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

Overnight Oats with Pear 6,50
With almond milk, chia seed, oatmeal, poached pear and cinnamon ●

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
Pastry of Choice from Counter
or
Yoghurt with granola

€ 9,50



PASTRY & BAKERY until 16.00

Carrot Cake 4,75 ●

Lemon Poppy Seed Cake 4,75 ●

Lemon Frangipane Tartlet 6,25

Banana Bread 4,75 ●

Apple Cake 5,75 ●

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

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

BREAKFAST DEAL
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Daytime

BEFORE 11.00 COFFEE &
TEA JUST € 2,00

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 Avo Smash & Cottage Cheese 10,00
Toasted sourdough bread with avo smash, cottage cheese, soft boiled egg and crispy chili oil

Sandwich Burrata & Marinated Figs 10,00
Toasted sourdough bread with smashed burrata, marinated figs, balsamic glaze and pistachio crumble

Neapolitan Caprese 11,50
Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

Neapolitan Hot Honey Halloumi 11,50
Folded 'panuozzo' sandwich filled with grilled halloumi, tzatziki, roasted zucchini, pomegranate seeds and hot honey

Neopolitan Taleggio & Truffled Mushrooms 12,50
Folded 'panuozzo' sandwich filled with tallegio, spinach, truffled mushrooms, rocket, roasted red onion & hazelnut crumble

We have gluten-free toast available

BREAKFAST DEAL
UNTIL 12.00 € 9,50

Daytime

BEFORE 11.00 COFFEE &
TEA JUST € 2,00

PIZZA 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, roasted mushrooms, truffle cream sauce, 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 ○ ◡

Confit Artichoke & Scamorza 11,00/17,50
Red tomato base, mozzarella, scamorza, confit artichoke, kalamata olives, gremolata and pistachio crumble ○ ◡



Poached Pear 10,50/17,00
Herby ricotta base, poached pear, roasted grapes, pecorino, hot honey and hazelnut crumble ◡

BOWLS

Green Goddess 15,50
Roasted cauliflower, zucchini and bimi with corn, soy beans, almonds and green herb sauce ● ◒

Quinoa Queen 15,50
Quinoa with roasted pumpkin and pointed cabbage, pickled cucumber, hazelnut and avocado ● ◒

Beetroot Bliss 15,50
Fregola with goat cheese, roasted red beetroot, pickled yellow beetroot, sundried tomato, honey mustard dressing and walnut crumble ○

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LA DOLCE VITA
3 COURSE MENU € 27,50

Evening

HOMEMADE PIZZA DOUGH
TRADITIONAL RECIPE

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 & Figs 7,50
Focaccia, smashed burrata, marinated figs and pistachio crumble

Bruschetta Tzatziki 7,50
Focaccia, tzatziki, tomato and cucumber salad with red onion, parsley and pomegranate seeds

Burrata Poached Pear 12,50
Burrata, poached pear, red chicory, hot honey and hazelnut crumble

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



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LA DOLCE VITA
3 COURSE MENU € 27,50

Evening

HOMEMADE PIZZA DOUGH
TRADITIONAL RECIPE

PRIMI

Fully "primo piatto" (first course)

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.

PASTA

Ricotta Gnocchi 11,00
With sage butter, capers, parmesan and lemon zest

Pumpkin Risotto 13,50
Risotto with roasted pumpkin, pumpkin seeds, rosemary and parmesan ○

Ravioli Eggplant 13,50
With roasted eggplant, sage 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 12,50
Roasted cauliflower, zucchini and bimi with corn, soy beans, almonds and green herb sauce ●

Quinoa Queen 12,50
Quinoa with roasted pumpkin and pointed cabbage, pickled cucumber, hazelnut and avocado ●

Beetroot Bliss 12,50
Fregola with goat cheese, roasted red beetroot, pickled yellow beetroot, sundried tomato, honey mustard dressing and walnut crumble ○

primi and secondi

PIZZA 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, roasted mushrooms, truffle cream sauce, 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 ○

Confit Artichoke & Scamorza 11,00/17,50
Red tomato base, mozzarella, scamorza, confit artichoke, kalamata olives gremolata and pistachio crumble ○

Poached Pear 10,50/17,00
Herby ricotta base, poached pear, roasted grapes, pecorino, hot honey and hazelnut crumble

LA DOLCE VITA
3 COURSE MENU € 27,50

Evening

HOMEMADE PIZZA DOUGH
TRADITIONAL RECIPE

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.

Cauliflower "Steak" 13,50
Roasted cauliflower steak with gremolata, smoked aleppo oil and roasted hazelnuts ● ◡

Melanzane alla Parmigiana 16,00
Sliced eggplant with tomato sauce, mozzarella, parmesan and basil, served with focaccia ◡

Mushroom Pastry Pie 13,50
Mushroom ragout with puffed pastry, tarragon and green herb sauce

Vegetable Bean Stew 14,00
Rich stew filled with cannellini beans, roasted pumpkin, fennel and cherry tomatoes served with focaccia ● ◡

CONTORNI / SIDES

Side dishes to complete your meal

Rucola Salad 4,50
With classic vinaigrette and roasted pine nuts ● ◡

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 ●

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LA DOLCE VITA
3 COURSE MENU € 27,50

Evening

HOMEMADE PIZZA DOUGH
TRADITIONAL RECIPE

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

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