

BREAKFAST DEAL
UNTIL 12.00 € 9,50

Daytime

BEFORE 11.00 COFFEE &
TEA JUST € 2,00

ALL DAY BREAKFAST until 16.00

The Classic Croissant 4,75

With creamy butter and homemade raspberry compote ○

The Pistachio Croissant 6,25

With pistachio cream and pistachio crumble ○

Yoghurt & Organic Walnut Granola 8,50

With low fat Skyr, homemade raspberry compote and fresh fruit ○ ●

Vegan option with plant-based yogurt

Strawberry Overnight Oats 6,50

With almond milk, chia seed, oatmeal, pistachio crumble and fresh strawberries

Small Breakfast 6,00

Toast with boiled egg, cheese, butter and homemade raspberry compote ☹

Brioche French Toast 7,50

Whipped mascarpone, lemon sugar, forest fruit and dried raspberries

Scrambled Eggs 9,50

Scrambled bio eggs on toasted sourdough bread, with little gem and parmesan ☹

We have gluten-free toast available

Breakfast deal

until 12.00

Fresh Orange Juice

&

Coffee or Tea

&

Fresh Fruit

&

Choose 1 item:

Croissant of Choice

or

Cake of Choice from Counter

or

Yoghurt with granola

€ 9,50



DRINKS until 16.00

Fresh Orange Juice 4,50 ●

Gorgeous Green 6,50

Smoothie with mango, avocado, banana,
almond milk matcha

Purple Rain 6,50

Smoothie with blueberries, banana,
strawberry, almond milk and almond butter ●

PASTRY & BAKERY until 16.00

Chai Spiced Carrot Cake 4,75 ●

Lemon Poppy Seed Cake 4,75 ●

Lemon Frangipane Tartlet 6,25

Apple Cake 5,75 ●

● = vegan ○ = vegan option available ☹ = gluten-free ☹ = gluten-free option available

Allergies? Let us know, we're happy to help!

EGGS 10.00-16.00

Croissant Avo Smash & Poached Egg 7,50

Croissant filled with avo smash, poached egg and parmesan

Shakshuka 11,50

With 3 poached eggs, feta and toasted sourdough bread on the side ☹

Poached Egg & Mushrooms 12,50

Toasted sourdough bread with 2 poached eggs, fried mushrooms and Hollandaise ☹

Truffled Scrambled Eggs 11,50

Toasted sourdough bread with scrambled eggs with truffle, little gem and truffle pecorino ☹

Turkish Eggs 10,00

Poached eggs with garlic yoghurt, vegan nduja, aleppo-oil and toasted sourdough bread on the side

LUNCH 12.00-16.00

Tomato Soup 5,50

Small soup with sourdough croutons and basil ● ☹

Brioche Club Sandwich 11,50

With scrambled eggs, lettuce, avocado, tomato and sriracha mayo

Sandwich Hummus & Artichoke 10,50

Toasted sourdough bread with hummus, grilled artichoke, caper apple, pickled onion and allepo-oil ● ☹

Sandwich Roasted Peach & Halloumi 10,50

Toasted sourdough bread with roasted peach and cherry, pumpkin seeds, grilled halloumi and green herb sauce ☹

Sandwich Avo Smash & Cottage Cheese 10,00

Toasted sourdough bread with avo smash, cottage cheese, soft boiled egg and crispy chili oil ☹

Sandwich Burrata & Cherry Tomatoes 11,50

Toasted sourdough bread with smashed burrata, roasted cherry tomatoes, chive oil and almond shavings ☹

Neapolitan Caprese 11,50

Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

Neapolitan Muhammara 11,50

Folded 'panuozzo' sandwich filled with muhammara, goat cheese, roasted bell pepper, walnuts, pomegranate seeds and pomegranate dressing ○
Vegan option with plant-based feta

Neapolitan Tallegio 12,50

Folded 'panuozzo' sandwich filled with tallegio, spinach, truffle and caramelized red onion

We have gluten-free toast available

BREAKFAST DEAL
UNTIL 12.00 € 9,50

Daytime

BEFORE 11.00 COFFEE &
TEA JUST € 2,00

PIZZETTE NAPOLETANA



*Small to share
or regular*

Margherita 9,00/14,50

Red tomato base, mozzarella and basil ○ ◡

Tommy Burrata 11,50/19,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

No Pepperoni 11,50/18,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○ ◡

Truffled Mushroom 11,50/18,50

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○ ◡

Vegan option with vegan parmesan instead of truffle pecorino

Quattro Formaggi 11,00/17,50

Mozzarella base with scamorza, gorgonzola, parmesan and sage ○ ◡

Bell Pepper & Eggplant 10,50/17,00

Yellow bell pepper base with mozzarella, eggplant, scamorza and vegan nduja ○ ◡

Rosemary & Pistachio 11,00/17,50

Mozzarella base with rosemary, little gem, red onion and pistachio crumble ○ ◡



BOWLS

Green Goddess 13,50

Roasted cauliflower, bimi, and romanesco with corn, roasted almonds and baby kale with green dressing ● ◡

Quinoa Queen 14,00

Quinoa with black chickpeas, pickled cucumber and red cabbage, roasted pointed cabbage, hazelnut and half an avocado ● ◡

Melon Magic 14,50

Watermelon, cucumber, pointed bell pepper, red onion, feta, Kalamata olives, pomegranate seeds, croutons and roasted almonds ○ ◡

● = vegan ○ = vegan option available ◡ = gluten-free ◡ = gluten-free option available

Allergies? Let us know, we're happy to help!

ANTIPASTI / APERITIVO

Perfect with your (first) drink and/or to start the evening

Homemade Focaccia 4,50

Made from our own dough, with fleur de sel and olive oil ●

Cheesy Garlic Bread Pizzetta 6,50

Made from our own dough, with mozzarella, parmesan, and garlic butter ○

Bruschetta Tomato & Basil 7,50

Focaccia, tomato, basil, garlic, capers and olive oil ●

Bruschetta Burrata & Pistachio Pesto 7,50

Focaccia, smashed burrata, pistachio pesto and pistachio crumble

Bruschetta Tallegio & Mushrooms 7,50

Focaccia, roasted mushrooms and tallegio

Burrata & Tomato Carpaccio 7,50

Burrata, coeur de boeuf tomato, chive oil and melon salsa

LA DOLCE VITA MENU

The good life of Italy in a perfect three-course dinner

27,50 per person

Choose a primi or pizzette

Choose a secondi or pizza

Choose a dessert



PRIMI

*Traditionally the first warm course, after the antipasti and before the secondi.
Also delicious as a light meal, for example with a side dish. Or as one of the dishes to
share with the table.*

*Fully "primo piatto"
(first course)*

PASTA

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Spinach Risotto & Green Asparagus 13,50

Risotto with green asparagus, spinach, and parmesan

Ravioli Eggplant & Nduja 13,50

Eggplant ravioli, yellow pepper sauce, roasted pepper and zucchini, vegan nduja, basil and parmesan ○

Pasta Truffle Fungo 14,50

Rigatoni, roasted mushrooms, truffle cream sauce, truffle pecorino and rocket ○

Lasagna Verde con Ricotta e Spinaci 12,00

Fresh lasagna with ricotta, spinach, mozzarella, spicy tomato sauce, and parmesan

BOWLS

Green Goddess 13,50

Roasted cauliflower, bimi and romanesco with corn, roasted almonds and baby kale with green dressing ●

Quinoa Queen 14,00

Quinoa with black chickpeas, pickled cucumber and red cabbage, roasted pointed cabbage, hazelnut and half an avocado ●

Melon Magic 14,50

Watermelon, cucumber, pointed bell pepper, red onion, feta, Kalamata olives, pomegranate seeds, croutons and roasted almonds ○

primi and secondi

PIZZETTE NAPOLETANA

Our own dough according to a traditional Neapolitan recipe. Ideal as a main course, if you want to eat multiple courses, or share several dishes with the table. In 2 sizes: primi and secondi.

Margherita 9,00/14,50

Red tomato base, mozzarella and basil ○

Tommy Burrata 11,50/19,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto

No Pepperoni 11,50/18,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○

Truffled Mushroom 11,50/18,50

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○
Vegan option with vegan parmesan instead of truffle pecorino

Quattro Formaggi 11,00/17,50

Mozzarella base with scamorza, gorgonzola, parmesan and sage ○

Bell Pepper & Eggplant 10,50/17,00

Yellow bell pepper base with mozzarella, eggplant, scamorza and vegan nduja ○

Rosemary & Pistachio 11,00/17,50

Mozzarella base with rosemary, little gem, red onion and pistachio crumble ○

*Fully "secondi piatti"
(main course)*

SECONDI

The 'second course' that follows the primi. Choice of pizza or a vegetable dish; the vegetables are the "star" of the evening. As a second course, as a main course, or as one of the dishes to share with the table.

Gratinated Pointed Cabbage & Taleggio 16,00

Pointed cabbage gratinated with taleggio, served on a cream of celeriac, with almond shavings

Cauliflower "Steak" 15,50

Roasted cauliflower steak with gremolata, smoked allepo oil and roasted hazelnuts ● ♣

Melanzane alla Parmigiana 16,00

Sliced eggplant with tomato sauce, mozzarella, parmesan and basil, served with focaccia ◯ ♣

CONTORNI / SIDES

Side dishes to complete your meal

Rucola Salad 4,50

With classic vinaigrette and roasted pine nuts ● ♣

Coeur de Boeuf Tomato Salad 6,50

Coeur de boeuf tomato, cherry tomatoes and classic vinaigrette ● ♣

Crispy Mushrooms & Spinach 5,00

Crispy mushrooms with spinach, fried in garlic and olive oil ● ♣

Caesar Salad 7,50

Romaine lettuce, boiled egg, vegan bacon, green beans, parmesan, Caesar dressing and sourdough croutons ◯ ♣

Vegan option with taggiasche olives instead of a boiled egg

Panzanella 6,50

Tuscan bread salad with tomato, cucumber, red onion, roasted peach, roasted cherry and basil ●

DOLCI

The ultimate finale of the meal

Affogato 4,50

Vegan vanilla ice cream and espresso ● ☹

Spiked Affogato 9,50

Vegan vanilla ice cream and espresso martini ● ☹

Tiramisu Classico 7,50

Ladyfingers, homemade tiramisu cream, espresso, marsala and cocoa

Mango Tiramisu 8,50

Homemade vegan tiramisu cream, with mango and passion fruit coulis ●

Apple Cake with Vanilla Ice Cream 8,50

Warm apple cake served with vanilla ice cream ●

Lemon Frangipane Tartlet 8,50

Served with whipped cream, almond shavings, cookie crumble and vanilla ice cream

Dark Chocolate Mousse 8,50

Dark chocolate mousse with dark chocolate chips and raspberry compote ● ☹

La dolce vita

Allergen card



● = vegan ○ = vegan option available ☹ = gluten-free ☺ = gluten-free option available

Allergies? Let us know, we're happy to help!