



LA  
DOLCE  
VITA

**BRUNCH**

**SMOKED SALMON & BAGEL**

hard poached eggs, onion, tomato, capers 18

**LDV PLATTER**

two eggs any style, bacon, sausage links, potatoes, toast 16

**CLASSIC EGGS BENEDICT**

poached eggs, canadian bacon, toasted english muffins, hollandaise sauce, potatoes 16

**SALMON HASH**

sauteed fresh scottish salmon, onions, peppers, potatoes, poached eggs 20

**STEAK & EGGS**

petite filet, two eggs any style, potatoes, toast 29

**LOBSTER BENEDICT**

poached eggs, lobster, toasted english muffins, brandy saffron sauce, potatoes 20

**SHRIMP BENEDICT**

poached eggs, shrimp, sauteed spinach, toasted english muffins, hollandaise sauce, potatoes 18

**ITALIAN STYLE FRENCH TOAST**

mascarpone, fruit sauce, strawberry-banana compote 20

**FETTUCCINE FLORENTINE**

egg pasta, portabella mushrooms, spinach, basil pesto sauce 24

**EGGS SARDOU**

poached eggs, smoked salmon, artichoke hearts, toasted english muffins, hollandaise sauce, potatoes 18

**QUICHE OF THE DAY 18**

**SIDES**

bacon 5  
link sausage 5  
seasoned potatoes 5

**ANTIPASTE**

**CREMOSA GAMBERI ALLA DIAVOLA**

breaded deep-fried shrimp, sweet & spicy sauce 19

**CARCIOFI**

grilled artichokes, basil pesto drizzle 17

**CALAMARI FRITTI**

basil, capers, olives, roasted peppers, marinara 19

**TENDERLOIN TIPS**

beef tips, toast points, gorgonzola zip sauce 24

**ARANCINI**

risotto & portobello mushroom in marinara with parmesan 22

**ESCARGOT**

snails, spinach, garlic, butter, parmesan, puff pastry 19

**ANTIPASTO ITALIANO**

cured meats, artisan cheeses, olives, hand-crafted bread 22

**PORTOBELLO**

sauteed portobello, balsamic, mozzarella, roasted tomato 18

**INSALATE**

**CALABRESE**

romaine, beets, red onions, olives, cucumber, goat cheese, house dressing 15

**CESARE**

romaine, shaved parmesan, house-made croutons, cesare 15

**LA MISTA**

mixed greens, mixed veggies, shaved grana, house dressing 15

**SPINACI**

spinach, beets, eggs, tomato, house dressing 15

**CAPRESE**

burrata, tomato, basil, arugula, balsamic, olive oil 17

**ZUPPE**

**MINISTRONE 8**

**ZUPPA DEL GIORNO 8**

**PASTE**

**PENNE MEZZOGIORNO**

sausage, peppers, spinach, olives, parmesan, garlic, oil 25

**CAVATELLI AI FUNGHI**

porcini mushrooms, truffle oil, cream sauce 29

**LASAGNA**

house-made bolognese, fresh made pasta, bechamel 27

**LINGUINE SINFONIA DI MARE**

chef hand-picked seafood, marinara 45

**FETTUCCINE ALFREDO**

fettuccine, alfredo sauce 24

**RISOTTO**

hand-crafted everyday 33

**GNOCCHI BAVA**

fresh gnocchi, four cheese cream sauce 28

**PAPPARDELLE DELLA NONNA**

house-made meatballs, marinara, parmesan 25

**PENNE NORMA**

sauteed eggplant, ricotta salata, marinara 24

**RAVIOLI ARAGOSTA**

lobster & saffron ravioli, palomino sauce 32

**LINGUINE E VONGOLE**

clams, littleneck clams, choice of sauce 42

**SPAGHETTI BOLOGNESE**

house-made marinara, parmesan 27

**CARNI**

served with chef choice of potato & vegetables

**PETTO DI POLLO**

chicken with your choice of sauce 32

**SCALOPPINE DE POLLO**

veal with your choice of sauce 38

**piccata:** white wine lemon sauce, artichokes, mushrooms, capers

**saltimbocca:** white wine butter sauce, prosciutto crudo, sage

**marsala:** marsala wine cream sauce, mushrooms

**parmesan:** melted parmesan cheese, marinara sauce

**COSTINE DI AGNELLO**

chef's style colorado lamb chops 59

**FILETTO DI MANZO**

sun dried tomatoes, mushrooms, marsala cream sauce 49

**SURFE TAPPETO ERBOSO**

8oz filet mignon, 2 fresh water prawns 90

**LAGHI & MARI**

served with chef choice of potato & vegetables

**SCAMPI ARROSTO**

freshwater prawns, salmoriglio sauce 39

**SALMONE GRIGLIATO**

atlantic salmon, sundried tomato pesto 48

**BRONZINO**

bronzino, lemon caper cream sauce 49

**SEA BASS**

8oz glacier 51, salmoriglio sauce 49

**DOLCE**

**CARROT CAKE 14**

**CHEESECAKE 14**

**CHOCOLATE CAKE 11**

**TIRAMISÚ** amaretto or espresso 13

**VEGAN CHOCOLATE CAKE 12**

**CANNOLI 12**

**LIMONCELLO CAKE 14**

**CRÈME BRÛLÉE 16**