

La Dolce Vita's Daily Menu

Piatti di Formaggio

A selection of Artisan cheeses from around the world, served with fresh French bread, apples, and almonds.

Your choice of 3 cheeses - \$12,

Bermuda Triangle Goat Cheese – Cypress Grove

Mt. Tam Cow Cheese – Cowgirl Creamery

Pepato Sheep Cheese – Bellwether Farms

Buttermilk Blue Affine – Roth Kaise, WI

7 cheeses - \$25

Roncal Raw Milk Sheep – Spain

Irish Dubliner – Ireland

Tarentaise Cow Cheese – Spring Brook Farm, VT

Piatti di Salumi

A platter of sliced Italian Meats, Dubliner Cheese and Olives

\$11

** Suggested Wine Pairing: Cantine Federiciane Gragnano Red Sparkling 2011 - \$10/gls*

Roasted Almonds

\$4

Marinated Olives

\$4

Home Made Soup of the Day

Cup - \$4, Bowl - \$7

Oven Roasted Potatoes

\$7

Home Made Hummus Trio with Toasted Pita Bread

\$8

Bruschetta al Pomodori

\$9

Fresh tomatoes, basil, and garlic sprinkled with Parmesan Cheese.

** Suggested Wine Pairing: Tramin Pinot Grigio 2011 - \$9/gls*

Roasted Pear and Gorgonzola Crostini

\$9

** Suggested Wine Pairing: Roederer Brut Sparkling Wine - \$12/gls*

Crostini con Funghi

\$10

Sautéed mushroom crostini with your choice of goat cheese or melted brie.

** Suggested Wine Pairing: Benovia Pinot Noir 2010 - \$14/gls*

Smoked Wild Salmon Crostini

\$10

** Suggested Wine Pairing: Graham Beck Brut Rose - \$11/gls*

Crostini Misti – An assortment of our crostini and bruschetta.

\$18

INSALATA

Insalata di Caprese

\$10

Tomato, basil, mozzarella, olive oil, sea salt and pepper

** Suggested Wine Pairing: Lioco Sonoma County Chardonnay - \$10/gls*

Insalata di Arugula

\$10

Arugula, Apples, and Candied pecans, topped with gorgonzola cheese and house made balsamic vinaigrette.

Insalata di Pollo

\$12

Grilled strips of chicken breast served with organic mixed greens, tomatoes, avocados, parmesan cheese and a house made lemon-mustard dressing

** Suggested Wine Pairing: Craggy Range Sauvignon Blanc 2011 - \$10/gls*

PIZZA

Pepperoni Pizza

\$12

Tomato, Mozzarella, Basil

\$14

** Suggested Wine Pairing: Decugnano Il Rosso 2008 - \$12/gls*

Prosciutto and Arugula

\$14

** Suggested Wine Pairing: Oakville Cellar Zinfandel - \$14/gls*

Bacon, Roasted Pear, Carmelized Onion and Goat Cheese

\$15

Chicken, Sun-dried Tomato, and Artichoke

\$16

** Add Chicken or any meat to any of the above food items for \$3 extra, any other extra ingredient for \$1.5 each*

** All Pizzas are available Gluten Free and Dairy Free*

DOLCE

Caffe Glace – Vanilla Bean Gelato topped with coffee and whipped cream.	\$7
Chocolate Violet Souffle Cake	\$7
Limoncello Mascarpone Cake	\$7
Tiramisu	\$7
Cheesecake of the day by the Cheesecake Factory	\$8
Macedonia- Vanilla Bean Gelato topped with fruit and whipped cream	\$8

VINI DOLCI

Chateau Grand Piquey Sauternes 2007 - Bordeaux, France	\$7
Bella Late Harvest Zinfandel 2009 – Dry Creek Valley, Ca	\$7
Sonoma Valley Portworks Duet Hazelnut Sherry - California	\$7
Noval Black Port – Portugal	\$7
CLA Special Reserve Porto - Portugal	\$9
Kent Rasmussen Esoterica Port 2008 - California	\$9
Taylor 10 year Tawny Port – Portugal	\$10
Mariell Blauburgunder Auslese (Late Harvest) 2005 - Austria	\$10
Piazzano Vin Santo 2003 - Tuscany, Italy	\$13

NON-ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water	500mL-\$3, 1L-\$5
Panna Still Water	500mL-\$3, 1L-\$5
Sodas	
Coke, Diet Coke, or Sprite	\$2.50
Purity Organic Lemonade	\$3.50
Republic of Tea Organic Darjeeling Iced Tea(500mL)	\$5
Hot Tea by Mighty Leaf Tea Co.	\$3
French Press Coffee- Made with fresh Emporio Rulli Beans	\$3

BEERS BY THE BOTTLE

CLAUSTHALER N/A - GERMANY	\$4
AMSTEL LIGHT LAGER - AMSTERDAM, HOLLAND	\$4
PERONI BIRRA SUPERIORE - ITALY	\$5
FRANZISKANER HEFE-WEISSEN - MUNICH, GERMANY	\$5
NORTH COAST SCRIMSHAW PILSNER - FORT BRAGG, CA	\$5
STONE BREWERY PALE ALE - SAN DIEGO, CA	\$5
MORETTI LA ROSSA BIRRA - ITALY	\$5
RACER 5 IPA - HEALDSBURG, CA	\$5
LAGUNITAS IPA - PETALUMA, CA	\$5
WYCHWOOD HOBGOBLIN DARK ENGLISH ALE - ENGLAND	\$5
DESCHUTES BLACK BUTTE PORTER - BEND, OREGON	\$5
GUINNESS DRAUGHT STOUT BEER - DUBLIN, IRELAND	\$5
AFFLIGEM BLOND BEER - BELGIUM	\$6
DUVEL BELGIAN GOLDEN ALE - BELGIUM	\$8
DELIRIUM TREMENS BEGLIAN ALE - BELGIUM	\$8
UNIBROUE LE FIN DU MONDE - QUEBEC, CANADA	\$8
CHIMAY PERES TRAPPISTES RED - BELGIUM	\$8

CHAMPAGNE COCKTAILS

La Dolce Vita: Delicious blend of Pomegranate juice and Sparkling Wine	\$8
Bellini: An Italian classic of Sparkling Wine and Peach Juice	\$8
Capitani: Our Sparkling twist on the Cosmopolitan	\$8

HOUSE-MADE SANGRIA

GLASS - \$5, HALF-CARAFE(375ML) - \$10, 1L CARAFE - \$25

HOUSE RED & HOUSE WHITE WINES - \$7/GLASS

HAPPY HOUR: TUESDAY-THURSDAY, 4-6PM

HOUSE WHITE AND HOUSE RED - \$5/GLASS

KILA CAVA SPARKLING WINE - \$5/GLASS

CHAMPAGNE COCKTAILS - \$5

ALL BEERS \$1 OFF