# DOLCE VITA

RISTORANTE & PIZZERIA

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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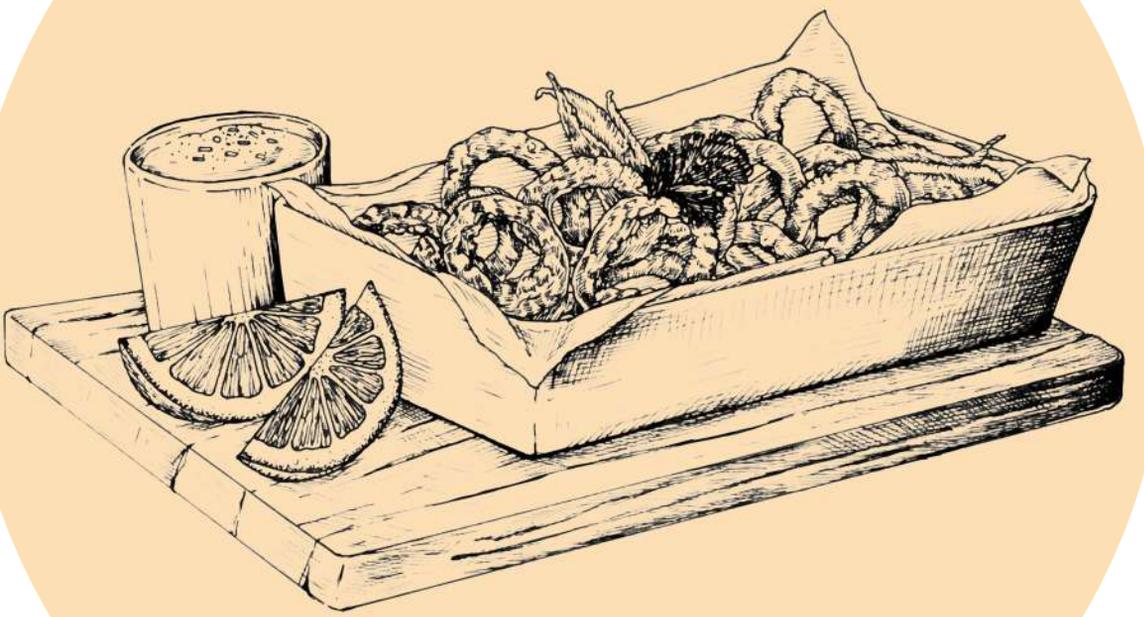

## antipasti

[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.

# ANTIPASTI

**1 - Bruschetta Classica / 18**
*Sourdough Bread | Diced Tomato | Basil | Grana Padano Cheese | Evo Oil |*

**2 - Bruschetta Funghi Freschi e Taleggio / 28**
*Sourdough Bread | Taleggio Cheese | Sauteed Mushrooms | Grana Padano Cheese | Evo Oil |*

**3 - Patate Fritte al Tartufo / 28**
*Fries Tossed in Black Truffle Paste | Grana Padano Cheese | Truffle Mayonnaise |*

**4 - Parmigiana di Melanzane / 36**
*Deep-fried Eggplant | DOP San Marzano Tomato | Fior di Latte Mozzarella | Basil |*

**5 - Fritto Misto / 58**
*Deep-fried Squid | Tiger Prawns | Barramundi | Zucchini | Capsicum | Tartare Sauce | Lemon |*

**6 - Gamberi Saltati in Padella / 46**
*Tiger Prawns | Dried Chilli | Basil | Lemon | Sourdough Bread | Evo Oil |*

**7 - Burrata / 44**
*Creamy Burrata Cheese | Cherry Tomato | Rocket Salad | Balsamic Reduction | Evo Oil |*

**8 - Capesante Saltate in Padella / 58**
*Pan-Seared Canadian Scallops | Basil | Porcini Mushrooms | | Evo Oil |*
*Garlic & Butter Sourdough Breadstick |*

## Insalate e Zuppe

**9 - Zuppa di Funghi / 28**
*Fresh Mushrooms Soup | Garlic & Butter Sourdough Breadstick | Evo Oil |*

**10 - Insalata Contadina / 36**
*Mix Green Salad | Tomato | Cucumber | Olives | Buffalo Mozzarella | Lemon | Evo Oil |*

**11 - Insalata ai Frutti di Mare / 58**
*Mediterranean Octopus | Tiger Prawns | Squid | Clams | Spring Potatoes | Cherry Tomatoes |*
*Olives | Celery | Lemon Dressing |*

*Vegetarian*

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

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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.

# PASTA & RISOTTI

**1 - Spaghetti Pomodoro e Basilico / 36**
*Spaghetti Pasta | Tomato Sauce | Basil | Grana Padano Cheese | Evo Oil |*

**2 - Paccheri alla Bolognese / 42**
*Tube Pasta | Beef Ragout Sauce | 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 - Tagliatelle ai Funghi Porcini / 46**
*Homemade Tagliatelle | Wild Mushrooms | Italian Smoked Veal Bacon | A Touch of Cream |*
*Rocket Salad | Grana Padano Cheese | Evo Oil |*

**5 - Tagliatelle al Pesto Genovese / 48**
*Homemade Tagliatelle | Basil Pesto | Tiger Prawns | Grana Padano Cheese |*
*Pecorino Romano Cheese | Evo Oil |*

**6 - Lasagna / 42**
*Layers of Pasta | Beef Ragout Sauce | 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 - Spaghetti alle Vongole / 46**
*Squid Ink Spaghetti | Live Sabah Clams | Chilli | Garlic | Parsley | White Wine | Evo Oil |*

**9 - Ravioli con Ricotta e Spinaci / 48**
*Homemade Ravioli Stuffed with Spinach and Ricotta Cheese | Butter-Sage | Grana Padano Cheese |*

**10 - Risotto ai Frutti di Mare / 54**
*Italian Risotto | Tiger Prawns | Squid | Live Sabah Clams | Canadian Scallops |*
*White Wine | A Touch of Cream |*

*Vegetarian* *Contains Wine*

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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.

# SECONDI PIATTI

**1 - Pollo alla Diavola / 46**

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

**2 - Pollo alla Milanese / 48**

*Pan Fried Breaded Chicken Breast | French Fries | Grana Padano Cheese | Mushrooms | Truffle Mayonnaise |*

**3 - Hamburger di Manzo / 54**

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

**4 - Tagliata di Manzo** (250 gr) **/ 158**

*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 | Roasted Potatoes | Black Pepper Sauce |*

**6 - Stinco di Agnello / 110**

*Slow Braised Lamb Shank Served in Own Reduction Gravy | Mushed Potatoes | Asparagus | Red Wine |*

**7 - Polpo Grigliato / 88**

*Grilled Mediterranean Octopus Leg | Mushed Potato | Mix Salad | Smoked Paprika | Evo Oil | Cherry Tomatoes | Lemon and Capers Sauce |*

**8 - Branzino al Forno** (200 gr) **/ 64**

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

**9 - Salmone Grigliato** (200 gr) **/ 68**

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

*Contains Wine*

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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.

# PIZZE

**1 - Margherita / 40**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Pecorino Romano Cheese | Basil | Evo Oil |*

**2 - Diavola / 46**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Beef Salami | Basil | Pecorino Romano Cheese | Evo Oil |*

**3 - Bufala / 48**
*DOP San Marzano Tomato | DOP Mozzarella di Bufala | Basil | Pecorino Romano Cheese | Evo Oil |*

**4 - Prosciutto Cotto e Funghi / 46**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Smoked Turkey Ham | Fresh 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 - Vegetariana / 46**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Selection of Vegetables | Basil | Pecorino Romano Cheese | Evo Oil |*

**7 - Montanara / 54**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Italian Truffle Paste | Mushrooms | Bresaola | Basil | Grana Padano Cheese | Evo Oil |*

**8 - Bresaola Rucola e Grana / 54**
*DOP San Marzano Tomato | DOP Fior di Latte Mozzarella | Bresaola | Rocket Salad | Grana Padano Cheese | Basil | Evo Oil |*

**9 - Quattro Formaggi / 48**
*DOP San Marzano Tomato | 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 |*

## Pizze Bianche

**11 - Caprese / 48**
*DOP Burrata Cheese | Cherry Tomatoes | Rocket Salad | Evo Oil |*

**12 - Tartufina / 46**
*DOP Fior di Latte Mozzarella | Italian Truffle Paste | Mushrooms | Basil | Pecorino Romano Cheese | Evo Oil |*

**13 - Gorgonzola e Noci / 46**
*DOP Fior di Latte Mozzarella | Gorgonzola Cheese | Walnuts | Pecorino Romano Cheese | Basil | Evo Oil |*

*Vegetarian*

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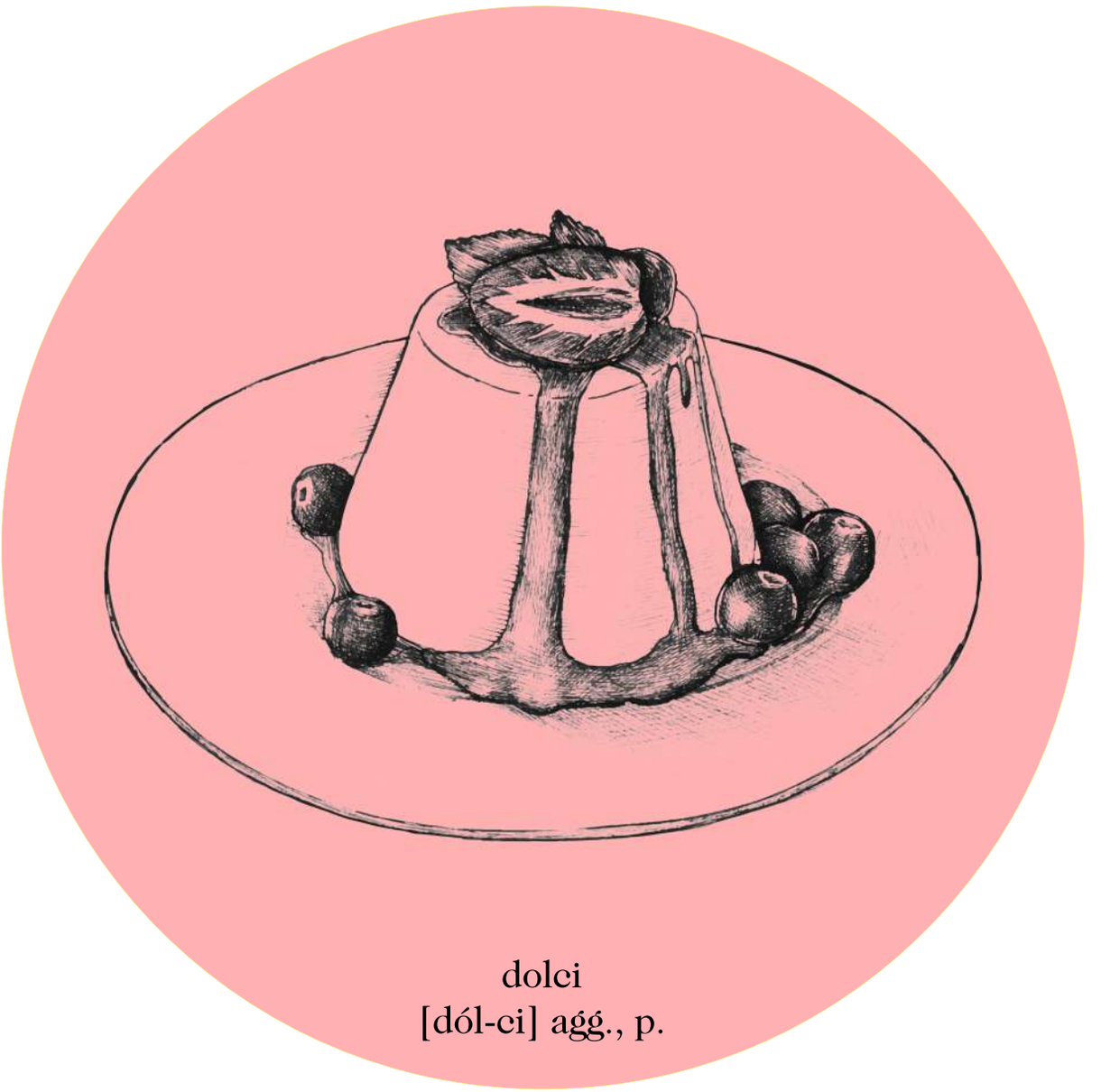

dolci
[dól-ci] agg., p.

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.

# DOLCI

**1 - Gelato / 18**

*Selection of Italian Gelato: Vanilla | Hazelnuts |*

**2 - Pannacotta / 24**

*Classic Italian Pannacotta | Passion Fruit Coulis |*

**3 - Semifreddo di Ricotta e Limone / 28**

*Italian Ricotta Cheese | Chocolate Chips | Candied Fruits | Lemon Zest |*

**4 - Tiramisù / 30**

*Ladyfingers Dipped in Coffee & Rum | Mascarpone Cream | Zabaione | 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*

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# DOLCE VITA

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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.

—

Te 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.

# CAFFÉ & TEA

## *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.

# BEVANDE

## *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 |*

**Lemongrass Ice Tea / 26**
*Lemon Juice | Black Tea | Lemongrass |*

**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)*

## *Draught Beers*

**Heineken** *1/2 Pint* **/ 22**
*All Day Happy Hour : 3 for* **56**

**Guinnes 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**
*White Egg | 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 Stiuireadair / 625**
*Single Malt*

**Arran Malt Barrel Reserve / 485**
*Single Malt*

**Bushmills 10 Years / 545**
*Single Malt*

**Black Bottle Whisky / 455**
*Blended*

## *Aperitifs*

**Amaro Montenegro** *30ml* **/ 32**

**Sambuca** *30ml* **/ 32**

**Limoncello** *30ml* **/ 32**

**Grappa** *30ml* **/ 32**

**Vecchia Romagna** *30ml* **/ 32**

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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