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# DOLCE VITA



RISTORANTE & PIZZERIA

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la  
Dolce  
Vita

dolce vita  
[dól-ce]-[vì-ta]

The Italian people live by the concept of "la dolce vita"  
which means "the sweet life" or "the good life."

A life immersed in beauty, elegance and the pleasures of the five senses,  
all the while enjoying the little moments, with as much passion as possible.

It might sound cliché, but the Italians do truly embody that phrase;  
it's not just a saying, it's actually the way they live.

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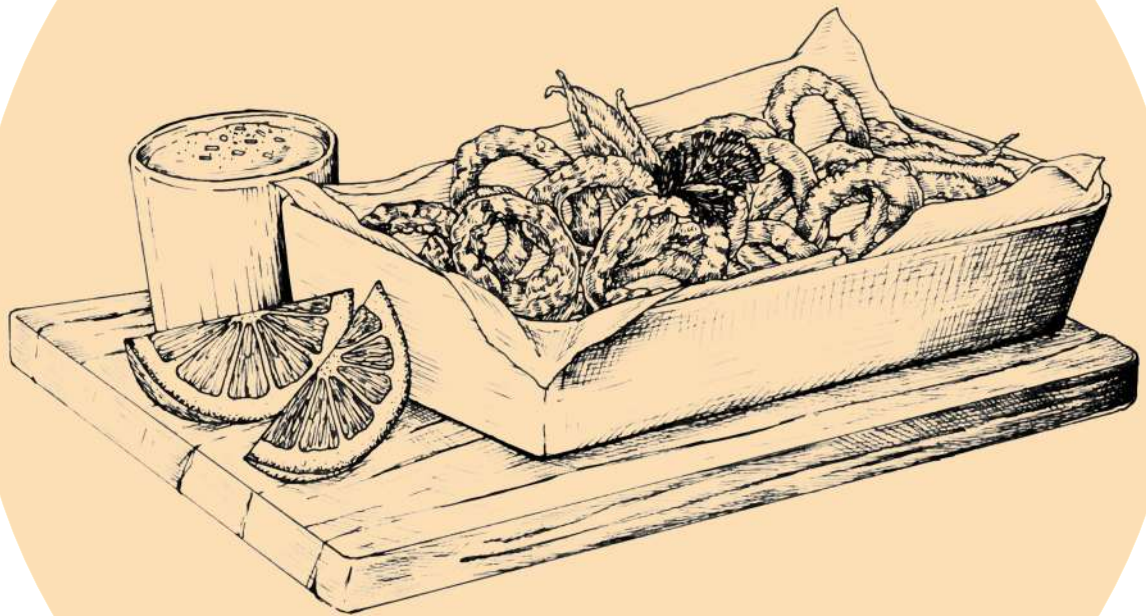
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**antipasti**  
[an-ti-pà-sti] *p.m*

Antipasto, in Italian cuisine, a first course or appetizer.

Antipasto traditionally was believed to stimulate the appetite before the main meal.

Particularly in restaurants, the colour and flavour of the foods in antipasto are important considerations for presentation and for pairing with the meal that follows.

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# ANTIPASTI

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**1 - Tris di Bruschette / 38** 

*Sourdough Bread with : Diced Tomatoes and DOP Fior di Latte Mozzarella | Basil Pesto and Pine Nuts | Sautéed Mushrooms and Gorgonzola Cheese |*

**2 - Patate Fritte al Tartufo / 32** 

*Fries Tossed in Black Truffle Paste | Grana Padano Cheese | Truffle Mayonnaise |*

**3 - Carpaccio di Manzo / 56** 

*Thinly Sliced Black Angus Tenderloin | Rocket Salad | Capers | Grana Padano Cheese | Cherry Tomatoes | Lemon Dressing | Balsamic Vinegar | Olives | Evo Oil |*

**4 - Parmigiana di Melanzane / 38** 



*Deep-fried Eggplant | DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Basil |*

**5 - Fritto Misto / 58** 

*Deep-fried Squid | Tiger Prawns | Barramundi | Zucchini | Capsicum | Tartare Sauce | Lemon |*

**6 - Cozze alla Marinara (500 gr) / 64** 

*XL Live Australian Mussels | Parsley | Chilli | Lemon | White Wine | Garlic & Butter Sourdough Bread | Evo Oil |*

**7 - Burrata / 46**  

*Creamy Burrata Cheese | Cherry Tomatoes Confit | Rocket Salad | Balsamic Reduction | Evo Oil |*

**8 - Gamberi Saltati in Padella / 46**

*Tiger Prawns | Cherry Tomatoes | Chilli | Olives | Capers | Basil | Sourdough Bread | Evo Oil |*

**9 - Zuppa di Funghi / 32** 

*Fresh Mushroom Soup | Garlic & Butter Sourdough Bread | Evo Oil |*

**10 - Insalata Contadina / 36** 

*Mixed Green Salad | Cherry Tomatoes | Cucumber | Olives | Buffalo Mozzarella | Lemon | Evo Oil |*

**11 - Polpo alla Ligure / 58** 

*Mediterranean Octopus | Spring Potatoes | Cherry Tomatoes | Olives | Basil | Evo Oil |*

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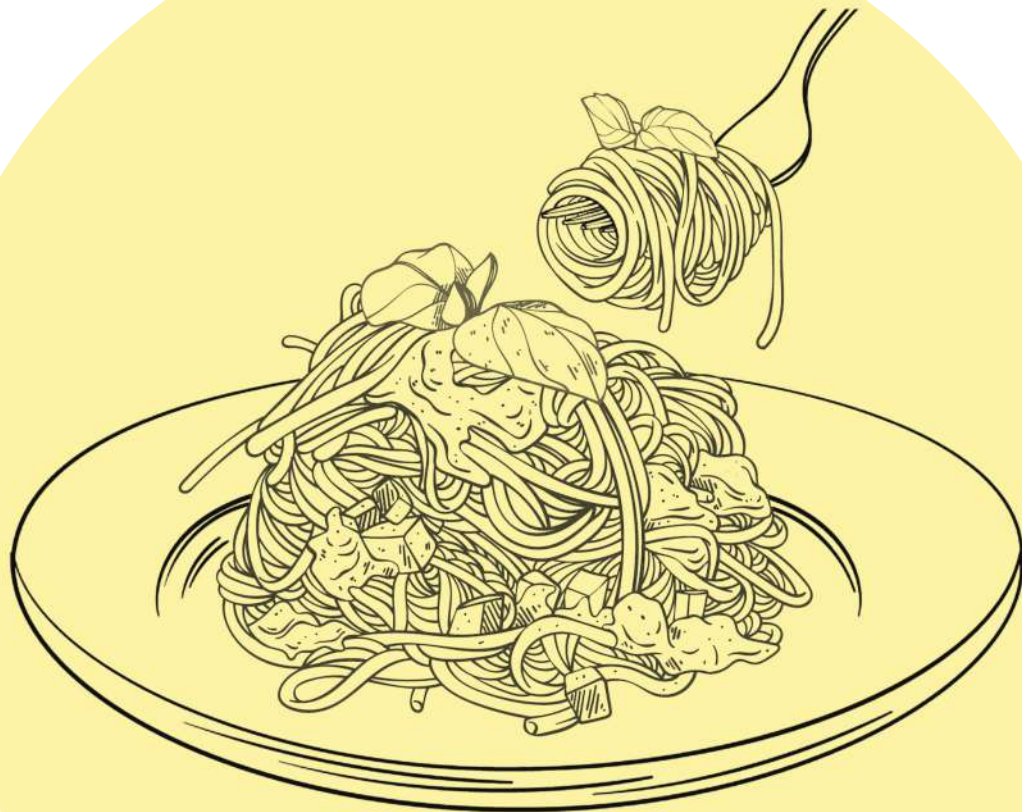
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## pasta - risotti

[pà-sta] - [ri-sòt-ti]

Italian pasta is a collective name for food made from wheat flour and water.

The name refers to the resulting dough (pasta also literally means "dough") of which different shapes are rolled and cut. Pasta is boiled in water and served with a sauce.

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Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency.

The broth can be derived from meat, fish, or vegetables. It is one of the most common ways of cooking rice in Italy. When you serve it on a plate, risotto should spread out into a silky, spoonable pool.




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# PASTA & RISOTTI

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- 1 - Spaghetti Pomodoro e Basilico / 36**   
*Spaghetti Pasta | Tomato Sauce | Cherry Tomatoes Confit | Basil | Grana Padano Cheese | Evo Oil |*
- 2 - Tagliatelle alla Bolognese / 42**  
*Handmade Tagliatelle Pasta | Beef Ragout | Grana Padano Cheese | Evo Oil |*
- 3 - Paccheri ai Frutti di Mare / 52**    
*Tube Pasta | Chilli | Basil | Tiger Prawns | Squid | Canadian Scallops |  
Live Sabah Clams | Marinara Sauce | White Wine |*
- 4 - Gnocchi alla Sorrentina / 44**   
*Potatoes Gnocchi | Tomato Sauce | DOP Fior di Latte Mozzarella |  
Grana Padano Cheese | Basil | Evo Oil |*
- 5 - Trofie al Pesto Genovese / 48**    
*Handmade Trofie Pasta | Basil Pesto | Grana Padano Cheese | Pecorino Romano Cheese |  
Pine Nuts | Potatoes | Green Beans | Evo Oil |*
- 6 - Lasagna / 44**  
*Layers of Pasta | Beef Ragout | Grana Padano Cheese | Creamy Bechamel Sauce |*
- 7 - Spaghetti alla Carbonara / 42**  
*Spaghetti Pasta | Italian Smoked Veal Bacon | Yolk Egg | Black Pepper |  
Pecorino Romano Cheese | Grana Padano Cheese |*
- 8 - Tagliolini Vongole e Bottarga / 52**   
*Handmade Squid Ink Tagliolini | Italian Bottarga | Live Sabah Clams | Chilli |  
Garlic | Parsley | White Wine | Evo Oil |*
- 9 - Ravioli Ricotta e Spinaci / 48**   
*Homemade Ravioli Stuffed with Spinach and Ricotta Cheese | Sage Butter | Grana Padano Cheese |*
- 10 - Risotto ai Frutti di Mare / 56**    
*Italian Risotto | Tiger Prawns | Squid | Live Sabah Clams | Canadian Scallops | White Wine |*
- 11 - Risotto ai Funghi Porcini e Tartufo Nero / 52**   
*Italian Risotto | Wild Porcini Mushrooms | Black Truffle Paste |  
Grana Padano Cheese | White Wine | Evo Oil |*



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## secondi piatti

[se-cón-di] - [piàt-ti]

In Italy, the second course is served after the first course.

A good menu cannot be considered complete without a delicious second course. These usually comes with two options: either meat or fish, accompanied with vegetables. They marry wonderfully with a glass of wine - preferably red for meat and white for fish.

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# SECONDI PIATTI

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## 1 - Pollo alla Diavola / 46

*Half Spring Chicken Marinated for 24 Hours | Roasted Potatoes |  
Cherry Tomatoes Confit | Creamy Mushrooms Sauce |*

## 2 - Pollo alla Milanese / 48

*Pan Fried Breaded Chicken Breast with DOP Grana Padano Cheese Cream Sauce | French Fries |  
Italian Smoked Veal Bacon | Truffle Mayonnaise |*

## 3 - Hamburger di Manzo / 58

*Beef Burger with Sanchoku Wagyu Patty | Italian Smoked Veal Bacon | Tomato |  
Gorgonzola Cheese | Sautéed Mushrooms | Mixed Green Salad | French Fries | Ketchup |*

## 4 - Tagliata di Manzo ( 250 gr ) / 168

*Grilled Black Angus Ribeye | Roasted Potatoes | Cherry Tomatoes | Grana Padano Cheese |  
Rocket Salad | Balsamic Reduction | Black Pepper Sauce |*

## 5 - Filetto di Manzo ( 200 gr ) / 168

*Grilled Black Angus Tenderloin | Asparagus Salad | Roasted Potatoes | Cherry Tomatoes |  
Maldon Salt | Black Pepper Sauce |*

## 6 - Carrè di Agnello (2-3 pax) / 268

*NZ Rack of Lamb | Roasted Potatoes | Brussels Sprouts | Black Pepper Sauce |  
Chips of Brussels Sprout | Maldon Salt |*

## 7 - Stinco di Agnello / 118

*Slow Braised Lamb Shank Served in Own Reduction Sauce | Mashed Potatoes | Asparagus | Red Wine |*

## 8 - Polpo Grigliato / 96

*Grilled Mediterranean Octopus Leg | Mashed Potato | Mixed Salad | Smoked Paprika | Evo Oil |  
Cherry Tomatoes | Parsley | Lemon | Capers | Anchovies | Evo Oil |*

## 9 - Branzino al Forno (200 gr) / 68

*Baked Barramundi Fillet | Roasted Potatoes | Cherry Tomatoes | Rosemary | Olives |  
Red Onion | White Wine | Lemon and Capers Sauce |*

## 10 - Salmone Grigliato (200 gr) / 68

*Pan-Seared Salmon Fillet | Mashed Potatoes | Asparagus | Lemon and Capers Sauce |*



Contains Wine



Chef Recommendation

All Prices subjected to 10%  
service charge & 6% SST.

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# DOLCE VITA

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pizze  
[pìz-ze] p.f.

Pizza is a dish of Italian origin consisting round, flat base of leavened wheat-based dough, topped with tomatoes, mozzarella, basil and various other ingredients.

It is then baked at a high temperature, traditionally in a wood-fired oven.

Pizza has become the most popular dish in the world.












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# PIZZE

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- 1 - Margherita / 40**   
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Pecorino Romano Cheese | Basil | Evo Oil |*
- 2 - Diavola / 48**  
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Beef Salami | Basil | Pecorino Romano Cheese | Evo Oil |*
- 3 - Bufala / 52**   
*DOP San Marzano Tomato | Cherry Tomatoes | DOP Mozzarella di Bufala | Basil | Pecorino Romano Cheese | Evo Oil |*
- 4 - Prosciutto Cotto e Funghi / 48**  
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Smoked Turkey Ham | Mushrooms | Basil | Pecorino Romano Cheese | Evo Oil |*
- 5 - Quattro Stagioni / 48**  
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Smoked Ham Turkey | Mushrooms | Black Olives | Italian Beef Salami | Basil | Pecorino Romano Cheese | Evo Oil |*
- 6 - Burrata e Pesto / 64**    
*DOP San Marzano Tomato | DOP Burrata Cheese | Cherry Tomatoes | Basil Pesto | Pine Nuts | Evo Oil |*
- 7 - Montanara / 58**   
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Truffle Paste | Mushrooms | Bresaola | Basil | Grana Padano Cheese | Evo Oil |*
- 8 - Boscaiola / 58**  
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Porcini Mushrooms | Italian Beef Salami | Grana Padano Cheese | Basil | Evo Oil |*
- 9 - Quattro Formaggi / 48**   
*DOP Fior di Latte Mozzarella | Gorgonzola Cheese | Grana Padano Cheese | Pecorino Romano cheese | Basil | Evo Oil |*
- 10 - Frutti di Mare / 68**  
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Tiger Prawns | Squid | Live Sabah Clams | Canadian Scallops | Basil | Pecorino Romano Cheese | Evo Oil |*
- 11 - Vegetariana / 48**   
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Selection of Vegetables | Basil | Pecorino Romano Cheese | Evo Oil |*
- 12 - Tartufo / 54**    
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Truffle Paste | Mushrooms | Basil | Pecorino Romano Cheese | Evo Oil |*
- 13 - Calzone / 52**  
*Folded Pizza with DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Mushrooms | Italian Smoked Turkey Ham | Basil | Pecorino Romano Cheese | Evo Oil |*

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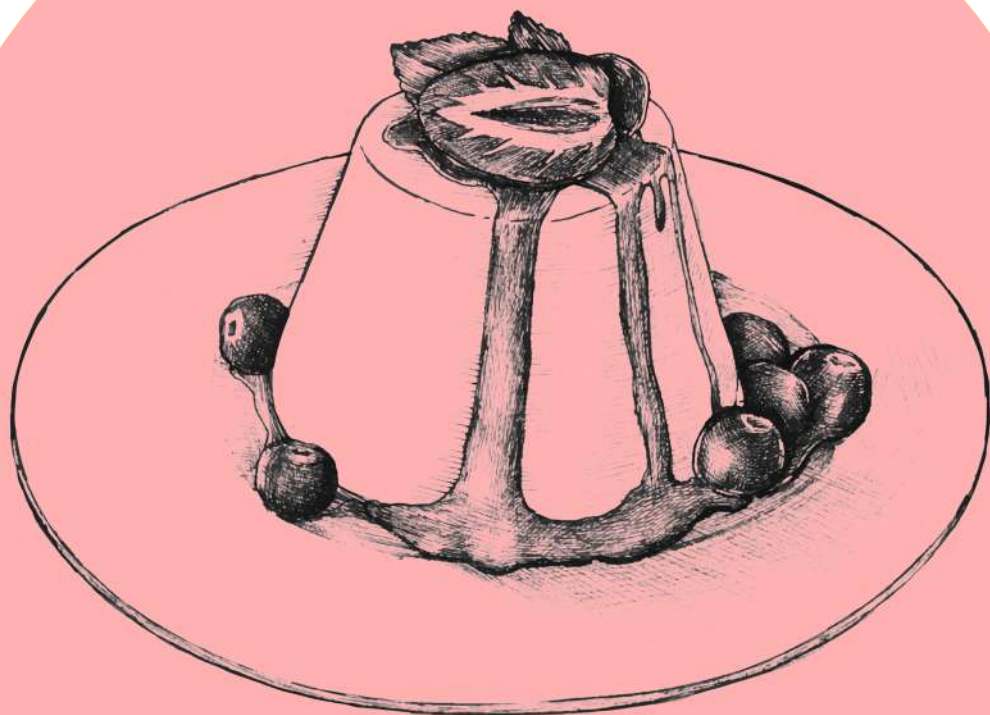
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dolci  
[dól-ci] agg., p.

The term dolci means "sweets". Fun fact, il dolce is not the only sweet way to end a meal, but also a way to start the day for many Italians.

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# DOLCI

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**1 - Gelato (2 scoops) / 20**

*Selection of Italian Gelato: Vanilla | Chocolate | Passion Fruit |*

**2 - Pannacotta / 24**

*Classic Italian Pannacotta | Passion Fruit Coulis |*

**3 - Tortino di Mele / 28** 

*Apple Crumble | Vanilla Gelato | Cinnamon |*

**4 - Tiramisù / 30** 

*Ladyfingers Dipped in Coffee & Rum | Tiramisù Cream | Dusted with Cocoa Powder |*

**5 - Affogato / 36** 

*Vanilla Gelato | Italian Liquor | Espresso |*

**6 - Tortino al Cioccolato / 38** 

*Dark Chocolate Lava Cake | Vanilla Gelato |*



Contains Liquor



Chef Recommendation

*All Prices subjected to 10%  
service charge & 6% SST.*

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caffè - tè  
[caf-fè] - [tè]

Caffè is the Italian term for "coffee". Since caffè is the significant beverage for the Italians, they pay special attention to the preparation, such as the selection of blends and the accessories used.

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Tè is the Italian term for "tea". It is an aromatic beverage prepared by pouring hot boiling water over cured or fresh leaves of tea plants. In Italy, they serve a wide range of tea from florally sweet to grassy notes.

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# CAFFÉ & TEA

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## *Coffee Drinks*

- Espresso / 10**
- Macchiato / 10**
- Long Black / 12**
- Cappuccino / 14**
- Hot - Ice Chocolate / 14**
- Hot - Ice Latte / 14**
- Mocha Latte / 14**

## *Tea Drinks*

- The Blanc Rose Litchi / 13**  
| *White Tea* |
- Grand Earl Grey / 13**  
| *Black Tea* |
- Breakfast B.O.P. / 13**  
| *Black Tea* |
- The Vert a la Menthe / 13**  
| *Green Tea* |
- Jardin des Merveilles / 13**  
| *Green Tea* |
- Chamomile Bio / 13**  
| *Herbal Tea* |



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bevande  
[be-vàn-de] s.f.

Italy is home to a number of the world's favourite drinks.  
There is no better way to indulge and experience an Italian cuisine  
accompanied by an equally amazing drink.

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# BEVANDE

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## *Fresh Fruit Juice*

**Vitamin C / 15**

*Orange | Lemon |*

**Mixed / 16**

*Orange | Green Apple | Carrot |*

## *Cold Drinks*

**Ice Lemon Tea / 12**

**Fresh Lime Juice / 12**

**Coke - Diet Coke / 9**

## *San Pellegrino*

**Limonata (Lemon) 20cl / 16**

**Pompelmo (Grapefruit) 20cl / 16**

**Aranciata (Orange) 20cl / 16**

**Aranciata Rossa (Red Orange) 20cl / 16**

## *Mocktails*

**Porto Sunrise / 24**

*Orange | Mango | Guava Juice | Grenadine Syrup |*

**Passion Fruit Ice Tea / 26**

*Lemon Juice | Black Tea | Passion Fruit |*

**Pineapple Ginger Ale / 28**

*Pineapple | Ginger | Orange | Basil | Ginger Ale |*

## *Mineral Water*

**Acqua Panna Still / 23**

*1000 ml*

**San Pellegrino Sparkling / 23**

*1000 ml*

**Mineral Water / 5**

*500 ml*

**Ice - Hot - Warm Water / 3**

*With Lemon Slice*

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# BEVANDE

(alcoholic)

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## *Italian Bottled Beers*

**Moretti 33 cl / 28**

*Lager | 4,6 % Vol*

**Peroni 33 cl / 28**

*Lager | 4,7 % Vol*

**Messina 33 cl / 28**

*Lager | 4,7 % Vol*

## *Draught Beers*

**Heineken 1/2 Pint / 22**

*All Day Happy Hour : 3 for 56*

**Guinness Stout 1/2 Pint / 24**

*All Day Happy Hour : 3 for 66*

## *Classic Cocktails*

**Mojito / 38**

*Rum | Lime | Brown Sugar | Soda Water | Mint |*

**Whisky Sour / 38**

*Egg White | Whisky | Angostura Bitter | Lime Juice |*

**Negroni / 46**

*Gin | Sweet Vermouth | Campari |*

**Aperol Spritz / 46**

*Sparkling Wine "Prosecco" | Aperol | Orange Slice |*

**Campari Spritz / 46**

*Sparkling Wine "Prosecco" | Campari | Orange Slice |*

**Sangria / 48**

*Brandy | Cointreau | Red Wine | Lemon | Fruits |*

**Bellini / 46**

*Sparkling Wine "Prosecco" | Peach Puree |*

**Rossini / 46**

*Sparkling Wine "Prosecco" | Strawberry Puree |*

**Gin & Tonic / 48**

*Premium Tonic Water | Portofino Italian Gin |*

## *Whiskey*

**Singleton 12 Years (30ml / 30) / 545**

*Single Malt*

**The Dalmore 18 Years / 1480**

*Single Malt*

**Deanston Virgin Oak / 485**

*Single Malt*

**Bunnahabhain Stiùireadair / 625**

*Single Malt*

**Arran Malt Barrel Reserve / 485**

*Single Malt*

**Bushmills 10 Years / 545**

*Single Malt*

**Black Bottle Whisky / 455**

*Blended*

## *Digestifs*

**Amaro Montenegro 30ml / 32**

**Sambuca 30ml / 32**

**Limoncello 30ml / 32**

**Grappa 30ml / 32**

**Vecchia Romagna 30ml / 32**

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# DOLCE VITA



RISTORANTE & PIZZERIA

The Italian people live by the concept of "la dolce vita" which means "the sweet life" or "the good life."

Our food is rooted in this same philosophy of utilising classic cooking techniques that allow flavours to develop naturally, delivering an experience that warms the heart.

We specialise in fresh handmade pizzas, pastas and other Italian classics.

Paired alongside your favoured beverage, we hope Dolce Vita offers a delightful and beautiful dining experience.

An established partnership between Portofino Group Malaysia & Kristi Josifi, with over ten years of experience in Italy, he's mastered the skill of authentic pizza making.

Now pursuing a new business & culinary career in Malaysia, he hopes to offer customers a little piece of Italy with every bite of Dolce Vita's gourmet pizzas.

*Portofino Group Malaysia was established by Chef Keli and hometown friend Luca in 2014, just a couple of years after they had decided to move from northern Italy to Malaysia to pursue their goal in making great Italian food without compromising on quality and authentic Italian taste.*

Owned and operated by

**PORTOFINO**  
GROUP MALAYSIA

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