



osteria DOLCE

Welcome to our small, yet elegant restaurant.
Our specialty is authentic Roman pizza
and rustic Italian food made with real
Italian produce, specially selected Italian wine
and cocktails.

LA DOLCE VITA SET

3 MAAKA OYSTERS
+
A GLASS OF BUBBLES BRUT or
A GLASS OF BUBBLES BRUT ROSE
900.-

FRESH OYSTERS

PINK JOLIE Namibia 550.-

MAAKA China 290.-

DIBBA BAY UAE 550.-

BRUSCHETTES on homemade ciabatta

WITH TOMATOES
AND STRACCIATELLA 8og 370.-

WITH BEEF TARTARE
AND PARMESAN CHEESE 7og 550.-

WITH MORTADELLA
AND PESTO SAUCE 8og 390.-

WITH CRAB, AVOCADO
AND APPLE AIOLI 14og 890.-

CICCHETTI-APPETIZERS

Fast appetizers traditionally served in venetian trattorias and osterias at the beginning of the evening.

SICILIAN OLIVES 10og 420.-

BEEF TENDERLOIN TARTARE 9o/4og 890.-
Can be prepared at your table

MEDITERRANEAN SEA BASS CRUDO
served with Puglia olive oil and Tajaski olives
105g 890.-

ROASTED TONNATO EGGPLANT
with tomato tartare and basil
30og 570.-

TUNA TARTARE with tonnato sauce
and warm ciabatta 19og 690.-

VITELLO TONNATO 10og 790.-

BEEF CARPACCIO AL FORNO
9og 850.-

RAMIRO PEPPERS
with stracciatella and anchovies 135g 670.-

SAUTEED ITALIAN ARTICHOKES,
with mint leaves 18og 870.-

MEAT DELICACIES PLATTER
(Mortadella with pistachios, Salami Milano,
Chorizo, Prosciutto Crudo, Bresaola) 19og 1350.-
Any delicacy can be ordered separately for 590.-

ITALIAN CHEESES PLATTER
(Gorgonzola, Grano Padano,
Taleggio, Truffle honey) 14og 990.-
Any kind of cheese can be ordered separately for a price of 590.-

SALADS

NEW GREEN SALAD WITH ROASTED PEPPERS
AND FETA CHEESE 21og 630.-

PANZANELLA with tomatoes, zucchini,
yesterday's ciabatta and spicy
chorizo sausage 165g 590.-

NEW CAPRESE 18og 550.-

NICOISE SALAD
WITH TUNA 26og 990.-

«MAMMA'S SALAD»
Big mix of salad leaves
with light dressing 25og 690.-

GREEN GREEN SALAD 25og 690.-
+ SHRIMP +290.-

CRAB, AVOCADO
AND TOMATOES SALAD 20og 1350.-

SHRIMP AND STRACCIATELLA SALAD 21og 790.-

CEASAR
-WITH CHICKEN 22og 650.-
-WITH SHRIMP 20og 850.-

STEAK SALAD WITH MARBLED
MACHETE STEAK, TOMATOES, AVOCADO
AND ARUGULA 25og 950.-

GREEK SALAD 28og 800.-

BURRATA WITH TOMATOES AND BASIL
30og 1210.-

HOMEMADE PASTA

Our fresh and stuffed pasta is made
with organic Molinopasini flour from Veneto and "Le 5 stagioni" semola

 SPAGHETTI WITH SHRIMP,
ZUCCHINI AND PISTACHIOS* 27og 750.-

 SPAGHETTI WITH VONGOLE CLAMS*
27og 650.-

 SPAGHETTI ALLA PUTTANESCA WITH BURRATA
30og 690.-

 SPAGHETTI CARBONARA
WITH PECORINO CHEESE 25og 670.-

 FETTUCCINE WITH SALMON
AND BROCCOLI 30og 790.-

 FETTUCCINE WITH MUSHROOMS
AND FRESH TRUFFLE 19og 790.-

 FETTUCCINI WITH MINCED BEEF STEW
Massimo Bottura's recipe 25og 670.-

 TORTELLINI WITH RICOTTA CHEESE
FILLING AND GORGONZOLA
SAUCE 20og 490.-

NEW  RAVIOLI WITH CRAB
AND SHRIMP 20og 520.-

 RISONI WITH FAR EASTERN CRAB
AND PARMESAN MOUSSE
25og 1100.-

NEW  PARMIGIANO LINGUINE
WITH CRISPY CHICKEN 25og 650.-

 MAFALDINE PASTA WITH VEAL
AND WHITE MUSHROOMS 28og 950.-

 PRETTY SPICY PENNE ARRABIATA*
33og 590.-
+ SHRIMP +290.-

 PASTA ALLA GENOVESE
rigatoni with slow-braised
beef cheeks and truffle sauce 28og 890.-

 SICILIAN-STYLE LASAGNA 23og 850.-

SPAGHETTI CACIO E PEPE

Served at the table in a head of 6 kilogram
Pecorino cheese 25og 990.-

**Can be prepared with gluten-free spaghetti
made from a blend of corn and rice flour*

RISOTTO

We exclusively use Arborio rice variety,
that comes from historical area of Lombardia
where risotto rice is being grown since 1856

RISOTTO WITH WHITE MUSHROOMS 17og 990.-

RISOTTO WITH SEAFOOD 24og 950.-

FRESH TRUFFLE 1g 290.-
Can be added to any pasta or pizza.
Check the availability with your waiter.

ROMAN PIZZA

Before baking we let the dough rest for 72 hours. Due to the special "strong" flour, our roman pizza is much lighter and 80% of the dough is composed of air.
Our roman pizza in three sizes: small "piccolo", medium "classico" and 3 feet or 1 meter long "pizza pazza"

CLASSIC

	classico 30 cm	●	piccolo 23 cm
MARGHERITA	350g 790.-		170g 490.-
HONEY PEAR AND GORGONZOLA	370g 890.-		185g 590.-
PEPPERONCINO WITH SPICY CHORIZO	370g 820.-		180g 520.-
HAM AND MUSHROOMS	440g 940.-		220g 640.-
FOUR CHEESE	350g 1080.-		170g 720.-

OSTERIA DOLCE HITS

	classico 30 cm	●	piccolo 23 cm		classico 30 cm	●	piccolo 23 cm
MEAT LOVER'S	380g 990.-		190g 690.-	SPECK AND BLACK TRUFFLE	420g 1310.-		210g 840.-
MORTADELLA AND PISTACHIOS	420g 1150.-		210g 720.-	PROSCIUTTO AND ARUGULA	400g 1390.-		200g 990.-
SEAFOOD	350g 1250.-		170g 750.-	WHITE MUSHROOMS AND GORGONZOLA	490g 1420.-		240g 920.-
TURKEY AND BLACK PEPPER	440g 1150.-		220g 720.-	BRESAOLA AND TRUFFLE	400g 1310.-		200g 890.-
CARBONARA NEW	390g 990.-		190g 690.-				



PIZZA PAZZA 3 feet/1 meter long pizza divided in 4 parts -
mortadella and pistachios, margherita, prosciutto and arugula, salami and gorgonzola 1300g 3550.-

SOUPS

GASPACHO 250g 450.-
+ SHRIMP +290.-
+ CRAB +450.-

BORSCHT WITH VEAL CHEEKS
250/100g 590.-

SICILIAN "ZUPPA DI MARE"
with vongole clams, shrimps and small
squidsserved with warm focaccina,
baked with oregano 250/30g 950.-

WHITE MUSHROOMS SOUP
WITH STRACCIATELLA 280g 570.-

PUMPKIN SOUP
WITH GRILLED SHRIMPS
AND ALMONDS 250g 490.-

HOMEMADE BREAD

WARM HOMEMADE CIABATTA,
BUTTER 150/30g 250.-

FOCACCINA 120g 390.-
- WITH AGED PARMESAN CHEESE
- WITH OREGANO AND OLIVE OIL
- WITH ROASTED PEPPER AND PESTO SAUCE

SEA

VONGOLE CLAMS SERVED IN A SKILLET
WITH HOMEMADE CIABATTA 300/40g 990.-

MURMANSK SALMON STEAK
with spinach and baby potatoes 280g 1350.-

GRILLED SHRIMPS WITH ARUGULA
130/100g 990.-

NEW SHRIMP IN A SPICY TOMATO SAUCE
250g 590.-

NEW SICILIAN-STYLE FLOUNDER 320g 690.-

SEA BASS WITH "PROSECCO' SAUCE,
BROCCOLI AND GREEN PEAS 170g 1250.-

SICILIAN-STYLE SEA BASS WITH
VEGETABLES IN PIQUANT SAUCE 200g 1250.-

SIDES

POTATO WEDGES WITH ROSEMARY
AND GARLIC 150g 290.-

MIXED SALAD LEAVES
WITH LIGHT DRESSING 50g 350.-

STEAMED BROCCOLI 130g 390.-

TRUFFLE FRIES
WITH PARMESAN CHEESE 120g 350.-

HOMEMADE POTATO PUREE 150g 250.-

MEAT

SALTIMBOCCA ALLA ROMANA
tender veal escalopes wrapped
in slices of Prosciutto Crudo,
served with mashed potatoes
and demi-glace sauce
250g 1200.-

MARBLED BEEF TAGLIATA
WITH SALT-BAKED VEGETABLES
AND DEMI-GLACE SAUCE 240g 1350.-

DUCK LEG WITH AN JUS SAUCE
AND POTATO MOUSSE 200g 860.-

BAKED CHICKEN
WITH TRUFFLE SAUCE 270g 990.-

BRAISED VEAL CHEEKS
WITH POTATO PUREE 250g 990.-

CHICKEN AND ZUCCHINI FRITTERS
WITH HOMEMADE POTATO PUREE
330g 590.-

MACHETE STEAK 200g 1850.-

RIB-EYE STEAK 300g 3690.-

SAUCE
pepper / demi-glace 50g 100.-

SPETTACOLO AL TAVOLO

This section features dishes prepared using our signature recipes and served tableside,
created to turn an everyday visit into a memorable culinary performance.

BEEF TENDERLOIN TARTARE
garnish of choice: worcestershire sauce,
cornichon pickles, capers, shallots, egg yolk
and freshly-ground black pepper 90/40g 890.-

SPAGHETTI CACIO E PEPE
Served at the table in a head of 6 kilogram
Pecorino cheese 250g 990.-

CAESAR SALAD FOR TWO
prepared according to the original 1924 recipe

- WITH CHICKEN 440g 1350.-
- WITH SHRIMP 440g 1490.-

MEDITERRANEAN SEA BASS IN A SALT CRUST,
cut at the table, served with potato wedges
and tomato tartare
400/200/50 g 3590.-

SATURDAY GNOCCHI

Every Saturday from 12:00, we serve our tender homemade gnocchi with Grana Padano cheese.
A new gnocchi special every week!

Please let us know if you have any food allergies or special dietary needs as the waiter takes your order