

Aperitifs


A flute of prosecco 15 cl	€4.20
Kir (white wine with liqueur) 15 cl	€4.50
Italian kir (prosecco with liqueur) 15 cl	€4.90
The famous Aperol Spritz 25 cl ♥	€6.50

ENJOY 
STUFFED OLIVES ALL'ASCOLANA €5.50
 WITH ARRABBIATA OR TARTAR SAUCE

The Gourmet crossing Menu

€34.90

Parma ham and mozzarella

or Creamy burrata and semi-dried tomatoes, pesto, hazelnuts and focaccia 

or Fisherman hot-pot with Martini Dry sauce

Piemontese raviolini on cream of parmesan

or Seafood linguine in persillade

or Pan-fried foie gras and brandy risotto (€3 extra)

or Real Fritto Misto

or Grilled beef Black Angus rib steak by itself or with sauce
French fries and green salad

or Grilled fish & seafood with black Venere rice (€3 extra)
Sea bass, swordfish, prawns and squid

Dessert to choose

The Mediterranean Menu

€26.50

Crispy Panko prawns
 with mango chutney

or Tomato and mozzarella 

or Parma ham and mozzarella

Gnocchi with gorgonzola or Genovese pesto

or Dolce Vita crispy Cæsar salad

or Tagliatelle bolognese tradition or veggie  or fisherman

or Milanese-style chicken escalope (€3 extra)
Chips, zucchini flower fritter and green salad

Ice cream (3 scoops)

or Fruit salad and vanilla ice cream

or Traditional tiramisù

Today's Suggestion


 Ask for it
 RESTAURANT - BRASSERIE


Dolce Vita

RESTAURANT - BRASSERIE

Starters to share

A selection of 6 bruschettine to tide you over	€9.20
Plate of italian antipasti ♥	€16.80
<i>Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia</i>	
Fritto misto to nibble on	€17.90
<i>Délicious battered and deep-fried prawns, fish, calamari and vegetables served with our own tartare sauce</i>	



Starters

Crispy Panko prawns with mango chutney	€9.80
Creamy burrata semi-roasted tomatoes, pesto, hazelnuts and focaccia 	€12.30
Parma ham and mozzarella	€13.50
Fisherman hot-pot with Martini Dry sauce ♥	€15.20
<i>Scallops, prawns and sustainable fishing cod back</i>	

Salads & Platters

Pancetta and goat cheese salad <i>Crottin of goat cheese wrapped in warm pancetta, with roasted tomatoes and prunes</i>	€15.20
Dolce Vita's crispy Cæsar salad ♥	€15.90
<i>Breaded chicken, focaccia, shavings of parmesan, capers and Cæsar dressing</i>	
Crispy butterfly prawns Cæsar salad <i>Breaded prawn, focaccia, shavings of parmesan, capers and Cæsar dressing</i>	€16.20
Ocean salad <i>Smoked salmon, mango, green asparagus, potato, dill and pink peppercorn</i>	€16.50
Charcuterie & cheese platter <i>A selection of Corsican and Italian charcuterie and cheese</i>	€18.90

Pasta

Gnocchi with gorgonzola or Genovese pesto & pine nuts 	€13.90
Our collection of tagliatelle Bolognese :	
The Veggie : delicious sauce with vegetable and lentils 	€13.50
The Tradition : typical recipe with meats and Italian raw ham	€14.90
The Fisherman : our chef's creation with seafood	€15.80
Piemontese raviolini on cream of parmesan	€15.90
Seafood linguine in persillade	€18.00
Pan-fried foie gras and brandy risotto ♥	€23.50

Meat

Milanese-style chicken escalope <i>Chips, zucchini flower fritter and green salad</i>	€20.50
Duck breast with blackcurrant and figs ♥	€22.80
<i>Crushed potato and caramelized fig with cinnamon</i>	
Grilled beef Black Angus rib steak by itself or with gorgonzola, béarnaise or pepper sauce <i>French fries</i>	€23.00
Grilled fillet of beef with veal jus <i>Cep mushrooms with parsley and potato Anna style</i>	€25.50

Fish & Seafood

Sustainable fishing cod back ♥	€21.40
<i>Cream of edamame with ginger and potato chips</i>	
Real Fritto Misto (fried seafood and fish) <i>Crispy vegetables fritters</i>	€22.50
Grilled fish & seafood with black Venere rice and citrus white butter sauce <i>Grilled sea bass, swordfish, prawn and squid served with Venere rice</i>	€26.00

• White wine •

	Glass 15 cl	37.5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Patrimonio AOP - Clos Teddi ou Gentile BIO	€5.90	€13.70	€27.20
Patrimonio AOP - Grande Expression – Gentile BIO	–	–	€33.80
Burgundy			
Chablis AOC - Albert Bichot	–	€15.60	€31.20
Toscany - Sicily - Sardinia			
Poggio ai Ginepri IGT - Tenuta Argentiera	€5.50	€12.70	€24.90
Sicilia DOC - Grillo SurSur - Donnafugata	–	€13.90	€26.50
Vermentino di Gallura DOCG – Atlantis (*50 cl)	–	€14.90*	€22.50

• Rosé wine •

	Glass 15 cl	37.5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Patrimonio AOP - Domaine Gentile BIO	–	€13.70	€27.20
Corse Calvi AOP - Clos Landry rosé Gris	–	–	€28.80
Patrimonio AOP - Clos Teddi	–	€13.70	€27.20
Patrimonio AOP - Grande Cuvée - Clos Teddi	–	–	€31.90
Var & Toscany			
Côtes de Provence AOC - La Borie – Gauthier	€5.50	€12.20	€23.50
Bolgheri DOC - Poggio ai Ginepri - Tenuta Argentiera	–	€12.70	€24.90

• Red wine •

	Glass 15 cl	37.5 cl	75 cl
Corsica			
Patrimonio AOP - Clos San Quilico (*50 cl)	–	€15.90*	€24.70
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	–	–	€23.90
Patrimonio AOP - Clos Teddi ou Gentile BIO	–	€13.70	€27.20
Patrimonio AOP - Grande Expression – Gentile BIO	–	–	€33.80
Patrimonio AOP - Grande Cuvée - Clos Teddi	–	–	€33.80
Rhône			
Brouilly AOC - Roche Rose – Albert Bichot	€5.40	€12.80	€24.50
Piemont & Venetie			
Dogliani DOCG - San Luigi - Chionetti BIO	€5.60	€13.60	€25.50
Barbera Alba DOC - Vignota - Conterno Fantino	–	€15.50	€28.90
Barolo DOCG - Primo - Chionetti	–	–	€42.00
Valpolicella DOC - Classico Superiore - Zenato	–	€13.90	€26.90
Toscany & Sicily			
Brunello di Montalcino DOCG – M. de Frescobaldi	–	€25.50	€49.00
Chianti DOCG - Castiglioni – M. de Frescobaldi	€4.90	€11.80	€22.60
Nero d'Avola DOC - Sherazade - Donnafugata	–	€13.90	€26.50

• Beer •

Moretti 33cl	€4.60
Pietra 33cl	€5.20
Kiara 33cl	€5.20
Grolsch 45 cl	€7.60
Heineken 33 cl	€4.60

• Mineral water •

Zilia still mineral water 1 l	€5.00
St Georges still mineral water 1 l	€5.00
Panna still mineral water 75 cl	€4.70
Orezza sparkling mineral water 1 l	€5.00
San Pellegrino sparkling mineral water 75 cl	€4.70

• Soft drinks •

Coca-Cola, Fanta, Sprite 33 cl	€3.20
Pago fruit juice 20 cl	€3.20

Significant proportion of our menu is prepared on board using fresh ingredients. Some products are originally frozen/deep-frozen. The beef we use comes from Brazil, Argentina or Uruguay. A list of known allergens is at your disposal on request (EU regulation UE N°1169/2011) – Alcohol abuse is harmful to your health. Drink with moderation.

The Little sailor Menu

Children up to 11

€14.00

Pasta with tomato sauce
or Milanese-style escalope
or Chicken nuggets
Side dish: chips or vegetables

Dessert

Fruit juice 20 cl, Soda 33 cl or Water 50 cl

& the Commander's surprise

Cheese, desserts & treats

Selection of three Corsican and Italian cheeses	€8.30
Ice cream (3 scoops)	€6.00
Caramelized pineapple with lime ricotta	€6.80
Chocolate mi-cuit with melted Guérande saltwater taffy	€7.00
Coconut panna cotta with mango coulis	€7.10
Fresh fruit salad and vanilla ice cream	€7.20
Traditional Tiramisù	€7.50
Apple tarte Tatin and vanilla ice-cream	€7.50
Crème brûlée with caramelised hazelnuts	€7.60
Rum baba	€8.10
Brioche pudding with peaches and strawberry compote and vanilla ice cream	€8.20
Corsican* artisanal ice cream ♥	€8.50
3 scoops choice: Vanilla canistrelli, castagna canistrelli, brocciu arbouse, nuciola praline, Corsican clémentine. *José Salge, master ice-cream artisan at Saint-Florent.	

Enjoy your dessert with an
ICED LIMONCELLO €4.50

Hot drinks

Café gourmand Chocolate mousse, panna cotta, macaron canistrelli.	€7.20
Espresso	€2.80
Capuccino	€2.90
Teas and herbal teas	€3.20

Liqueurs

Dolce 5 cl	€5.60
Sambuca, Myrthe, Get 27	
Vita 4 cl	€6.50
Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac	

Champagne & Sparkling wine

Champagne Moët & Chandon 75 cl or Laurent-Perrier	65.00€
Moët & Chandon Champagne 37,5 cl	€35.50
Dom Pérignon Champagne 75 cl	€180.00
Prosecco Canevel 75 cl	€27.90

♥ Our favorites

🌿 Vegetarian dishes