



ME NÚ



Since 1990 Dolce Vita,
Where Italy lives in Mexico.
Italian cuisine, and a mix of
traditions, history, passion and
love that we have been made
truly Italian.

From our wood-fired oven to
our fresh pasta using the finest
ingredients, that they let us
create for you, what we call
Italian cuisine

100% ITALIAN TASTE



La Dolce Vita
Ristorante Bar Italiano



- La Dolce Vita Romantica
- La Dolce Vita
- La Dolce Vita Nvo Vallarta

Gli Antipasti

• Insalata Mista Italiana (210 gr) Lettuce, cucumber, ripe tomato and carrots with italian dressing.	\$98.00	Focaccia (190 gr) Pizza bread with rosemary.	\$82.00
• Insalata Venezia (280 gr) Lettuce, ripe tomato, cheese, heart of palm and corn, dressed with virgin olive oil and balsamic vinegar.	\$123.00	Frittura Mista (280 gr) Srimps, scallops and calamari, fried, served with tartar sauce.	\$158.00
• Insalata Dolce Vita (280 gr) Lettuce, heart of palm, corn, celery and shrimp with virgin olive oil and balsamic vinegar.	\$132.00	Antipasto Italiano (190 gr) Italian prosciutto, salami, mortadela, parmesan cheese and olives.	\$162.00
• Insalata con Salmone (210 gr) Lettuce, capers, yellow pepper, cherry tomato and smoked salmon, dressed with olive oil and balsamic vinegar.	\$142.00	Funghi Trifolati (120 gr) Sauteed mushrooms with white wine, virgin olive oil, garlic and dry red pepper.	\$122.00
Insalata Capri (250 gr) Italian fresh mozzarella and tomato slices, olive oil, oregano and basil.	\$120.00	Carpaccio (100 gr) Thinly sliced raw beef, with virgin olive oil, sprinkled with fresh lemon juice and parmesan cheese.	\$142.00
Bruschetta (250 gr) Homemade bread, toasted in the oven topped with fresh tomato, basil, garlic and virgin olive oil	\$92.00	Prosciutto e melone (300 gr) Sliced italian prosciutto with fresh cantaloupe melon.	\$140.00
• Carpaccio di Salmone (100 gr) Thinly sliced salmon marinated in lemon and olive oil, capers and chives.	\$160.00	Calamari Fritti (280 gr) Crispy fried calamari, served with tartar sauce.	\$149.00
		• Carpaccio di polipo (100 gr) Sliced octopus over arugula salad.	\$149.00
		• Low calories dishes	

Le Minestre

Minestrone (250 gr) Traditional italian soup with mixed vegetables and short pasta.	\$120.00	Tortellini in Brodo (180 gr) Homemade tortellini stuffed with meat served in a chicken broth.	\$120.00
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Le Paste

Spaghetti al pomodoro Traditional italian fresh tomato sauce.	\$142.00	Spaghetti mari e monti Fresh tomato sauce, bacon, shrimps, onion and a touch of cream.	\$194.00
Spaghetti alla bolognese Tomato sauce mixed with beef and pork.	\$146.00	Fettucine Alfredo Typical cream sauce.	\$146.00
Spaghetti all'arrabbiata Fresh tomato sauce, bacon, onion and dry red pepper.	\$152.00	Fettucine Cesare Sauteed mushrooms with white wine and cream sauce.	\$148.00
Spaghetti alla puttanesca Fresh tomato sauce, mushrooms, black olives and capers.	\$152.00	Fettucine al Salmone Selected smoked salmon with cream sauce and a touch of tomato.	\$185.00
Spaghetti alla carbonara Bacon, egg and parmesan cheese sauce.	\$160.00	Penne ai quattro formaggi Four different cheese sauce.	\$160.00
Spaghetti al pesto Pesto sauce made with fresh basil, virgin olive oil, garlic, parmesan cheese and pine nuts.	\$162.00	Penne Dolce Vita Fresh tomato sauce cooked with mozzarella, topped with chunks of ripe tomato and basil.	\$150.00
Spaghetti al cartoccio Clams, shrimps and calamari with fresh tomato sauce.	\$196.00	Fusilli braccio di ferro Fresh spinach, ham and a touch of cream sauce.	\$160.00
Linguine vongole Fresh baby clams with tomato sauce. You can also have it with white wine sauce.	\$194.00	Fusilli Riviera Tomato sauce with shrimps and fresh mushrooms.	\$186.00
Linguine Zucchine e Gamberi Shrimps and little zucchini with white wine sauce.	\$194.00		
		Gluten-free pasta, additional cost \$40.00 Additional fresh parmesan cheese \$50.00 The pasta portion is 180 gr.	

Le Paste Fresche

Lasagna (300 gr) Traditional homemade lasagna with meat sauce.	\$168.00	Tagliatelle (180 gr) Homemade tagliatelle with fresh tomato or bolognese sauce.	\$170.00
Tortellini (210 gr) Homemade tortellini, stuffed with meat. Your choice of fresh tomato or bolognese sauce.	\$165.00	Cannelloni (210 gr) Homemade cannelloni stuffed with fresh Spinach and ricotta cheese, on a bed of tomato sauce.	\$164.00
Ravioli (180 gr) Homemade ravioli stuffed with fresh spinach and ricotta cheese, your choice of fresh tomato or bolognese sauce.	\$165.00	Gnocchi (150 gr) Homemade potato dumplings, served with fresh tomato or bolognese sauce.	\$170.00

IL Pollo

Pollo alla Parmigiana (200 gr) Chicken breast with crusty parmesan cheese.	\$180.00	Pollo alla Mediterranea (300 gr) Double chicken breast sauteed with white wine, pink pepper, rosemary spices and virgin olive oil.	\$182.00
Pollo alla Cacciatora (200 gr) Chicken breast with fresh tomato sauce, bacon, black olives and mushrooms.	\$180.00	Pollo alla griglia (300 gr) Plain grilled chicken breast.	\$176.00

*The pasta garnish will have a cost of \$80.00.
Chicken portions are based on the weight before cooking it.*

The dishes include garnish of steamed vegetables and smashed potatoes.

Le Carni

Saltimbocca alla Romana Beef medallions topped with sliced ham and parmesan cheese melted with gravy.	\$204.00	Filetto di Manzo ai ferri Grilled beef fillet steak.	\$204.00
Cotoletta alla Milanese Veal breaded italian style.	\$198.00	Filetto di Manzo alla senape Beef fillet served with mustard sauce.	\$205.00

*The dishes include oven potatoes with rosemary.
Meat portions are 200 gr. Based on the weight before cooking it.*

IL Pesce

Gamberoni al limone (200 gr) Grilled jumbo shrimps, sauteed with white wine and lemon.	\$264.00	Filetto di pesce alla Livornese (200 gr) Fish fillet cooked with tomato sauce, black olives and capers.	\$175.00
Gamberoni all'aglio (200 gr) Grilled jumbo shrimps, sauteed with virgin olive oil and fresh garlic.	\$264.00	Filetto di pesce San Pietro (150 gr) Breaded fish fillet, served with tartar sauce and salad.	\$175.00

Filetto di pesce al vino bianco (200 gr)
Fish fillet sauteed in white wine and garlic.
 \$172.00 | | |

The dishes include garnish of steamed vegetables and rice except Filetto di pesce San Pietro.

The pizza... from a wooden burn oven

Margherita The traditional, with fresh tomato sauce and mozzarella.	\$150.00	Diavola Fresh tomato sauce, mozzarella, red sausages, sliced onion and spicy pepper.	\$158.00
Funghi Fresh tomato sauce, mozzarella and mushrooms.	\$155.00	Parmigiana Fresh tomato sauce, mozzarella and sliced eggplant.	\$162.00
Prosciutto Fresh tomato sauce, mozzarella and ham.	\$155.00	Frutti di Mare Fresh tomato sauce, mozzarella and mixed seafood.	\$198.00
Prosciutto e Funghi Fresh tomato sauce, mozzarella, ham and mushrooms.	\$160.00	Vegetariana Fresh tomato sauce, mozzarella and mixed vegetables.	\$158.00
Pepperoni Fresh tomato sauce, mozzarella and sliced pepperoni.	\$160.00	Siciliana Fresh tomato sauce, mozzarella, anchovies, black olives and capers	\$166.00
Esotica Fresh tomato sauce, mozzarella, ham and pineapple.	\$160.00	Calzone Fresh tomato sauce, mozzarella, ham, black olives and mushrooms.	\$170.00
Quattro Formaggi Fresh tomato sauce, mozzarella and 4 different cheeses.	\$164.00	La Dolce Vita Fresh tomato sauce, mozzarella, ham, red sausages and green peppers.	\$166.00
Quattro Stagioni Fresh tomato sauce, mozzarella, ham, mushrooms, black olives and anchovies.	\$166.00	San Daniele Fresh tomato sauce, mozzarella and italian prosciutto.	\$195.00
Napoletana Fresh tomato sauce, mozzarella and anchovies.	\$160.00	Contadina Fresh tomato sauce, mozzarella, mushrooms and italian sausages.	\$172.00
Lombarda Fresh tomato sauce, mozzarella, mushrooms, italian sausages and gorgonzola cheese.	\$162.00	Fantasia Fresh tomato sauce, mozzarella and three ingredients of your choice other than seafood.	\$198.00
Capricciosa Fresh tomato sauce, mozzarella, ham, black olives and mushrooms.	\$166.00		
Cardinale Fresh tomato sauce, mozzarella, mushrooms, bacon and sprinkled parmesan cheese.	\$166.00		
Luna Fresh tomato sauce, mozzarella, gorgonzola cheese, prosciutto, mushrooms and sliced eggplant	\$192.00		
Braccio di Ferro Fresh tomato sauce, mozzarella, spinach and sprinkled parmesan cheese.	\$162.00		
		Extra ingredient: \$52.00 Seafood: \$68.00	
		<i>All our pizzas are 190 gr.</i>	

*To consume raw food may cause illnesses.
Our food complies with the current official mexican hygiene rules and regulations..*

Our prices are in Mexican Pesos and include the IVA tax. Service not included.



MAESTRO DOBEL TEQUILA

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www.alcoholinformate.org.mx



ME NÚ



Desde 1990 la Dolce Vita,
Donde Italia vive en México.
La cocina Italiana, una mezcla
de tradiciones, historia, pasión
y amor que nos han hecho
verdaderamente italianos.

Desde nuestro horno a la leña
a nuestra pasta fresca usando
los más finos ingredientes,
que nos dejan crear para usted,
la que nosotros llamamos
la Cocina Italiana.

100% SABOR ITALIANO



La Dolce Vita
Ristorante Bar Italiano



- La Dolce Vita Romantica
- La Dolce Vita
- La Dolce Vita Nvo Vallarta

Gli Antipasti

<ul style="list-style-type: none"> Insalata Mista Italiana (210 gr) \$98.00 Lechuga, pepino, jitomate, zanahoria. Con aderezo italiano. Insalata Venezia (280 gr) \$123.00 Lechuga, jitomate, queso, palmito y maíz, aderezado con aceite virgen de olivo y vinagre balsámico. Insalata Dolce Vita (280 gr) \$132.00 Lechuga, palmito, maíz, apio y camarones chicos, aderezado con aceite virgen de olivo y vinagre balsámico. Insalata con Salmone (210 gr) \$142.00 Lechuga, alcapparras, pimienta amarillo, tomate cherry y salmón ahumado, con aceite de olivo y vinagre balsámico. Insalata Capri (250 gr) \$120.00 Rebanadas de mozzarella fresca italiana y jitomate con aceite de olivo, orégano y albahaca. Bruschetta (250 gr) \$92.00 Pan hecho en casa, tostado en el horno con jitomate fresco, albahaca, ajo y aceite virgen de olivo. Carpaccio di Salmone (100 gr) \$160.00 Finas rebanadas de salmón aderezado con aceite de olivo, unas gotas de limón, alcapparras y cebollín. 	<ul style="list-style-type: none"> Focaccia (190 gr) \$82.00 Pan de pizza con romero. Frittura Mista (280 gr) \$158.00 Camarón, callo y calamares fritos, acompañados con salsa tártara. Antipasto Italiano (190 gr) \$162.00 Jamón de pierna, jamón serrano, salami, mortadela, queso parmesano y aceitunas. Funghi Trifolati (120 gr) \$122.00 Champiñones salteados en vino blanco, aceite virgen de olivo, ajo y chile seco. Carpaccio (100 gr) \$142.00 Finas rebanadas de filete de res aderezado con aceite virgen de olivo, gotas de limón y queso parmesano italiano. Prosciutto e melone (300 gr) \$140.00 Jamón serrano italiano servido con rebanadas de melón. Calamari Fritti (280 gr) \$149.00 Calamar frito, acompañado con salsa tártara. Carpaccio di polipo (100 gr) \$149.00 Finas rebanadas de pulpo servido con arúgula y aceite de olivo.
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• Platos bajos en calorías

Le Minestre

Minestrone (250 gr) \$120.00 Sopa tradicional italiana con verdura mixta y pasta corta.	Tortellini in Brodo (180 gr) \$120.00 Tortellini hecho en casa y servido en caldo de pollo.
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Le Paste

Spaghetti al pomodoro \$142.00 Tradicional salsa de jitomate italiana.	Spaghetti mari e monti \$194.00 Salsa de jitomate fresca, tocino, camarones chicos, cebolla y un toque de crema.
Spaghetti alla bolognese \$146.00 La original salsa de jitomate, carne de res y un toque de carne de cerdo.	Fettucine Alfredo \$146.00 Típica salsa de crema.
Spaghetti all'arrabbiata \$152.00 Salsa de jitomate fresca, tocino, cebolla y chile seco.	Fettucine Cesare \$148.00 Salsa de crema y champiñones salteados con vino blanco.
Spaghetti alla puttanesca \$152.00 Salsa de jitomate fresca, champiñones, aceitunas negras y alcapparras.	Fettucine al Salmone \$185.00 Salmón ahumado selecto con salsa de crema y un toque de tomate.
Spaghetti alla carbonara \$160.00 Tocino, huevo y queso parmesano.	Penne ai quattro formaggi \$160.00 Salsa de cuatro quesos diferentes.
Spaghetti al pesto \$162.00 Salsa al pesto hecha con albahaca fresca, aceite virgen de olivo, ajo, queso parmesano y piñones.	Penne Dolce Vita \$150.00 Salsa de jitomate fresca cocinada con mozzarella y servida con albahaca y trozos de jitomate fresco.
Spaghetti al cartoccio \$196.00 Almejas, camarones chicos y calamares con salsa de jitomate fresca.	Fusilli braccio di ferro \$160.00 Espinaca fresca, jamón y un toque de crema.
Linguine vongole \$194.00 Almejas en concha con salsa de jitomate fresco. También lo puede ordenar al vino blanco.	Fusilli Riviera \$186.00 Salsa de jitomate fresca con camarones chicos y champiñones.
Linguine Zucchini e Gamberi \$194.00 Camarón chico y calabacita al vino blanco.	

Pasta sin Gluten, costo adicional \$40.00 Extra parmesano italiano \$50.00
Las porciones de pasta son de 180 gr.



Le Paste Fresche

Lasagna (300 gr) \$168.00 Tradicional lasagna hecha en casa con salsa ragú y bechamel.	Tagliatelle (180 gr) \$170.00 Tagliatelle hecho en casa con salsa de jitomate fresca o salsa ragú.
Tortellini (210 gr) \$165.00 Tortellini hecho en casa, relleno de carne con salsa de jitomate o salsa ragú.	Cannelloni (210 gr) \$164.00 Pasta hecha en casa y rellenos con espinaca fresca y queso ricotta, servido con salsa de jitomate.
Ravioli (180 gr) \$165.00 Ravioli hecho en casa, rellenos con espinaca fresca y queso ricotta con salsa de jitomate o salsa ragú.	Gnocchi (150 gr) \$170.00 Gnocchi de papas, servido en salsa de jitomate o salsa ragú.

IL Pollo

Pollo alla Parmigiana (200 gr) \$180.00 Pechuga de pollo cubierta en crujiente queso parmesano.	Pollo alla Mediterranea (300 gr) \$182.00 Doble pechuga de pollo salteada con vino blanco, pimienta rosa, romero y aceite virgen de olivo.
Pollo alla Cacciatora (200 gr) \$180.00 Pechuga de pollo con salsa de jitomate fresca, tocino, aceitunas negras y champiñones.	Pollo alla griglia (300 gr) \$176.00 Pechuga de pollo a la parrilla.

La guarnición de la pasta tendrá un costo de \$80.00. Las porciones de pollo son según el peso en crudo.

Los platillos incluyen guarnición de vegetales al vapor y puré de papa.

Le Carni

Saltimbocca alla Romana \$204.00 Medallones de res con rebanadas de jamón serrano y queso parmesano bañada en salsa gravy.	Filetto di Manzo ai ferri \$204.00 Filete de res a la parrilla.
Cotoletta alla Milanese \$198.00 Ternera empanizada al estilo tradicional italiano.	Filetto di Manzo alla senape \$205.00 Filete de res con salsa de mostaza.

Los platillos incluyen guarnición de papa horneada con romero. Las porciones de carne son de 200 gr. según el peso en crudo.

IL Pesce

Gamberoni al limone (200 gr) \$264.00 Camarones salteados con vino blanco, limón y ajo.	Filetto di pesce alla Livornese (200 gr) \$175.00 Filete de pescado cocinado con salsa de jitomate, aceitunas negras y alcapparras.
Gamberoni all'aglio (200 gr) \$264.00 Camarones salteados con aceite virgen de olivo y ajo fresco.	Filetto di pesce San Pietro (150 gr) \$175.00 Filete de pescado empanizado y acompañado con salsa tártara y una guarnición de ensalada mixta.
Filetto di pesce al vino bianco (200 gr) \$172.00 Filete de pescado salteado con vino blanco y ajo.	

Los platillos incluyen guarnición de verduras al vapor y arroz, a excepción del Filetto di Pesce San Pietro.

La pizza... horneadas a la leña

Margherita \$150.00 La tradicional, con salsa de jitomate fresca y mozzarella.	Diavola \$158.00 Salsa de jitomate fresca, mozzarella, chorizo, cebolla y chile serrano.
Funghi \$155.00 Salsa de jitomate fresca, mozzarella y champiñones.	Parmigiana \$162.00 Salsa de jitomate fresca, mozzarella y rebanadas de berenjena.
Prosciutto \$155.00 Salsa de jitomate fresca, mozzarella y jamón.	Frutti di Mare \$198.00 Salsa de jitomate fresca, mozzarella y mariscos.
Prosciutto e Funghi \$160.00 Salsa de jitomate fresca, mozzarella, jamón y champiñones.	Vegetariana \$158.00 Salsa de jitomate fresca, mozzarella y vegetales.
Pepperoni \$160.00 Salsa de jitomate fresca, mozzarella y pepperoni.	Siciliana \$166.00 Salsa de jitomate fresca, mozzarella, anchoas, aceitunas y alcapparras.
Esotica \$160.00 Salsa de jitomate fresca, mozzarella, jamón y piña.	Calzone \$170.00 Salsa de jitomate fresca, mozzarella, jamón, aceitunas negras y champiñones.
Quattro Formaggi \$164.00 Salsa de jitomate fresca, mozzarella y 4 quesos diferentes.	La Dolce Vita \$166.00 Salsa de jitomate fresca, mozzarella, jamón, chorizo y pimienta verde.
Quattro Stagioni \$166.00 Salsa de jitomate fresca, mozzarella, jamón, champiñones, aceitunas negras y anchoas.	San Daniele \$195.00 Salsa de jitomate fresca, mozzarella y jamón serrano.
Napoletana \$160.00 Salsa de jitomate fresca, mozzarella y anchoas.	Contadina \$172.00 Salsa de jitomate fresca, mozzarella, champiñones y salchicha italiana.
Lombarda \$162.00 Salsa de jitomate fresca, mozzarella, champiñones, salchicha italiana y queso gorgonzola.	Fantasia \$198.00 Salsa de jitomate fresca, mozzarella y tres ingredientes a escoger. Excepto mariscos.
Capricciosa \$166.00 Salsa de jitomate fresca, mozzarella, jamón, aceitunas negras y champiñones.	
Cardinale \$166.00 Salsa de jitomate fresca, mozzarella, champiñones, tocino y queso parmesano.	
Luna \$192.00 Salsa de jitomate fresca, mozzarella, gorgonzola, jamón serrano, champiñones y rebanadas de berenjena.	
Braccio di Ferro \$162.00 Salsa de jitomate fresca, mozzarella, espinacas y queso parmesano.	

Consumir alimentos crudos puede causar enfermedades. El gramaje de alimentos que contienen proteínas, se refiere al producto en crudo. Nuestros alimentos cumplen con las normas oficiales mexicanas de higiene vigentes.

Nuestros precios son en pesos MX e incluyen IVA. Servicio no incluido.



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