

LA DOLCE VITA

DA FRANCO

THE SWEET LIFE

DINNER MENU

SOUP OF THE DAY

Cup **\$8.00**

Bowl **\$12.00**

APPETIZERS

Prosciutto, Mellon & Mozzarella

Prosciutto di Parma served with buffalo mozzarella & melon. Topped with parmigiana shavings and finished with a balsamic glaze. **\$19**

Carpaccio con Ruchetta

thinly sliced raw certified Piedmontese beef, wild baby arugula, capers, shaved Grana Padano & lemon olive oil dressing **\$20**

Insalata Caprese Tradizionate

sliced heirloom tomatoes, fresh mozzarella, basil, mixed olive's and extra virgin olive oil **\$19**

Polipo

grilled octopus served in a puttanesca sauce with capers and calamata olives **\$21**

Calamari

baby squid, lightly floured and deep fried **\$17**

Fiori di Zucc

zucchini stuffed with Ricotta cheese, anchovy paste, egg battered and deep fried **\$18**

Uri's Signature Meatballs

beef and Veal meatballs served with marinara sauce & signature focaccia bread **\$21**

Sicilian Style Arancini

a variety of arancini (rice balls) topped with parmigiana cheese shavings and served with marinara sauce, Choose 4: Original, Cheese Steak, Ham & Cheese, Parmigiana, Buffalo Chicken, Spinach, Pizza, Seafood **\$20**

Calabrese Stuffed Eggplant

eggplant boat stuffed with eggplant, mushrooms, peppers, ground beef, hard boiled eggs. Topped with mozzarella cheese & tomato sauce **\$19**

Franco's Special Charcuterie Board

an assortment of Italian cured meats, cheeses, olives, roasted peppers, mozzarella, topped with extra virgin olive oil and balsamic glaze

Available for 2 **\$19.95**

Available for 4 **\$39.95**

Available for 6 **\$59.95**

Caesar Salad

Plain **\$14**

add Shrimp **\$20**

add Salmon **\$20**

add Chicken **\$18**

add Steak **\$22**

Arugula Salad

roasted beets, pomegranate seeds ricotta salata (Dry Ricotta) **\$15**

PASTA

Daily fresh homemade pasta **\$24**

Choice of Pasta Pappardelle, Rigatoni, Spaghetti, Angel Hair, Linguini, Penne, Blank Ink Tagliatelle

Choice of Sauce Bolognese, Marinara, Alfredo, Puttanesca, Amatriciana, Garlic & Oil, Vodka Sauce

add Shrimp **\$32**

add Scallops **\$34**

add Salmon **\$34**

add Colossal Crab **\$36**

STUFFED PASTA

Vegan

Chef Recommends Primavera Sauce **\$24**

Maine Lobster

lobster filled ravioli sauteed in a vodka blush **\$36**

Ossa Bucco

Tortellacci filled with Osso Bucco in a Bolognese sauce **\$32**

Porcini Mushroom

Panzerotti shaped ravioli filled with porcini mushroom in a wild mushroom sauce **\$28**

Ricotta & Spinach

Panzerotti shaped ravioli filled with ricotta & spinach in a marinara sauce **\$24**

WOOD STONE PIZZA

10" Personal

La Dolce Vita

roasted tomatoes, fresh mozzarella, arugula, shave parmigiana, prosciutto, extra virgin olive oil **\$24**

Bianca Neve

Ricotta Cheese, sautéed spinach, roasted cherry tomatoes **\$18**

Bosco

roasted wild mushroom puree, ricotta cheese & white truffle oil **\$22**

Margherita

fresh mozzarella cheese, tomato sauce, basil drizzled with extra virgin olive oil **\$20**

Focaccia

fresh mozzarella cheese, cream cheese, smoked salmon, caper's and onions **\$24**

Loves of my Life

(Dedicated to Ariana & Giuliano)

seafood deluxe focaccia; Shrimp, scallops, lobster, colossal crab, fresh mozzarella cheese and garlic white sauce **\$25**

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VEAL

Veal Chop

bone in Veal Chop with your choice of Parmigiana or Milanese **\$49**

Veal Saltimbocca

veal medallions sautéed and topped with asiago cheese and prosciutto in a white wine sauce **\$36**

Veal Giuliano

veal medallions sautéed with artichoke hearts, red roasted peppers and porcini mushrooms in a marsala wine sauce **\$38**

CHICKEN

Chicken au Poivre

chicken breast encrusted with tri-colored peppercorn, served over a brandy Dijon cream sauce, garnished with Yukon gold roasted potatoes and asparagus **\$32**

Chicken Parmiggiana

chicken breast egg battered, breaded, and lightly fried, topped with tomato sauce and mozzarella cheese. Served with penne pomodoro **\$32**

Chicken Piccata

chicken breast sautéed in a white wine sauce with sage & lemon butter sauce. Served angel hair in garlic & oil **\$30**

BEEF

Filetto di Bue

grilled 8 oz. tenderloin topped with mascarpone and gorgonzola sauce, served with grilled polenta and sautéed spinach **\$45**

Grilled Ribeye

16 oz. bone in, served with fingerling potatoes and roasted brussels sprouts **\$69**

New York Strip

16 oz. grilled to your liking, served with Yukon gold roasted potatoes and asparagus topped with bearnaise sauce **\$69**

FISH

Alaskan Salmon

grilled and topped with oven roasted cherry tomatoes, capers and dill in a lemon white wine sauce **\$34**

Alaskan Halibut

broiled in a white wine butter sauce. Served with soft polenta and asparagus **\$36**

Sicilian Swordfish

grilled and topped with salmoriglio sauce. (Capers, onions, olives, extra virgin olive oil and lemon) **\$36**