



CUCINA
by La Dolce Vita
Fortitude Valley



Entrée

(choose any 1)

CALAMARI FRITTI

Fried squid served with rocket & aioli

ARANCINI (V)

Porcini, sage & truffle arancini with Napoli sauce and crispy sage

POLPETTE SUGO

Beef, Parmesan & garlic meatballs in a rich tomato sugo, topped with Grana Padano, served with crusty bread

GAMBERI AL'AGLIO

King prawns tossed with garlic, olive oil, chilli & parsley served
With crusty Italian Bread

Mains

(choose any 1)

BLACK ANGUS PREMIUM RIB FILLET (250 GMS) (GF)

with roast rosemary potatoes & mixed greens with a choice of sauce on the side
mushroom OR Creamy Green peppercorn or Creamy Mushroom sauce

SPAGHETTI MARINARA

Spaghetti tossed with, Kinkawooka Mussells, scallops, Prawns &
Moreton Bay Bug in a tomato, basil & garlic sauce

AGNELLO AL FORNO (GF)

Oven-roasted lamb served with spinach and green beans with red wine sauce

ATLANTIC SALMON (GF)

Crispy skin Atlantic salmon served with roast potatoes, green beans tossed with
Chimichurri sauce served with lemon butter & caper sauce

SALTIMBOCCA DI POLLO (GF)

Chicken breast medallions wrapped with Prosciutto & sage, pan-fried with butter,
white wine & herbs, served with green beans & roast potatoes

PENNE PRIMAVERA (V)

Penne tossed with mix-grilled vegetables, garlic & a touch of chilli in Napoli sauce

Desserts

(choose any 1)

TIRAMISU

Sponge cake soaked in espresso & Tia Maria layered between mascarpone cheese

VANILLA BEAN PANNACOTTA (GF)

Vanilla bean pannacotta served with fresh fruits & mixed berry coulis

TRIPLE CHOC BROWNIE

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

CUCINA MESS

Crushed meringue, vanilla cream, berry coulis & seasonal fruits