

# DOLCE VITA

RISTORANTE & PIZZERIA

## CHEF STEFANO CRIBER

Introducing our Italian Chef

We are thrilled to welcome *Chef Stefano* to our team! Born and raised in a small town in central-southern Italy, he discovered his *passion for cooking* at an early age, inspired by his mother and grandmother's authentic home-cooked meals. Trained at one of Italy's *most prestigious culinary schools*, Chef Stefano brings *over 20 years of experience* in the food and beverage industry.

His culinary style blends tradition with creativity, offering a perfect balance between classic Italian flavors and modern gastronomic innovation.

Get ready to *experience the true essence of Italy* through his masterfully crafted dishes!

TIRAMISÙ



SPAGHETTI MARINARA & BURRATA



PIZZAIOLA CHICKEN SCALOPPINA



SOUP OF THE DAY



CAESAR SALAD



PENNE BOLOGNESE



BLACK ANGUS BEEF BURGER



# SET LUNCH MENU

Everyday from 11:00 am to 4:00 pm

## STARTERS

### SOUP OF THE DAY 🌿

Zuppa del Giorno

Please ask our staff.

### CAESAR SALAD ●

Insalata

Mixed green salad, grilled chicken thigh, cherry tomatoes, boiled eggs & citrus Caesar dressing.

## MAIN COURSES

### PENNE BOLOGNESE

Penne al Ragù Bolognese

Italian penne pasta with slow cooked beef ragù & parmesan cheese.

### SPAGHETTI MARINARA & BURRATA 🌿🌿

Spaghetti al Pomodoro e Burrata

Italian spaghetti pasta with tomato sauce, cherry tomatoes, chilli, Italian fresh burrata cheese & basil.

### PIZZAIOLA CHICKEN SCALOPPINA

Scaloppina alla Pizzaiola

Pan-seared chicken thigh in cherry tomatoes and San Marzano tomato sauce, roasted potatoes, black olives & oregano.

### BLACK ANGUS BEEF BURGER (+RM 12) ●

Burger di Manzo

Black Angus beef patty, smoked scamorza cheese, smoked duck bacon, mixed mushrooms, spicy mayo, lettuce & fresh tomato. Served with french fries & mayo.

## DESSERT

### TIRAMISÙ ●

Tiramisù

Ladyfingers biscuits dipped in coffee, with tiramisù cream & cocoa powder.

## DRINKS

(complimentary)

ICE / HOT LEMON TEA

ICE / HOT BLACK COFFEE

**2 COURSES**  
RM 42

**3 COURSES**  
RM 48

**MUSHROOM  
SOUP**



**PRAWN & CRAB  
CROQUETTES**



**BLACK ANGUS  
BEEF CARPACCIO**



**DEEP-FRIED  
SEAFOOD**



**BURRATA CHEESE**



**OCTOPUS  
LIGURIAN STYLE**



# STARTERS

- MIXED BRUSCHETTA** (3 pcs) 🌿🍷..... **22**  
**Tris di Bruschette**  
Homemade focaccia bread with: diced tomatoes, fresh Italian burrata cheese & basil pesto / beef sausage & roasted capsicum / diced vegetables & fiordilatte mozzarella cheese.
- TRUFFLE FRIES** 🍄🌿..... **32**  
**Patate Fritte al Tartufo**  
Fries tossed in Italian black truffle paste, parmesan cheese & truffle mayonnaise.
- BLACK ANGUS BEEF CARPACCIO** 🍷🍄..... **56**  
**Carpaccio di Manzo**  
Thin slices of Black Angus tenderloin slowcooked, julienne vegetables, orange mayo, truffle balsamic & fried capers.
- EGGPLANT CAPONATA SICILIAN STYLE** 🌿🍷..... **28**  
**Caponata alla Siciliana**  
Mix veggies sautéed with tomato sauce, olives, capers & pine nuts all in agrodolce sauce. Served with pizza bread.
- DEEP-FRIED SEAFOOD** 🐟🍷..... **58**  
**Fritto Misto di Mare**  
Deep-fried squid, tiger prawns & barramundi. Served with tartare sauce & lemon wedge.
- BURRATA CHEESE** 🌿🍷..... **52**  
**Burrata di Bufala**  
Creamy Italian burrata cheese, cherry tomatoes, rocket salad, chimichurri sauce & truffle balsamic.
- PRAWN & CRAB CROQUETTES** 🍷🍷..... **32**  
**Crocchette di Patate**  
Deep-fried potatoes croquettes stuffed with tiger prawn, crab meat & romesco sauce.
- MUSHROOM SOUP** 🌿..... **32**  
**Zuppa di Funghi**  
Fresh mushroom soup & evo oil. Served with garlic butter homemade focaccia bread on the side.
- MIX SALAD WITH VEGETABLES & MOZZARELLA** 🌿🍷..... **36**  
**Insalata Contadina**  
Mixed mesculine salad, grilled vegetables, mozzarella cherries, cherry tomatoes & honey mustard dressing.
- OCTOPUS LIGURIAN STYLE** 🍷🌿..... **58**  
**Polpo alla Ligure**  
Mediterranean octopus, spring potatoes, cherry tomatoes, black olives, basil & evo oil.



TRUFFLE  
GREEN  
FETTUCCINE



MEZZE MANICHE  
BURRATA & PRAWNS



SEAFOOD  
RISOTTO



RICOTTA CHEESE  
AGNOLOTTI

# PASTA & RISOTTO

- TAGLIATELLE PORCINI & DUCK BACON** 🍄..... **46**  
**Tagliatelle ai Porcini e Bacon d'Anatra**  
Homemade tagliatelle pasta, porcini mushrooms sautéed with crispy smoked duck bacon.
- TAGLIOLINI DUCK RAGÙ** 🍷..... **44**  
**Tagliolini al Ragù di Anatra**  
Tagliolini pasta served with duck ragù, thyme, parmesan cheese, white wine & evo oil.
- RIGATONI CARBONARA** 🍷..... **42**  
**Rigatoni alla Carbonara**  
Tube pasta with egg yolk, pecorino cheese, smoked duck bacon & black pepper.
- FUSILLI SAUSAGE & MUSHROOM RAGÙ** 🍷..... **48**  
**Fusilli Salsiccia e Ragù di Funghi**  
Fusilli pasta tossed in mix mushroom ragù, creamy tomato sauce, homemade beef sausage & white wine.
- MEZZE MANICHE BURRATA & PRAWNS** 🍷..... **62**  
**Mezze Maniche ai Gamberi e Burrata**  
Homemade mezze maniche pasta with lobster bisque, prawns, white wine, cherry tomatoes sauce, topped with fresh Italian burrata cheese.
- TROFIE PASTA WITH LIGURIAN PESTO** 🌿..... **48**  
**Trofie al Pesto Ligure**  
Handmade trofie pasta served with basil pesto, parmesan & pecorino cheese, pine nuts, potatoes, green beans & evo oil.
- SEAFOOD PACCHERI** 🍷..... **60**  
**Paccheri ai Frutti di Mare**  
Large tube pasta, tiger prawns, squid, live Sabah clams, cherry tomatoes, lobster bisque, chilli, basil & white wine.
- RICOTTA CHEESE AGNOLOTTI** 🌿..... **48**  
**Agnolotti alla Ricotta**  
Homemade agnolotti stuffed with Italian ricotta & parmesan cheese.  
Served with cherry tomatoes sauce & basil.
- TRUFFLE GREEN FETTUCCINE** 🍷..... **58**  
**Fettucine Verdi al Tartufo**  
Homemade spinach fettuccine, tossed beef sausage, Italian veal bacon & creamy truffle paste.
- SEAFOOD RISOTTO** 🍷..... **60**  
**Risotto ai Frutti di Mare**  
Italian risotto cooked with lobster bisque, tiger prawns, squid, live Sabah clams & white wine.

SEABASS  
IN ORANGE SAUCE



WAGYU  
BEEF CHEEK



RACK OF  
LAMB



GRILLED BLACK  
ANGUS RIBEYE





# MAIN COURSE

- CHICKEN COTOLETTA** ..... **48**  
**Cotoletta**  
Pan-fried breaded chicken thigh with parmesan cheese cream sauce, smoked duck bacon. Served with french fries, rocket salad & truffle mayonnaise.
- DUCK BREAST CONFIT** ..... **68**  
**Petto di Anatra Confit**  
Duck breast confit, potato fondè, glazed beetroot & blueberry red wine reduction.
- WAGYU BEEF CHEEK** ..... **108**  
**Guancia di Manzo**  
Slow cooked 24 hours marinated Wagyu beef cheek with red wine and spices. Served with mashed potato, brussel sprout chips & beef reduction.
- GRILLED BLACK ANGUS RIBEYE** (250 gr) ..... **168**  
**Tagliata di Manzo alla Griglia**  
Grilled black Angus ribeye served with roasted potatoes, cherry tomatoes, parmesan cheese, rocket salad, balsamic reduction & black pepper sauce.
- BLACK ANGUS PORCINI TENDERLOIN** (200 gr) ..... **168**  
**Filetto di Manzo ai Porcini**  
Black Angus tenderloin with creamy porcini sauce. Served with mashed potatoes & sautéed baby spinach.
- ROASTED LAMB** ..... **88**  
**Arrosto di Agnello**  
Slow cooked lamb shoulder marinated with fresh herbs & white wine. Served with sautéed mushrooms, baby carrots and green peas, in own lamb gravy sauce.
- RACK OF LAMB** (2-3 pax) ..... **288**  
**Carrè di Agnello**  
Frenched cut rack of lamb served with roasted potatoes, brussels sprouts, black pepper sauce, chips of brussels sprout & maldon salt.
- SEABASS IN ORANGE SAUCE** ..... **68**  
**Branzino all'Arancia**  
Pan-seared seabass, sautéed oyster mushrooms, mashed potatoes, white wine & orange beurre blanc sauce.
- SALMON FILLET** ..... **68**  
**Salmone in Padella**  
Pan seared salmon fillet served with mashed potato, asparagus & lemon cappers sauce.

PIZZA BURRATA  
& BASIL PESTO



PIZZA  
5 FORMAGGI



PIZZA  
BEEF SALAMI



# PIZZA CLASSICA

<b>MARGHERITA</b> 🍄	42
San Marzano tomato, fiordilatte mozzarella, parmesan cheese, basil & evo oil.	
<b>TURKEY HAM &amp; MUSHROOMS</b>	52
San Marzano tomato, fiordilatte mozzarella, Italian turkey ham, mushrooms, parmesan cheese, basil & evo oil.	
<b>BEEF SALAMI</b>	52
San Marzano tomato, fiordilatte mozzarella, Italian beef salami, parmesan cheese, basil & evo oil.	

# PIZZA GOURMET

<b>5 FORMAGGI</b> (white pizza) 🍄🍄	56
Fiordilatte mozzarella, Italian truffle ricotta cheese, parmesan & pecorino cheese, blue cheese, Italian smoked scamorza cheese, walnuts & honey on the side.	
<b>MEAT LOVER'S</b>	60
San Marzano tomato, fiordilatte mozzarella, homemade beef sausage, Italian veal bacon, beef porchetta, basil & evo oil.	
<b>MONTANARA</b>	66
San Marzano tomato, fiordilatte mozzarella, Italian black truffle paste, mushrooms, Italian veal bacon, Italian truffle ricotta cheese, basil & evo oil.	
<b>BURRATA &amp; BASIL PESTO</b> 🍄🍄	64
San Marzano tomato, Italian burrata cheese, basil pesto, cherry tomatoes, pine nuts, parmesan cheese & basil evo oil.	
<b>EGGPLANT PARMIGIANA</b> 🍄🍄	50
San Marzano tomato, Italian smoked scamorza cheese, eggplant parmigiana, parmesan cheese, basil & chilli oil.	
<b>TRUFFLE LOVER'S</b> 🍄	56
San Marzano tomato, fiordilatte mozzarella, Italian black truffle paste, porcini mushrooms, Italian truffle ricotta cheese, parmesan cheese & basil.	
<b>DIAVOLA</b> 🍄	62
San Marzano tomato, fiordilatte mozzarella, Italian beef salami, spicy beef nduja sausage, Italian fresh burrata cheese, basil & chilli oil.	
<b>PORCINI MUSHROOMS &amp; BURRATA</b> (white pizza)	68
Fiordilatte mozzarella, porcini mushrooms, homemade beef sausage, Italian fresh burrata cheese, cherry tomatoes, rocket salad & evo oil.	
<b>BEEF PORCHETTA TONNATA</b> (white pizza) 🐟🍄	54
Fiordilatte mozzarella, homemade beef porchetta, cherry tomatoes confit tuna sauce, rocket salad & evo oil.	

PANNA COTTA



PISTACHIO  
LAVA CAKE



CHOCOLATE SEMIFREDDO  
& BAVARESE



TIRAMISÙ



# DESSERTS

## PANNA COTTA 🌿.....26

### Panna Cotta

Classic Italian panna cotta with strawberry coulis, lemon sponge & almond biscuit crumble.

## TIRAMISÙ 🌿🥚🍷.....30

### Tiramisù

Layers of ladyfingers dipped in coffee & Marsala wine with tiramisù cream & cocoa powder.

## CHOCOLATE SEMIFREDDO & BAVARESE 🌿🥚.....28

### Semifreddo al Cioccolato e Bavarese

Orange creamy bavarese & chocolate semifreddo, vanilla sponge, chocolate crumble, strawberry puree & crème anglaise.

## PISTACHIO LAVA CAKE 🌿🥚🍷.....34

### Tortino al Pistacchio

Pistachio lava cake with a molten center, combining white chocolate and pistachio paste. Served with macadamia gelato.



VEGETARIAN



NUTS



CHILLI



ALCOHOL



GLUTEN-FREE



EGG



MOLLUSC /  
SHELLFISH



FISH

ENGLISH BREAKFAST  
TEA



PORTO  
SUNRISE



ACQUA  
PANNA



CAPPUCCINO



PASSION FRUIT  
ICE TEA



VITAMIN C



# DRINKS

## COFFEE

<b>ESPRESSO</b>	<b>10</b>
<b>MACCHIATO</b>	<b>10</b>
<b>LONG BLACK</b>	<b>12</b>
<b>CAPPUCCINO</b>	<b>14</b>
<b>HOT / ICE CHOCOLATE</b>	<b>14</b>
<b>HOT / ICE LATTE</b>	<b>14</b>
<b>MOCHA LATTE</b>	<b>14</b>

## TEA LONDON *Tea* EXCHANGE

<b>EARL GREY</b> Black tea.	<b>15</b>
<b>ENGLISH BREAKFAST</b> Black tea.	<b>15</b>
<b>SENGHA GINGER</b> Green tea.	<b>15</b>
<b>SENGHA SAKURA</b> Green tea.	<b>15</b>
<b>MILK OOLONG</b> Oolong tea.	<b>15</b>
<b>BORA BORA</b> Fruit tea.	<b>15</b>

## WATER

<b>ACQUA PANNA</b> (Still) 500ml / 1000 ml.	<b>15/23</b>
<b>SAN PELLEGRINO</b> (Sparkling) 500ml / 1000 ml.	<b>15/23</b>

## FRESH FRUIT JUICE

<b>VITAMIN C</b> Orange, lemon.	<b>15</b>
<b>MIXED</b> Orange, green apple, carrot.	<b>16</b>
<b>DETOX</b> Beetroot, green apple, carrot, lemon, ginger.	<b>18</b>

## COLD DRINKS

<b>ICE LEMON TEA</b>	<b>12</b>
<b>FRESH LIME JUICE</b>	<b>12</b>
<b>COKE / COKE ZERO</b>	<b>9</b>

## MOCKTAILS

<b>PORTO SUNRISE</b> Orange, mango, guava juice, grenadine syrup.	<b>24</b>
<b>PASSION FRUIT ICE TEA</b> Lemon juice, black tea, passion fruit	<b>26</b>
<b>PINEAPPLE GINGER ALE</b> Pineapple, ginger, orange, basil, ginger ale.	<b>26</b>

APEROL  
SPRITZ

GIN & TONIC

MARGARITA



WHISKY SOUR



SANGRIA



NEGRONI





# ALCOHOLIC DRINKS

## BOTTLED BEERS

<b>MENABREA</b> Italian Blonde Lager, 4,8% vol, 33 cl.	<b>32</b>
<b>PAULANER</b> German Blonde Lager, 4,9% vol, 33 cl.	<b>30</b>
<b>HOEGAARDEN WHITE</b> Belgium Unfiltered Wheat, 4,9% vol, 33 cl.	<b>30</b>
<b>LEFFE BLONDE</b> Belgium Blonde Abbey, 6,6% vol, 33 cl.	<b>32</b>

## COCKTAILS

<b>MOJITO</b> Rum, lime, brown sugar, soda, mint.	<b>38</b>
<b>MARGARITA</b> Lime juice, tequila, cointreau, salt.	<b>36</b>
<b>WHISKY SOUR</b> Egg white, whisky, angostura bitter, lime.	<b>38</b>
<b>SINGAPORE SLING</b> Gin, cherry brandy, cointreau, lemon juice, granatine syrup, soda water.	<b>46</b>
<b>TEQUILA SUNRISE</b> Tequila, orange juice, granatine syrup.	<b>36</b>
<b>BELLINI</b> Prosecco wine, peach puree.	<b>44</b>
<b>NEGRONI</b> Gin, sweet vermouth, campari.	<b>46</b>
<b>APEROL SPRITZ</b> Prosecco wine, aperol, orange slice.	<b>46</b>
<b>SANGRIA</b> Brandy, cointreau, red wine, fruits.	<b>48</b>
<b>GIN &amp; TONIC</b> Premium Portofino Italian gin & tonic water.	<b>48</b>

## WHISKY

30 ml / Bottle

<b>SINGLETON 12 YEARS</b> Single malt, Scotch.	<b>28/545</b>
<b>DEANSTON VIRGIN OAK</b> Single malt, Scotch.	<b>27/485</b>
<b>BUNNAHABHAIN S.</b> Single malt, Scotch.	<b>38/625</b>
<b>ARRAN MALT BARREL R.</b> Single malt, Scotch.	<b>27/485</b>
<b>BUSHMILLS 10 YEARS</b> Single malt, Scotch.	<b>28/545</b>
<b>BLACK BOTTLE WHISKY</b> Blended malt, Scotch.	<b>27/455</b>
<b>MONKEY SHOULDER</b> Blended malt, Scotch.	<b>28/545</b>
<b>JACK DANIEL'S</b> Blended malt, Tennessee.	<b>22/385</b>
<b>SUNTORY KAKUBIN</b> Blended malt, Japan.	<b>26/445</b>

## DIGESTIFS

<b>AMARO LUCANO</b>	<b>22</b>
<b>SAMBUCA</b>	<b>22</b>
<b>LIMONCELLO</b>	<b>22</b>
<b>GRAPPA</b>	<b>26</b>
<b>VECCHIA ROMAGNA</b>	<b>26</b>

## CORKAGE

75 cl / 1 Lt

<b>WINE</b>	<b>80/100</b>
<b>LIQUOR</b>	<b>150/180</b>