

La Dolce Vita

RISTORANTE

Menu

ENGLISH

FROM OUR SEA

RAW FILLETS FROM OUR FISH COUNTER <i>accompanied by crunchy bread, fragrant citronette and selections of our salts</i>	6 (per hg)
RAW SEAFOOD AND SHELLFISH PLATEAU	25 (per person)
GREAT PLATEAU OF SEAFOOD <i>shellfish and Calvisius Siberian Caviar 10g</i>	70 recommended (for two people)
SELECTION OF GILLARDEAU OYSTERS N.4 (6pcs.)	30
RAW LANGOUSTINE	7 (a piece)
OUR FIRST CHOICE <i>of Gallipoli red prawns</i>	6 (a piece)
OUR RAW BABY OCTOPUS	6.5 (a piece)
OUR LOBSTERS	13 (per hg)
OUR GREEK LOBSTERS AND CICADAS	13 (per hg)
EUROPEAN BLUE LOBSTER	12 (per hg)

APPETIZERS

GALLIPOLI RED SHRIMP TARTARE <i>Maracujà, pea sprouts and crunchy of Altamura</i>	25
TUNA TARTARE <i>yellow tomato, drops of burratina and burnt wheat crumble</i>	16
ALICI DEL CANTABRICO <i>Accompanied by croutons of bread and salted butter</i>	18
BALIK SALMON <i>with croutons and Normandy salted butter</i>	18
SALMON MARINATED IN GIN MARE <i>with croutons and Normandy salted butter</i>	15
SAUTÉ OF MUSSELS AND CLAMS <i>parsley and tomato</i>	12
SEAFOOD SALAD <i>with octopus, cuttlefish and crunchy vegetables</i>	13
FRIED KING PRAWNS <i>with jams and bread with walnuts</i>	12
MEATBALLS OF CRUSTACEANS <i>with crunchy breading and shellfish filling served with lime mayonnaise</i>	10

APPETIZERS

BACCALÀ <i>with zucchini to the poverella in two consistencies</i>	13
RAW HAM “PATANEGRA”	30 (100g)
FAVA BEAN AND CHICORY PUREE <i>octopus tentacle and pomegranate</i>	12
BURRATINA WITH 3 TOMATOES, <i>and crispy capocollo</i>	12
PATH OF CHEESES <i>with jams and bread with walnuts tomatoes</i>	13

PASTA

EUROPEAN LOBSTER PACCHERI RIGATI <i>with baked tomato and marjoram</i>	25
24K GOLD AND SAFFRON RISOTTO <i>with red shrimp (Symbol dish of Maestro Gualtiero Marchesi revisited in our own way)</i>	19 (minimum two portions)
RISOTTO WITH SEAFOOD <i>raw red shrimp yellow datterino and olive crumble</i>	16 (minimum two portions)
PACCHERO IN TERRACOTTA CROCK <i>with seafood and shellfish covered with pizza dough</i>	15 (minimum two portions)
SPAGHETTONE WITH CHEESE AND SEA PEPPER <i>with red shrimp</i>	16
CALAMARATA PASTA <i>with cooked and raw langoustine, yellow cherry tomatoes, basil and allspice</i>	16
TAGLIOLINO PASTA WITH CLAMS <i>with pea cream</i>	15
ORECCHIETTE WITH TURNIP TOPS <i>with anchovy powder and tarallo crumble</i>	10
ORECCHIETTE WITH THREE TOMATOES, <i>stracciatella, basil and crispy capocollo</i>	10



All dishes can be made gluten-free.

We invite you to promptly inform our staff of any food allergies you may have in order to avoid unpleasant inconveniences.



SECONDS

Choose the fish you prefer and the type of cooking,
we'll take care of the rest!

LOCAL FISH (*per hectogram*) **6**

ISOLANA (POTATOES, OLIVES, CHERRY TOMATOES, BASIL)

AU GRATIN (JULIENNE POTATOES, COURGETTES AND ALMONDS)

SALT | ON THE GRILL | MIXED MEDITERRANEAN SOUP
(*typical Apulian dish*)

Seafood

OUR LOBSTER

grilled, gratin or catalan style

13
(per hg)

GREEK CICADAS

grilled, gratin or catalan style

13
(per hg)

EUROPEAN BLUE LOBSTER

grilled, gratin or catalan style

12
(per hg)

LOCAL PRAWNS

ice, grilled, gratin or catalan style

11
(per hg)

OUR FIRST CHOISE OF RED PRAWNS OF GALLIPOLI

ice, grilled, gratin or Catalan style

12
(per hg)

PEANUT-CRUSTED TUNA,	18
<i>paprika rice crackers, yellow datterino tomatoes, roasted potato cream and basil, burratina, crunchy cucumber and caramelized red onion</i>	
SEARED SALMON	18
<i>Hazelnut crunchy, salad, asparagus and sour cream</i>	
SQUID AND ITS BLACK	18
<i>brenoise of vegetables, shrimp tartare, vinegar and crunchy apples</i>	
GRILLED SWORDFISH ALLA NORMA	16
<i>aubergine cream, fried aubergines, baked tomato, cacioricotta sauce, basil and tomato confit</i>	
GRILLED SEAFOOD AND GREEN SAUCE	20
<i>little octopus, cuttlefish and prawn</i>	
ADRIATIC FRIED FISH WITH SQUID AND PARANZA	15
<i>(paranza if available)</i>	

Meatfood

FILLET WITH 3 PEPPERS	22
<i>with roasted potatoes mousse, chard and hazelnuts</i>	
SLICED BEEF	20
<i>with rocket and parmesan</i>	
SLICED CHICKEN	13
<i>with rocket and parmesan</i>	

SIDE DISHES

RAW VEGETABLES	5
BAKED POTATOES*	5
FRENCH FRIES*	4.5
GRILLED VEGETABLES	5
MIXED SALAD	5

**depending on the season the product may be frozen*

DESSERT



ALL OUR CAKES ARE HOMEMADE
WITH INGREDIENTS TOP QUALITY FRESH



MIXED SEASONAL FRUIT	8
SORBET	3
CHOCOLATE SALAMI	5
HOMEMADE SPUMONE - TYPICAL ICE CREAM	5
CHEESECAKE	6
CHOCOLATE SOUFFLÈ WITH MILK CREAM ICE CREAM	6
TIRAMISÙ	5
PANNA COTTA	5
MILK CREAM ICE CREAM	5

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