ, Provence, France	13/59

## Red Wine

HABITAT CABERNET MERLOT, Central Ranges, Australia	12/54
TEUSNER RIEBKE SHIRAZ, Barossa Valley, Australia	13/59
CORK CUTTER PINOT NOIR, Tasmania, Australia	13/59
PASQUA MERLOT IGT, Veneto, Italia	12/54
POGGIO CIVETTA CHIANTI CLASSIC DOCG, Tuscany, Italy	15/69
MASSERIA LA VOLPE "UNO" PRIMITIVO DI MANDURIA DOC Puglia, Italia	85
CASALE VECCHIO MONTEPULCIANO D'ABRUZZO DOC, Abruzzo, Italia	75

## White Wine

DOG RIDGE BUTTER FINGERS CHARDONNAY, McLaren Vale, Australia	13/59
HABITAT SEMILLON SAUVIGNON BLANC, Central Ranges, Australia	12/54
CORK CUTTER RIESLING, Tamar Valley, TAS	13/59
BLOOM SAUVIGNON BLANC, Marlborough, New Zealand	12/54
PASQUA PINOT GRIGIO DOC, Veneto, Italia	12/54

## Cocktails

ESPRESSO MARTINI Grey Goose Vodka, Kahlua, Creme de cacao & fresh espresso	18
LYCHEE MARTINI Grey Goose Vodka, Lychee liquor & Lychee Juice	18
VODKA SUNRISE Grey Goose Vodka, orange juice, grenadine syrup & orange slice	18
FROZEN STRAWBERRY DAIQUIRI Bacardi Rum, Strawberry Liquor, fresh strawberries & lime Juice	18
LONG ISLAND ICE TEA Cointreau, Grey Goose Vodka, Tequila, Bacardi Rum, Lemon Juice & Cola	18
FRENCH MARTINI Grey Goose Vodka, Chambord, Pineapple juice & red cherries	18
MOJITO White rum, soda, sugar syrup, mint leaves	18
COSMOPOLITAN Vodka, Cointreau, cranberry juice, lime juice	18

## Spritz

APEROL SPRITZ Aperol, Prosecco Soda water & Orange Slice	17
La Dolce Vita Spritz Limoncello, Prosecco, Soda water & Lemon Slice	17
CAMPARI SPRITZ Campari, Prosecco, Soda water & Orange Slice	17
MIDORI SPRITZ Midori, Prosecco, Soda water & Fresh Lime	17
NEGRONI Campari, Gin, Sweet Red Vermouth & Orange Slice	17

## Draught Beers

PERONI NASTRO AZZURRO	11/15
PERONI LEGGERA (LIGHT)	11/15
STONE & WOOD PACIFIC ALE	12/16
ASAHI PREMIUM	12/16

## Beers/Ciders

CASCADE PREMIUM LIGHT	10
XXXX GOLD	10
CROWN LAGER	10
CORONA	10
HEINEKEN	10
APPLE CIDER	10
PEAR CIDER	10
JAMES SQUIRE 150 LASES PALE ALE	10

## Spirits

<b>RUM</b> Bacardi 10   Sailor Jeremy Spiced Rum 11   Bundaberg 10	<b>TEQUILA</b> Patron Silver 14 Sierra Tequila Silver 10
<b>VODKA</b> Grey Goose 13   Belvedere 11	<b>SAMBUCA/GRAPPA</b> Galliano White Sambuca 10 Galliano Black Sambuca 10 Luigi Francoli Grappa 12
<b>GIN</b> Bombay Sapphire 12 Hendrick's 12	<b>BRANDY</b> Remy Martin VSOP 14- Hennessy VSOP 12 PORT 12 Penfolds Grandfather 12 Galway Pipe 10
<b>BOURBON</b> Makers Mark 12 Gentleman Jack 12	<b>LIQUERS</b> Limoncello 10   Frangelico 10 Amaretto 10   Averna 10   Campari 10 Baileys 10   Kahlua 10   Cointreau 10   Midori 10
<b>WHISKEY</b> Jameson 10   Lagavulin 16yo 16 Glenmorangie 10yo 14 Chivas Regal 120 12 Laphroig 16yo 16 Glenlivet 15 yo 16	

## Soft Drinks

<b>WATER:</b> San Pellegrino Sparkling water 500 ml 11000 ml Aqua Panna still Water 500ml	6/10 5
<b>COKE DIET COKE   COKE NO SUGAR   LEMONADE  </b>	5
<b>SODA WATER   TONIC WATER</b>	5
<b>LEMON LIME &amp; BITTERS GINGER BEER</b>	5
<b>LIPTON LEMON ICE TEA   LIPTON PEACH ICE TEA</b>	6
<b>CHINOTTO   ARANCIATA ROSSA   LIMONATA</b>	5
<b>Apple   Orange   Pineapple</b>	5

NO BYO • ONE BILL PER TABLE • AMEX INCURS 2.5% SURCHARGE • PUBLIC HOLIDAY 15% SURCHARGE • EXTRA TOPPING \$3 • TAKE AWAY BOXES EXTRA 50 CENTS • NO TAKEAWAY GELATO WITH THE DESSERTS • NO OUTSIDE FOOD ALLOWED