

ITALIAN



Antipasti

Pate "Dolce Vita": Quail liver pate
 Marinated octopus with cucumber
 Carpaccio of the day
 Eggplant a la parmigiana, baked with mozzarella
 Calamari fritto
 Sauteed shrimp with garlic, Marsala wine, fine herbs and mushrooms
 Grilled provolone cheese with prosciutto, mushrooms and white wine sauce

Zuppe

Outstanding seafood soup "Dolce Vita" with saffron
 Lobster bisque: Creamy lobster soup
 Minesrone a la Piedmontes: The traditional vegetable soup with pesto

Insalate

Fresh spinach with crispy bacon, gorgonzola cheese, pine nuts and honey mustard dressing
 Caesar salad: With a touch of anchovie and Parmesan cheese
 Mixed greens of the market: Lettuce, bell peppers, tomatoes, fresh mushrooms and green peas.
 House vinaigrette, ranch, or honey mustard dressing

Pizza

Pizza Margherita, the traditional
 Pizza with pepperoni
 Pizza Napolentana: Smoked Italian sausage and grilled bell peppers
 Gamberetti: Shrimp, red onion, mozzarella cheese, and pesto sauce
 Pizza Leonardo de Vinci: Fresh tomato sauce and mozzarella, topped with arugula and grape tomatoes marinated with balsamic vinaigrette

I Nostri Risotti

Al funghi: With fresh mushrooms
 Frutti di mare: Fresh fillet of fish, shrimp, calamari, octopus and sea scallop

Tutta Pasta

(Pasta dishes available as appetizer or main course)

190	Capellini with fresh tomato sauce and sweet basil	170 - 225
340	Ravioli of ricota cheese & spinach in fresh tomato sauce	195 - 250
275	Linguine with shredded crab meat, fresh tomato and white wine	435 - 595
195	Green Tagliolini with shrimp in a light white wine sauce	300 - 410
220	Fettuccine a la bolognesa: The traditional	215 - 285
285	Fettuccine Alfredo style with chicken	230 - 300
280	Spaghetti Amatriciana: A mild Italian sausage and fresh tomato	200 - 265
330	Tripasta Dolce Vita: Cannellone of ricota cheese, lasagne a la bolognesa & penne a la Napoletana	330
225	Lasagna Bolognesa: The traditional	215 - 285
175	Rigatoni Viva Mexico: Short pasta with chorizo (spicy pork) mushrooms, jalapenos & onion	200 - 260

Desce E Frutti Di Mare

225	Fresh fillet of Boquinete with cilantro sauce	415
225	Fillet of fresh salmon. Choice of dill sauce or pink pepper sauce	435
200	Boquinete "Dolce Vita": Fresh fillet of Caribbean snapper, stuffed with shrimp & mushrooms, baked in a puff pastry, served with lobster sauce	495
	Shrimp scampi a la Napoletana: Over spaghettini in a fine herbs sauce with a touch of tomato	475
	Grilled jumbo shrimp with or without garlic	480

Carni

345	Chicken breast: A la parmigiana or al funghi with mushrooms & sundried tomatoes	315
245	Veal scallopine: Marasala wine sauce, lemon picatta or parmigiana	475
	Filet mignon, choice of black, green or white pepper sauce	510
315	Filet mignon a la forestiere: Grilled beef medallions with fresh mushrooms, & red wine sauce	510
420	Pork ossobuco: Pork shank stewed with tomato, white wine and herbs, served with risotto	425

Reservations Accepted

DOWNTOWN, AVENIDA COBA #87

TEL. 884-3393 OPEN DAILY 8AM - 11:15PM www.ladolcevita.com

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Opened in 1983 by George Savio, La Dolce Vita soon became THE place to dine in Cancun! That spirit lives on, with owners Tim Savio and Juan Jose Casal, who bring the same personal attention that made this restaurant famous. Emphasizing homemade pasta and fresh seafood, complemented by a fine wine list. Charming, cozy & intimate atmosphere with friendly service. The lower prices will off-set transportation costs to town. Don't miss LDV - it is indeed, "the sweet life"!