

LaDolceVita – Food Menu

TO START

Antipasto Carne 18

A selection of Italian cured meats and cheeses, served with mixed olives and warm sourdough bread

Antipasto Vegetali (v) 16

Goats cheese, bualo mozzarella, roasted peppers, artichoke hearts, sun blushed tomatoes and aubergine with mixed olives and warm sourdough bread

PRIMI

Caprese (v) 8

Fresh mozzarella, tomato, basil and olive oil

Arancini 8

3 deep fried ham and mozzarella risotto balls coated in breadcrumbs, served with home made garlic aioli

Burrata Con Prosciutto 10

Whole buratta wrapped in parma ham drizzled with a home made pistachio pesto

Bruschetta Pomodoro (v) 7

Ripe vine tomatoes on toasted sourdough bread with extra virgin olive oil, garlic and basil leaves

Gamberi 8

King prawns in sizzling olive oil, garlic and fresh chilli with a white wine and cherry tomato sauce, served with sourdough bread

Calamari 8

Crispy calamari, lightly floured and fried, served with garlic aioli and fresh lemon

APERITIVO

NEGRONI 9

Gin, Campari, sweet vermouth

BELLINI 7.50

Prosecco & peach

APEROL SPRITZ 9

Prosecco, Aperol, soda, orange

PIZZA

Margherita (v) 12

Fresh mozzarella & basil

Etna 15

Mozzarella, Sicilian salami with red onion, chilli and sun-blushed tomato

Gianni 15

Mozzarella, parma ham, fresh tomato, rocket and parmesan

Palermo (v) 14

Mozzarella, salted ricotta, sun-blushed tomato and black olives

Quatro Stagioni 14.50

Mozzarella, salami, cooked ham, artichoke hearts, mushrooms

Salsiccia 15

Mozzarella, Italian sausage, mushroom & parmesan shavings

The Godfather 15.50

Mozzarella, cooked ham, pepperoni and Napoli salami

Melanzane (v) 14

Mozzarella, grilled aubergine, parmesan and basil

Capone 15

Mozzarella, free range chicken, roasted peppers, home made pistachio pesto

CONTORNI

Side Salad (v) 4

Warm Bread & Olives (v) 4

Garlic Bread (v) 4

Triple cooked homemade fries (v) 4

PASTA

Salsiccia Siciliano 14.50

Rigatoni pasta with Sicilian sausage and mushrooms in a creamy tomato sauce

Vongole 15

Linguine pasta in a garlic, white wine and parsley sauce with baby clams and a hint of chilli

Arrabiata (v) 12.50

Rigatoni pasta in San Marzano tomatoes fresh chilli, garlic and white wine sauce
Add Chicken £3

Vegano (v) 13

Linguine with wild mushrooms, chilli roasted peppers, cherry tomatoes and rocket

Carbonara 14

Linguine pasta in a creamy parmesan sauce with crispy Italian pancetta and a hint of black pepper

Gamberi 16

King prawn linguine with garlic, cherry tomatoes, fresh chilli and fish stock

Pasta Alla Norma (v) 13.50

Rigatoni pasta with fried aubergine in San Marzano tomato sauce, topped with salted ricotta

Puttanesca 13.50

Linguine with tomatoes, olives, anchovies, capers, garlic and chilli

Pollo con Pesto Crema 15

Rigatoni pasta with free range chicken and roasted peppers in a creamy pesto sauce

Gamberi e Pistacchio 17

King prawn linguine in a creamy white wine sauce with pistachios, and a hint of cherry tomatoes

SECONDI

All served with homemade fries and salad

Pollo Con Prosciutto 18

Free range chicken breast wrapped in parma ham, filled with melted mozzarella. Topped with our creamy parmesan and pancetta sauce

Pollo Pizzaiola 17

Free range chicken breast in a rich tomato sauce

Pollo Dolce Latte 17

Free range chicken breast in a creamy white wine sauce finished with crispy parma ham

Nasello con Puttanesca 18

Pan fried hake fillet with tomatoes, olives, anchovies, capers, garlic and a hint of chilli

INSALATA

Insalata Burrata 14 (v)

Whole burrata, sat on top of a mixed salad bowl with roasted peppers, sundried tomatoes, red onion, cherry tomatoes and black olives. Tossed in olive oil and balsamic glaze

Insalata con Pollo 15

Mixed salad bowl with free range pesto chicken and roasted peppers. Finished with parmesan shavings.

BAMBINI

7.50

All meals served with a juice drink and choice of gelato scoop for dessert

Butter Penne (v)

Tomato Penne (v)

Margherita pizza (v)

DAILY FRESH SPECIALS

See our specials board for more options.

(v) vegetarian

Please let us know of any dietary requirements or allergies

f @ /ladolcevitacardiff/

LaDolceVita – Drinks Menu

COCKTAILS

Aperol spritz 9
Aperol, prosecco, soda, fresh orange

Campari Spritz 9
Campari, Prosecco, soda, fresh orange

Bellini 7
Prosecco, peach

The Hugo 8
Prosecco, elderflower, lemon

Dark n Stormy 8
Spiced rum, ginger ale, fresh lime

Espresso Martini 9
Smirnoff, espresso, kahlua, vanilla syrup

Classic Negroni 9
Campari, sweet vermouth, gin

Negroni Sbagliato 9
Campari, sweet vermouth, prosecco

MOCKTAILS

Citrus cooler 5.50
San Pellegrino lemon, lime, lemon, syrup

Apple & elderflower fizz 5.50
Elderflower, fresh lime, apple juice, sprite

Tropic punch 5.50
Pineapple, orange, peach

LIQUERS

Limoncello	50ml	5.50
Grappa	50ml	5.50
Jose Cuervo Tequila	25ml	4.50
Absinthe	50ml	4.50
Amaro	50ml	5.50
Disaronno	25ml	4.50
Kahlua	25ml	4.50
Sambucca	25ml	4.50
Tia Maria	25ml	4.50
Baileys	50ml	5.00

WHISKEY & BRANDY

Jack Daniels	25ml	4.50
Jamesons	25ml	4.50
Penderyn (single malt whsikey)	25 ml	6.20
Courvoisier VS Cognac	25 ml	5.50
Hennessey VS Cognac		5.20
Jules Clairon	25ml	4.50

BEER AND CIDER

Peroni	2.75	5.50
Ichnusa Beer, Sardinia	330ml	4.50
Taffy Apple Cide	500ml	5.50
Brewdog Punk IPA	330ml	4.50
Tenby Brewing Co	440ml	6.00
Little Nepa 3.4%		
Tenby Brewing Co	440ml	6.00
Son of a Beach 4.2%		
Tenby Brewing Co	330ml	4.50
Beach Lager 4% GF/V		
Tenby Brewing Co	440ml	6.00
Yeah Mango IPA 5%		
Peroni 0% (330ml)	4.25	330ml 4.25

SPIRITS

Smirnoff Red	4.25
Gordons Gin	4.25
Gordons Pink Gin	4.25
Bombay Sapphire Gin	4.50
Hendricks Gin	4.60
Malibu	4.25
Southern Comfort	4.40
Archers	4.25
Kraken Rum	4.50
Captain Morgans Spiced Rum	4.25
Captain Morgans Dark Rum	4.25

WINE

WHITE	
Amanti del Vino Trebbiano	125ml 5.50
Bottle 24	175ml 7.25
Light, pear and apple	
Preciso Pinot Grigio	125ml 6.25
Bottle 28	175ml 7.95
Refreshing, lemon hints	
Pacamaya Sauvignon Blanc	27.00
Fresh, lively, fruity	
Fina 'Kebrilla' Grillo	29.95
Blossom, orange peel, long dry finish	
Campotino Pecorino, Colline Pescaresi	35.00
Elegant floral bouquet of acacia and jasmine	
RED	
Amanti del Vino Primitivo	125ml 5.50
Sun-drenched damson, easy-drinking	175ml 7.25
Bottle 24	
Montepulciano d'Abruzzo	125ml 6.25
Cherry fruit, juicy, substantial	175ml 7.95
Bottle 28	
Las Pampas Malbec	32.00
Plum, soft oak, tannins	
Chianti Colli Sensi, Geographico	35.00
Crisp cherry flavours	
Valpolicella Ripasso Superior, Zeni	40.00
Black cherries & berries	
ROSÉ	
Amanti del Vino Pinot Grigio Rosato	125ml 6.00
Soft, easy, crisp strawberry	175ml 7.50
Bottle 26	
SPARKLING Amori Prosecco	125ml
Bottle 28	glass 6.25

SOFT DRINKS

Celtic vale still	1.95
Sparkling water	3.65
San Pellegrino lemon	3.00
San Pellegrino orange	3.00
Coke	3.00
Diet coke	3.00
Sprite	3.00
Ginger ale	2.90
Indian tonic water	2.90
Orange juice	2.85
Apple juice	2.85
Cranberry juice	2.85

COFFEE & TEA

Espresso	2.50
Double espresso	2.80
Americano	3.20
Flat white	3.40
Cappucino	3.40
Latte	3.40
Macchiato	3.20
Mocha	3.50
Hot chocolate	3.40
Iced coffee	3.95
Tea	3.20
Irish coffee	6.95
Syrup shot	0.30
Extra coffee shot	0.80
Oat milk alternative	0.40