

La Dolce Vita – Menu

ANTIPASTI FREDDI

Cold starters:

MELON VENTAGLIO GARNY (V)	£5.25
Chilled melon with garnish	
MELON PROCIUTTO DI PARMA	£7.25
Chilled melon served with parma ham	
ANTIPASTO ITALIANO	£7.50
A selection of Italian cold meats	
GAMBERETTI MONTEROSA	£7.50
Succulent prawn salad with marie rose sauce	
PATE DI FEGATO AL CHAMPAGNE	£6.50
Homemade chicken liver pate with toast	
INSALATA DOLCE VITA (V)	£6.50
Dressed Italian salad	
INSALATA POMODORO E MOZZARELLA (V)	£6.25
Tomato and mozzarella salad with fresh basil	
HOME BAKED ITALIAN BREAD	£2.95
Served with olive oil & balsamic vinegar	
MIXED OLIVES	£4.50
Olives marinated with herbs & olive oil	

ANTIPASTI CALDI

Hot starters:

CALAMARI FRITTI	£7.50
Deep fried squid with a garlic dip	
GAMBERONI ALLA GRIGLIA	£8.95
Peeled king prawns grilled in garlic butter	
COSTATINE DI MAIALE	£7.95
Spare ribs Italian style	
BIANCHETTI ALLA DIAVOLA	£7.50
Deep fried white bait sprinkled with paprika	

FUNGHI FRITTI (V)	£6.50
Deep fried mushrooms served with a garlic dip	
FUNGHI CREMA (V)	£6.50
Sauteed mushrooms in a white wine, cream and garlic sauce	
ZUPPA DEL GIORNO	£5.25
Homemade soup of the day served with warm Italian bread	
GARLIC BREAD	£2.95
GARLIC BREAD WITH CHEESE	£3.95

PESCE

Fish:

SCAMPI FRITTI	£17.95
Deep fried jumbo scampi served with tartar sauce	
SCAMPI ALLA CREMA	£17.95
Scampi cooked in brandy, mushrooms, onions and cream, on a bed of rice	
SCAMPI PESCATORE	£17.95
Scampi served in a tomato, garlic and mushroom sauce, on a bed of rice	
SALMONE AL PREZZEMOLO	£16.95
Fresh poached salmon in white wine and parsley cream sauce	
SALMONE CON GAMBERETTI	£17.95
Fresh salmon in a white wine, tomato and prawn cream sauce	
PAESERA CON GAMBERETTI	£17.95
Fresh plaice in a white wine, tomato and prawn cream sauce	
PAESERA BELLA MUGNAIA	£16.95
A grilled fresh fillet of plaice with a lemon and butter	
GAMBERONI ALLA GRIGLIA	£20.95
Peeled king prawns grilled in garlic, lime & chilli butter	
FRESH LOBSTER – IN SEASON (ON REQUEST) £M/P	

The above are served with a selection of potatoes and vegetables of the day or salad

POLLO

Chicken:

POLLO CARUSO	£15.95
Chicken breast coated in breadcrumbs, pan fried, topped with ham and mozzarella cheese with a red wine sauce	
POLLO MILANESE	£15.95
Chicken breast coated in breadcrumbs, pan fried with garlic butter and sage	
POLLO CACCIATORE	£15.95
Chicken breast cooked in garlic with mushrooms, onions, peppers, herbs, tomato and red wine	
POLLO CREMA	£15.95
Fillet of chicken breast cooked in white wine, mushrooms, cream, garlic and peppercorns, served on a bed of rice	
POLLO AL SENAPE	£15.95
Fillets of chicken flamed in brandy with a white wine, cream and mustard sauce	
POLLO ROMANA	£15.95
A grilled supreme of fresh chicken with garlic and herbs	

VITELLO

Veal:

VITELLO BOLOGNESE	£18.95
Escalope of veal coated in breadcrumbs, topped with a bolognese sauce and mozzarella cheese	
VITELLO MARSALA	£18.95
Medalions of veal sautéed with marsala wine and cream	
VITELLO SALTINBOCCA ALLA ROMANA	£19.50
Medalions of veal sautéed in wine and cream topped with parma ham	
VITELLO ALLA CREMA	£18.95
Strips of veal in a white wine, mushroom, brandy and cream sauce, on a bed of rice	

SPECIALITA DELLA CASA

House specials:

FILETTO LA DOLCE VITA	£25.95
Prime fillet steak with a gorgonzola cheese and mushroom sauce	
FILETTO ROSSINI	£25.95
Pan fried fillet steak in madeira wine sauce topped with pate	
FILETTO STROGANOFF	£19.95
Strips of fillet steak flamed in brandy with, mushrooms and paprika cream on a bed of rice	

The above are served with potatoes and vegetables of the day

FILETTO DI BUE	£24.95
BISTECCA DI BUE	£22.95

The above are served with potatoes and vegetables of the day, accompanied by a sauce of your choice

PEPE – White wine, cream & peppercorn
MARCO POLO – Cream, mushroom & red wine
MARE E MONTI - Prawn, mushroom & white
PIZZAIOLA - Tomato, garlic & herb
SENAPE –Mustard, white wine, cream & garlic
BAROLO – Barolo wine sauce

GRIGLIATI

From the grill:

BISTECCA FIORENTINA	£26.95
Prime cuts of Fillet and Sirloin Steak	
BISTECCA DI BUE	£22.95
Prime sirloin steak	
FILETTO DI BUE	£24.95
Prime fillet steak	
GAMMON	£15.95
A thick slice with egg or pineapple	
POLLO ALLA GRIGLIA	£15.50
Grilled breast of chicken	

All grills are served with chips, tomatoes, mushrooms and onion rings

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PASTA:

SPAGHETTI BOLOGNESE	£10.95
Spaghetti topped with traditional bolognese sauce	
SPAGHETTI CARBONARA	£10.95
Spaghetti sautéed in cream, eggs, ham and parmesan cheese sauce	
SPAGHETTI MARINARA	£13.95
Spaghetti with mixed seafood in a garlic and tomato sauce	
SPAGHETTI NEOPOLITANA (V)	£9.25
Spaghetti with a tomato herb and garlic sauce	
PENNE MARIIGIANA	£10.95
Tubes of pasta tossed with tomato, onion, bacon and herb sauce	
PENNE VEGETARIANA (V)	£10.95
Tubes of pasta tossed with tomato and mediteranean Vegetable sauce	
FETTUCINE PANNE	£10.95
Fettucine pasta in a creamy sauce with mushrooms, onions and ham	
FETTUCINE SALSICCIA	£10.95
Fettucine pasta with Italian sausage in a tomato, herb and garlic sauce	
FETTUCINE BERTINORO	£11.95
Fettucine pasta with fresh salmon in a tomato, cream and herb sauce	

PASTA AL FORNO:

Baked Pasta:

LASAGNE AL FORNO	£10.95
Chef's homemade lasagne	
CANNELLONI FIORENTINA (V)	£10.95
Pasta rolls stuffed with spinach and ricotta, served in a tomato and mediteranean vegetable sauce	
PENNE AL FORNO	£10.95
Tubed pasta topped with ham, peas, bolognese, mozzarella and cream	

RISOTTO

Rice:

RISOTTO MEDITERRANEO	£14.95
Assorted seafood & rice in a tomato and cream sauce, topped with cheese	
RISOTTO AL FORNO	£13.95
Assorted meats & rice in a tomato sauce, topped with cheese	
RISOTTO VEGETARIANA (V)	£12.95
Mediteranean vegetables & rice cooked in a tomato, herb and chilli sauce, topped with cheese	

PIATTI CONTORNI:

Side Orders:

HOMEMADE CHIPS	£2.95
SIDE SALAD	£3.50
GARLIC BREAD	£2.95
GARLIC BREAD WITH CHEESE	£3.95
PIADINA	£5.50
PIADINA WITH TOMATO	£5.95
MIXED OLIVES	£4.50
ONION RINGS	£2.95
MIXED VEGETABLES	£2.95
ITALIAN BREAD & BUTTER	£1.95
Homemade bread	
HOMEBAKED ITALIAN BREAD	£3.95
Served with oil & vinegar	

PIZZA:

PIZZA MARGHERITA (V)	£8.95
Tomato, mozzarella and oregano	
PIZZA PROSCIUTTO	£10.95
Tomato, mozzarella and parma ham	
PIZZA NAPOLI	£9.95
Tomato, mozzarella, anchovies and oregano	
PIZZA ROMANA	£9.95
Tomato, mozzarella, ham and mushrooms	
PIZZA QUATTRO STAGIONI	10.95
Tomato, mozzarella, artichokes, mushrooms, peppers and ham	
PIZZA VEGETARIANA (V)	£9.95
Tomato, mozzarella and various vegetables	
PIZZA RUSTICA	10.95
Tomato, mozzarella, spicy salami, ham and mushrooms	
PIZZA TROPICALE	£9.95
Tomato, mozzarella, ham and pineapple	
PIZZA VESUVIO	£9.95
Tomato, mozzarella, tuna and onion	
PIZZA GORGONZOLA (V)	£10.95
Tomato, mozzarella and gorgonzola cheese	
PIZZA MARINARA	£12.95
Tomato, mozzarella and seafood	
PIZZA CALZONE (CLOSED PIZZA)	£10.95
Tomato, mozzarella, ham, mushrooms and salami	
Extra toppings	£1.00
Parma ham, chicken, prawns & tuna	£2.50

All of our pizzas are handmade, using fresh homemade dough

DOLCI

Sweets:

TIRAMISU	£5.25
Boozy Italian trifle	
PANNA COTTA	£5.25
Fresh homemade panna cotta served with a compote of mixed berries	
FRESH HOMEMADE CHEESECAKE	£5.25
Served with strawberries or amarena cherries	
COPPA AMARENA	£5.25
Amerena cherries in syrup with ice cream & cream	
COPPA MONTE ROSE	£5.25
Vanilla ice cream, strawberries, liqueur, meringue & cream	
COPPA BANANA	£5.25
Vanilla ice cream, banana, strawberry sauce, cream & liqueur	
CASSATA SICILIANA	£5.25
Italian ice cream with chopped glazed fruits	
BANANA SPLIT	£5.25
Vanilla ice cream, bananas, fresh cream & toppings	
CHOCOLATE MOUSSE	£5.25
A light mousse with whipped cream	
FRESH CREAM & CHOCOLATE PROFITEROLES	£5.25
ASSORTED ICE CREAMS	£4.25
ORANGE, LEMON or BLACKCURRANT	
SORBETS	£4.25
ITALIAN CHEESE & BISCUITS	£6.95

CAFFE:

Coffee:

CAFFE CAPPUCINO	£2.75
CAFFE ESPRESSO	£2.20
CAFFE LATTE	£3.50
FILTER COFFEE	£2.00
LIQUEUR COFFEE	£4.95
CAFFE CORRETTO	£3.95

TAYLORS LBV PORT	£3.50
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VINO ROSSO:

Red Wine:

Amanti del Vino Sangiovese, Rubicone £17.95

This has juicy, soft fruit with hints of black cherries and plums. Attractive, easy going wine from Emilia-Romagna.

Amanti del Vino Primitivo, Salento £18.50

A rich velvety wine from Puglia, the heel of Italy's boot. Full of sun drenched damson fruit, it is soft easy drinking with great character.

Montepulciano d'Abruzzo DOC, Volunte £18.95

Good cherry fruit, juicy and substantial. Easy drinking and attractive.

Bardolino Classico DOC, Zeni £19.50

Juicy cherry and soft red fruit flavours are backed up by a light peppery note. A hugely drinkable Italian classic.

Chianti Colli Senesi DOCG, Geografico £19.95

This is text book Chianti, medium in body with mild tannins and flavours of cherry and sweet spices.

Cantele Negroamaro, Salento £20.50

Soft and juicy with some succulent dark fruit character.

Valpolicella DOC, Zeni £21.50

Quality valpolicella where red fruits, particularly cherries dominate and a touch of oak lends a softening influence.

Fina Nero d'Avola, Terre Siciliane £22.95

Loads of Morello cherry fruit, smouldering herby notes and soft tannins demonstrate the great potential of Sicily's Nero d'Avola grape.

Aglanico del Vulture DOC, Le Ralle, Alovini £25.50

A deep crimson colour, smoky aromas and damson fruit balanced by soft tannins make this a distinctly fine wine. These Aglianico grapes are grown at around 1,500 feet in the area around the inactive volcano of Monte Vulture.

Dolcetto d'Alba DOC, Renato Fenocchio £29.95

A fragrant and supple, dry red with juicy concentration and elderberry. Renato and Milva Fenocchio are hands-on growers in the heart of the Barbaresco area.

Sesti Grangiovese Toscana IGT £31.95
Castello di Argiano

The Sesti family uses the Sangiovese grapes that don't go into their Brunello and Rosso di Montalcino for this exceptionally good red with its ripe, gamey flavours.

Barolo DOCG, Manfredi £45.00

Blender and bottler Manfredi makes a good value Barolo with aromas of dried fruit and leather then a rich mouthful with a good balance of acidity and tannin.

Amarone della Valpolicella Classico DOCG, £59.00

Vigne Alte, Zeni

Amarone is a powerful, concentrated dry red that is properly made from grapes that have been dried in airy barns. The Zeni family makes a superb example with mature complex flavours.

Barolo DOCG, Riva del Bric, Paolo Conterno £64.50

A fantastic Barolo that has masses of liquorice and black plum flavours and a refined smoothness from having spent 24 months in French oak barrels. Giorgio Conterno, son of Paolo, is an energetic young grower near Monforte d'Alba.

Vino Rosé:

Rose Wine:

Amori Pinot Grigio Blush, Venezia £18.50

A copper pink rosé from Northern Italy's Venezia region with gently fragrant summer fruits on the nose and delicate strawberry fruit on the palate. Fruitily off-dry.

Vino Bianco:

White Wine:

Amanti del Vino Trebbiano, Rubicone £17.95

Fresh and light with good pear and apple fruit and decent length. An attractive, creamy wine from Emilia-Romagna for everyday drinking.

Preciso Pinot Grigio, Terre Siciliane £18.50

A fresh and easy Pinot Grigio with juicy fruit, lemony hints and attractive style. Produced in Sicily, this has a fuller flavour than many wines from this variety.

Verdicchio dei Castelli di Jesi £18.95
Classico DOC, Pontemagno

From the hills behind Ancona on the Adriati, this is a refreshing dry white that is crisp but has richness and character that lifts it above the competition.

Fiano, Puglia IGP, Carlomagno £19.95

Rich and well balanced with plenty of ripe melon and banana fruit but with hints of grapefruit bringing freshness to the mix. Full flavoured, fresh and characterful.

Soave Classico DOC, Zeni £20.50

Definitely a superior Soave, the Zeni family's example from the hilly Classico area is gently floral with a hint of green apples. Once in the mouth it is a fresh and zingy like good Sauvignon Blanc.

Friulano, Friuli DOC, Fernanda Cappello £21.50

Floral notes on the nose with melon and fresh mown grass, soft and round palate with apple, spices and hints of almond on the finish. Friulano is the signature grape of the region, formerly known as Tocai Friulano.

Vernaccia di San Gimignano DOCG, £23.95

Clara Stella, Cappella Sant' Andrea

A classic seafood wine from close to the city of San Gimignano, this has pervasive fruit with a touch of honey and silky texture followed by a hint of almonds on the finish. This is a family owned vineyard, established in 1959.

Lugana DOC, Vigne Alte, Zeni £28.95

Attractive, fragrant full wine with good peachy fruit and style from vineyards at the south end of Lake Garda. This is an ideal wine with any starter or fish. Zeni has been making wine in the region for five generations.

Gavi DOCG del Comune di Gavi, La Chiara £29.95

This small estate's low yields give this wine a juicy, honey-like core. Add the Cortese grape's apple-like freshness, and you have a standard bearer for Gavi, Piedmont's most famous dry white.

Greco di Tufo DOCG, Loggia della Serra, £32.95

Terredora Di Paolo

A superb wine from Campania in southern Italy with almond and smoky aromas then succulent, sugary grapefruit in the mouth, but entirely dry. Greco is the grape, Tufo is the village situated in a mountainous area of volcanic soils.

Champagne & Sparkling

House Champagne, Brut £35.00

Offering white flowers and honeyed notes, a fine mousse and long toasty flavours.

Ayala Champagne, Brut Majeur £42.00

Drier than many Brut champagnes, with a creamy nose, pronounced citrus fruit and fine mineralite, perfect as an aperitif.

Ayala Champagne, Rosé Brut Majeur £45.95

An extraordinarily high proportion of chardonnay here provides incredible finesse and poise to pronounced strawberry and cassis fruit.

Prosecco Spumante, Amori £22.95

Bright aromas of pears, apples and peaches are followed by more of the same on the palate. Gentle easy-going sparkler from north eastern Italy.

Prosecco Superiore, Contegliano Valdobbiaden £28.95

Fabio Caschin

This is sourced from the Conegliano Hills in the best region of Prosecco. It is floral and fruity with hints of green apple with an elegant and dry finish.

Rosé Vino Frizzante, Veneto, Fabio Ceschin £21.95

From the little known Raboso grape variety, this is a charming rosé full of soft raspberry fruit. On the palate it is light and fresh initially sweet fruited then perfectly balanced with refreshing acidity.

Prosecco Spumante Extra Dry, Il Colle –20cl £7.50

Single serve bottle

Plenty of soft peach and apricot fruit on the nose and palate, a good mousse and plenty of character on the finish.

Le Contesse Pinot Rosé, Cuvée, Spumante – 20cl

Single serve bottle £7.50

A gentle strawberry scented rosé from Italy. Fresh and characterful with a hint of sweetness and a well balanced finish. Delicious.

Vino Della Casa House Wine

Vino Rosso

Amanti del Vino Sangiovese, Rubicone

Bottle £17.95

175ml £4.95

250ml £6.95

Vino Bianco

Amanti del Vino Trebbiano, Rubicone

Bottle £17.95

175ml £4.95

250ml £6.95

Vino Rosé

Amori Pinot Grigio Blush, Venezie

Bottle £18.50

175ml £5.25

250ml £7.25

Prosecco Spumante Extra Dry, Il Colle – 20cl

Single serve bottle £7.50

Le Contesse Pinot Rosé, Cuvée, Spumante – 20cl

Single serve bottle £7.50