

# Dolce Vita

RESTAURANT - BRASSERIE

## MENUS

### THE GOURMET CROSSING MENU €37.50

Parma ham and melon  
or Creamy burrata on datterini tomatoes coulis with orange, pesto, pistachios and focaccia  
or Gravlax salmon salad

Parmesan Vacche Rosse mezze lune with Parma ham  
or Calamarata Gragnano pasta with seafood  
or Real Fritto Misto

or Grilled Black Angus rib steak, plain or with sauce  
Fried potato and green salad  
or Grilled fish & seafood with Venere rice (€3 extra)  
Grilled sea bass, scallops and octopus

Dessert of your choice

### THE MEDITERRANEAN MENU €32.50

Crispy Panko prawns with mango chutney  
or Tomatoes and mozzarella  
or Parma ham and melon

Organic gnocchi with gorgonzola or Genovese pesto  
or Cæsar salad of your choice  
or Tagliatelle in Bolognese tradition  
or Chicken Milanese (€3 extra)  
Chips, courgette flower fritters and salad

Ice cream (3 scoops)  
or Fruit salad with verbena and vanilla ice cream  
or Traditional tiramisù

### The Little Sailor Menu

Children up to 11

Pasta with tomato sauce  
or Milanese-style escalope  
or Chicken nuggets  
Side dish: chips or small salad

Dessert

Fruit Juice 20 cl, Soda 33 cl or Water 50 cl

and the Commander's surprise!

## APERITIFS

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Flûte of prosecco 15 cl	€4.60
Kir (white wine with liqueur) 15 cl	€5.00
Italian kir 15 cl	€5.50
The famous Aperol Spritz 25 cl	€9.00

### TO NIBBLE ON

Olives stuffed all'ascolana and arrabbiata or tartar sauce	€5.50
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## Our seasonal recipes

### STARTERS

Parma ham and melon	€14.90
Gravlax salmon salad Gravlax salmon, lamb's lettuce, strawberries, balsamic vinaigrette and roasted sesame	€15.80

### SALADS

Poke Bowl with marinated scallops Marinated scallops, pomegranate, edamame, pineapple, cucumber, cherry tomatoes, radish, chive and passion fruit vinaigrette	€19.80
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### PASTA

Tagliatelle in veggie Bolognese sauce Delicious vegetable and lentil sauce	€14.60
Parmesan Vacche Rosse mezze lune with Parma ham	€17.60
Calamarata PGI Gragnano pasta with seafood	€19.90

### MEAT

Tender veal cheek with white Patrimonio wine and thyme Mash potatoes with olive oil, ricotta and lime	€26.30
Beef filet with creamy green pepper sauce Flamed with corsican whisky, Dauphine potatoes side	€35.00

### FISH & SEAFOOD

Sustainable fishing cod back Sicilian caponata and crispy kataifi	€22.40
Grilled sea food with Venere rice with yuzu and tangerine vinaigrette Grilled sea bass, scallops and octopus served on Venere black rice	€30.00

### DESSERTS

Salted butter caramel crème brûlée	€8.50
Baba with apricot, vanilla rum sirup and currant	€9.00
Red fruits Pavlova	€9.50

## A LA CARTE MENU

### STARTERS TO SHARE

Plate of italian antipasti Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia	€17.70
Fritto misto to nibble on Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce	€19.90

### STARTERS

Crispy Panko prawns with mango chutney	€10.90
Creamy burrata on datterini tomatoes coulis with orange, pesto, pistachios and focaccia	€13.20

### SALADS

Fresh Chicken Caesar Chicken candied with lemon and tarragon, focaccia, parmesan shavings, capers and Cæsar sauce	€16.00
Crispy butterfly prawns Cæsar salad Breaded prawn, focaccia, parmesan shavings, capers and Cæsar sauce	€16.30
Crispy goat cheese salad Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds	€17.50
Chicken Caesar Dolce Vita style Crispy Chicken, focaccia, parmesan shavings, capers and Cæsar sauce	€18.90

### PASTA

Organic gnocchi with gorgonzola or Genoa pesto and pine nuts	€15.20
Tagliatelle in Bolognese sauce Typical recipe with meat and Italian cured ham	€16.80
Linguine all'aragosta (with lobster)	€32.00

### MEAT

Chicken Milanese Chips, courgette flower fritters and small salad	€24.90
Black Angus beef rib steak Fried potatoes and green salad, sauce of your choice gorgonzola or pepper	€27.50

### FISH & SEAFOOD

Real Fritto Misto with fried seafood and fish Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce	€25.90
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# WINES

## WHITE WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Orenga de Gaffory (*50 cl)	–	€23.50*	€33.50
Patrimonio AOP - Clos Teddi or Gentile <b>BIO</b>	€6.90	€14.90	€28.90
Patrimonio AOP - Grande Cuvée or Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale <b>BIO</b>	–	–	€38.00
<b>Burgundy</b>			
Chablis AOC - Albert Bichot	–	€16.20	€34.60
<b>South Tyrol – Tuscany – Sicily – Sardinia</b>			
Südtirol DOC - Joseph Gewüztraminer - J. Hofstätter	–	€17.50	€32.90
Eco di mare IGT - Tenuta Argentiera	€6.50	–	€26.70
Sicilia DOC - Grillo SurSur - Donnafugata	–	€15.00	€27.00
Vermentino di Gallura DOCG – Atlantis (*50 cl)	–	€15.80*	€23.00

## ROSÉ WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Orenga de Gaffory (*50 cl)	–	€22.50*	€31.50
Patrimonio AOP - Clos Teddi or Gentile <b>BIO</b>	–	€14.90	€28.90
Corse Calvi AOP - Clos Landry rosé Gris	–	–	€30.00
Patrimonio AOP - Grande Cuvée or Grande Expression	–	–	€35.90
<b>Var – Tuscany</b>			
Côtes de Provence AOC - La Borie – Gauthier	€6.50	€12.90	€25.00
I Pianali IGT - Tenuta Argentiera	–	–	€26.70

## RED WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Orenga de Gaffory (*50 cl)	–	€23.00*	€32.50
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	–	–	€25.30
Patrimonio AOP - Clos Teddi or Gentile <b>BIO</b>	–	€14.90	€28.90
Patrimonio AOP - Grande Cuvée or Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale <b>BIO</b>	–	–	€38.00
<b>Rhône</b>			
Brouilly AOC - Roche Rose – Albert Bichot	€6.50	€ 14.00	€25.70
<b>South Tyrol – Piemonte – Venetie</b>			
Südtirol DOC - Riserva Mazon - J. Hofstätter	–	–	€60.00
Dogliani DOCG - San Luigi - Chionetti <b>BIO</b>	€6.50	€14.90	€28.00
Barbera Alba DOC - Vignota - Conterno Fantino	–	€16.20	€32.40
Barolo DOCG - Roncaglie - Chionetti	–	€25.00	€49.00
Valpolicella DOC - Classico Superiore - Zenato	–	€15.00	€28.50
<b>Tuscany – Sicily</b>			
Brunello di Montalcino DOCG - M. de Frescobaldi	–	€28.00	€58.00
Chianti DOCG - Castiglioni - M. de Frescobaldi	€6.00	€13.00	€23.00
Nero d'Avola DOC - Sherazade - Donnafugata	–	€15.00	€27.00

## CHAMPAGNE & SPARKLING WINE

Champagne Moët & Chandon 75 cl	€75.00
Laurent-Perrier 75 cl	€70.00
Champagne Moët & Chandon 37,5 cl	€39.90
Champagne Dom Pérignon 75 cl	€270.00
Prosecco Canevel 75 cl	€30.00

# BEVERAGES

## MINERAL WATER

Zilia still mineral water 1 l	€5.50
St Georges still mineral water 1 l	€5.50
Panna still mineral water 75 cl	€5.00
Orezza sparkling mineral water 1 l	€5.50
San Pellegrino sparkling mineral water 75 cl	€5.00

## SOFT DRINKS

Coca-Cola, Fanta, Sprite 33 cl	€3.80
Pago fruit juice 20 cl	€3.60

## BEER

Heineken 33 cl	4.90€
Pietra 33cl	5.80€
Paolina (white) 33cl	5.50€
Kiara 33cl	5.50€
Ribella Ribella (blonde) 33cl	5.90€

## LIQUEURS

Dolce 5 cl	€6.50
Sambuca, Myrthe, Get 27	
Vita 5 cl	€6.90
Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac	
Rhum Diplomatico 5 cl	€9.50

## HOT DRINKS

Espresso	€3.00
Capuccino	€3.50
Teas and herbal teas	€3.50
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron canistrelli.	

# DESSERTS

## CHEESE, DESSERTS & TREATS

Selection of Corsican and Italian cheeses	€8.80
Ice cream (3 scoops)	€6.80
Caramelised pineapple and lime ricotta	€7.50
Coconut Panna Cotta with mango coulis	€7.90
Apple tarte Tatin and vanilla ice-cream	€8.00
Fresh fruit salad with verbena syrup and vanilla ice-cream	€8.50
Traditional Tiramisù	€8.80
Corsican* artisanal ice cream - 3 scoops choice :	€9.50
Vanilla canistrelli, castagna canistrelli, brocciu arbouise, nuciola praline, Corsican clémentine.	
*José Salge, master ice-cream artisan at Saint-Florent.	
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron canistrelli.	

## SEASONAL DESSERTS

Salted butter caramel crème brûlée	€8.50
Baba with apricot, vanilla rum sirup and currant	€9.00
Red fruits pavlova	€9.50

Limoncello frappé	6,00€
<i>to go with your dessert!</i>	

**Dolce Vita**  
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A large part of the offer is made on board from raw products. Some products are originally frozen or deep-frozen. The beef originates from Brazil, Argentina or Uruguay. The allergen register (EU regulation 1169/2011) is available.  
Alcohol abuse is dangerous for your health. Drink in moderation.

 Vegetarian dishes