



470-729-3288

<http://central.jackrabbitdeliveries.com>

z - La Dolce Vita Bistro

Salads

- Italian Organic Mixed Salad
Artisinal lettuce, tomato, cucumber, kalamata olives & house vinaigrette
- Caprese Salad \$9.00
Fior di latte, sliced tomato, basil, olive oil & reduced balsamic.
- Caesar Salad
Crisp artisan romaine leaves, house made dressing, parmigiano, balsamic, multigrain crouton
- Small Greek Salad \$7.00
Chopped romaine, kalamata olives, cucumber, onion, green peppers
- Large Greek Salad \$13.00
Chopped romaine, kalama olives, cucumber, onion, green peppers

Antipasta/Appetizers

- Mozzarella En Coroza \$8.00
Ciliequine; breaded and fried, served with fresh marinara
- Bruschetta \$7.00
Crostini, fresh tomato, red onion, basil, olive oil & reduced balsamic
- Tartufo Patata \$8.00
Fresh cut fried potatoes tossed in truffle oil, parmigiano & parsley
- Italian Meatballs \$9.00
Beef and pork meatballs served in marinara, parmigiano & parsley
- Frittura di Calamari \$10.00
Lightly fried squid tossed with sea salt & parsley, diavolo marinara
- Citrus Brined Chicken Wings \$11.00
Twelve (12) signature chicken wings in your choice of seasoning. Served with celery and ranch or bleu cheese dressing.

Charcuterie

- Taglieri Di Salumi \$15.00
Specialty market meats & imported cheeses, marinated vegetables and artisan lettuces
- Burrata Prosciutto \$23.00
Cream filled fior de latte in a nest of baby arugula & parmigiano; surrounded by thin slices of prosciutto di parma; olive oil & reduced balsamic drizzle

Panino

- Italian Grinder \$12.00
Fresh Italian roll stuffed with imported Italian meats & provolone; baked and topped with romaine, tomato, red onion, pepperoncini, oregano, olive oil, & vinegar, served with chips
- Cheesesteak \$14.00
Fresh roll, chipped ribeye steak, grilled onions, and cheddar cheese fondue, served with fries
- Centurion Burger \$14.00
10 oz. certified Angus beef with mayonnaise, lettuce, tomato.&

Pasta

- Spaghetti Pomodoro e Basilico \$11.00
San marzano tomato, garlic, onion, basil, & olive oil
- Farfalle Al Pesto \$10.00
Fresh basil, garlic, olive oil & parmigiano
- Linguine & Meatballs \$16.00
Beef & pork meatballs, fresh pomodoro
- Fettuccine Alfredo \$14.00
Garlic, butter, cream & parmigiano
- Penne Bolognese \$16.00
Beef & pork, slow braised in white wine & aromaitics with tomato puree
- Boscaioia \$15.00
sauteed pancetta, mushroom, onion, sweet pea, balsamic, tomato & parmigiano
- Gnocchi Sorrentina \$15.00
Hand rolled potato pasta baked in pomodoro & fior di latte
- Lasagna \$16.00
Bolognese, besciamella & mozzarella layered between pasta sheets; baked
- Rigatoni Buttera \$16.00
Pork, saffron, & sweet pea with pomodoro & light cream
- Risotto Funghi Porcini \$20.00
Porcini mushroom, aborio rice with demi-glaze, parmigiano & truffle oil
- Linguini Cozze \$21.00
Blue mussels, garlic, olive oil, chardonnay & natural juices, red, whote or diavolo
- Spaghetti alle Vongole \$23.00
Fresh Manila Clams sauteed in garlic, parsley, extra virgin olive oil and a touch of chardonnay wine

Carne

- Chicken Parmigiana \$15.00
Chicken cutlet, breaded & fried golden, oven baked, mozzarella, fresh grated parmigiana
- Veal Parmigiana \$22.00
Veal cutlet, breaded & fried golden, oven baked with marinara & mozzarella, fresh grated parmigiana
- Picatta
The classic scaloppine; seared, garlic, white wine, capers, artichokes, stocks & lemon
- Eggplant Parmigiana \$14.00
Eggplant. breaded & fried golden, oven baked, mozzarella fresh grated parmigiana
- Marsala
Portobello mushroom, imported d.o.c. dry marsala, & beef demi-glaze
- Milanese
Cutlet, breaded & fried golden, baby arugula, cherry tomato, shaved parmigiano, olive oil, reduced balsamic & grilled lemon
- Cacciatore
Scallopine; seared & sauteed with

Gourmet Pizza

- Cheese Pizza
Classic sauce & mozzarella
- Vegetarian Pizza
Mushrooms, green peppers spinach, fresh tomato, & artichoke
- Margherita Pizza
San marzano tomato, fior di latte, basil, & olive oil
- Capricosa Pizza
Sausage, tomato mushroom & artichoke
- Picante Pizza
Italian sausages, pepperoni & mushrooms
- Funghi Porcini Pizza
Porcini, gorgonzola, mozzarella, garlic, & olive oil
- Suprema Pizza
Pepperoni, sausage, mushroom, green peppers, onion & black olive
- Chicken Rustica Pizza
- Parma Ham Pizza
Applewood smoked ham, prosciutto, & pancetta

Bambinos

- Ravioli \$6.00
Meat or cheese, marinara or alfredo
- Spaghetti & Meatballs \$7.00
In meat sauce
- Fettuccine Alfredo \$6.00
The classic.
- Chicken Tenders \$6.00
Served with fries and sauce
- Burger \$6.00
Served with fries
- Kids Pizza \$6.00
A personal pizza, just for you

Dolce

- Tiramisu \$8.00
Ladyfingers soaked in coffee liqueur, espresso, layered with mascarpone & cocoa
- Cannoli \$5.00
Sicilian pastry filled with sweet vanilla ricotta cream & chocolate chips
- Cheesecake \$9.00
New York style with strawberries
- Zeppole Carnivale \$8.00
Fried ricotta balls, nutella drizzle, sprinkled confectioner's sugar
- Maggiaccio de Zucca \$9.00
Traditional ricotta cheesecake with pumpkin, caramel & toasted walnuts
- Pizza Nutella
Chocolate hazelnut spread on pizza crust sprinkled with confectioner's sugar

onion, Served with fries
Chicken Parmigiana Panino \$15.00
*Oven baked, breaded chicken,
 marinara, mozzarella, & parmigiano,
 served with chips*

Veal Parmigiana Panino \$17.00
*Oven baked, breaded veal,
 marinara, mozzarella & parmigiano,
 served with chips*

*a hearty mix of green peppers,
 onions, mushrooms & sliced Italian
 sausage in a diavolo red wine
 pomodoro*
Delmonico \$32.00
*Reverse seared 16 oz. prime
 boneless ribeye, cabernet
 peppercorn drmi-glaze*

Pesce

Salmon \$17.00
*8 oz. farm raised Canadian King
 Salmon filet seared or blackened
 grilled lemon*

Zuppa di Pesce \$27.00
*Mussels, clams, shrimp & calamari;
 crostini, in pomodoro, white wine, or
 diavolo*

Contorno

Pasta \$3.00
Potato \$5.00
Brussel Sprouts \$7.00
Pesto Zucchini \$7.00
Focaccia \$5.00