

# Dolce Vita

RESTAURANT - BRASSERIE

## MENUS

### THE GOURMET CROSSING MENU €36.90

- Parma ham and mozzarella  
 or Creamy burrata on datterini tomatoes coulis with orange, pesto, pistachios and focaccia  
 or Marinated Scallops carpaccio
- Duck ravioli with cream goat and thyme sauce  
 or Rigatoni Primavera with green asparagus, Parma ham  
 or Real Fritto Misto  
 or Grilled Black Angus rib steak, plain or with sauce  
 Fried potato and green salad  
 or Grilled fish & seafood with Venere rice (€3 extra)  
 Grilled sea bass, scallops and octopus
- Dessert of your choice

### THE MEDITERRANEAN MENU €29.50

- Crispy Panko prawns with mango chutney  
 or Tomatoes and mozzarella  
 or Parma ham and mozzarella
- Organic gnocchi with gorgonzola or Genovese pesto  
 or Cæsar salad of your choice  
 or Tagliatelle in Bolognese tradition  
 or Chicken Milanese (€3 extra)  
 Chips, courgette flower fritters and salad
- Ice cream (3 scoops)  
 or Fruit salad with verbena and vanilla ice cream  
 or Traditional tiramisù

### The Little Sailor Menu

Children up to 11

- Pasta with tomato sauce  
 or Milanese-style escalope  
 or Chicken nuggets  
 Side dish: chips or small salad
- Dessert
- Fruit Juice 20 cl, Soda 33 cl or Water 50 cl

and the Commander's surprise!

## APERITIFS

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- A flûte of prosecco 15 cl €4.60  
 Kir (white wine with liqueur) 15 cl €5.00  
 Italian kir 15 cl €5.50  
 The famous Aperol Spritz 25 cl €8.50

### TO NIBBLE ON

- Olives stuffed all'ascolana and arrabbiata or tartar sauce €5.50

## Our seasonal recipes

### STARTERS

- Parma ham and mozzarella di bufala DOP €14.90  
 Marinated Scallops carpaccio €16.50  
 Raspberry vinaigrette and vegetables brunoise

### SALADS

- Poke Bowl with gravlax salmon €19.80  
 Gravlax salmon, pomegranate, edamame, pineapple, cucumber, red onions pickles and Greek yogurt sauce with dill and lime

### PASTA

- Duck ravioli with cream goat and thyme sauce €16.90  
 Rigatoni Primavera : Green asparagus, Parma ham and carrot, sardinian pecorino zabaglione €18.40  
 Risotto with seafood €21.00

### MEAT

- Confit leg of lamb with rosemary juice, garlic and thyme €26.30  
 Roasted baby potatoes  
 Beef filet with creamy green pepper sauce €28.00  
 flamed with corsican whisky  
 Dauphine potatoes side

### FISH & SEAFOOD

- Sustainable fishing cod back €22.40  
 Cauliflower risotto and crispy kataifi  
 Grilled sea food with Venere rice with lemongrass butter sauce €28.50  
 Grilled sea bass, scallops and octopus served on Venere black rice

### DESSERTS

- Salted butter caramel crème brûlée €8.50  
 Baba with raspberry rum sirup €9.00  
 Red fruits Pavlova €9.50

## A LA CARTE MENU

### STARTERS TO SHARE

- Plate of italian antipasti €17.70  
 Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia  
 Fritto misto to nibble on €19.90  
 Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce

### STARTERS

- Crispy Panko prawns with mango chutney €9.90  
 Creamy burrata on datterini tomatoes coulis with orange, pesto, pistachios and focaccia €13.20

### SALADS

- Crispy butterfly prawns Cæsar salad €16.30  
 Breaded prawn, focaccia, parmesan shavings, capers and Cæsar sauce  
 Crispy goat cheese salad €16.50  
 Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds  
 Chicken Caesar Dolce Vita style €17.90  
 Crispy Chicken, focaccia, parmesan shavings, capers and Cæsar sauce

### PASTA

- Organic gnocchi with gorgonzola or Genoa pesto and pine nuts €14.30  
 Tagliatelle in Bolognese sauce €15.90  
 Typical recipe with meat and Italian cured ham  
 Linguine all'aragosta (with lobster) €29.50

### MEAT

- Chicken Milanese €22.90  
 Chips, courgette flower fritters and small salad  
 Black Angus beef rib steak €25.50  
 Fried potatoes and green salad, sauce of your choice gorgonzola or pepper

### FISH & SEAFOOD

- Real Fritto Misto with fried seafood and fish €24.90  
 Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce

# WINES

## WHITE WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Clos San Quilico (*50 cl)	-	€17.40*	€25.70
Patrimonio AOP - Clos Teddi ou Gentile <b>BIO</b>	€6.50	€14.90	€28.90
Patrimonio AOP - Grande Expression – Gentile <b>BIO</b>	-	-	€35.90
Aléria AOP – Clos Poggiale <b>BIO</b>	-	-	€38.00
<b>Burgundy</b>			
Chablis AOC - Albert Bichot	-	€16.20	€34.60
<b>Toscany - Sicily - Sardinia</b>			
Eco di mare IGT - Tenuta Argentiera	€5.90	-	€26.70
Sicilia DOC - Grillo SurSur - Donnafugata	-	€15.00	€27.00
Vermentino di Gallura DOCG – Atlantis (*50 cl)	-	€15.80*	€23.00

## ROSÉ WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Clos San Quilico (*50 cl)	-	€16.50*	€25.70
Patrimonio AOP - Domaine Gentile <b>BIO</b>	-	€14.90	€28.90
Corse Calvi AOP - Clos Landry rosé Gris	-	-	€30.00
Patrimonio AOP - Clos Teddi	-	€14.90	€28.90
Patrimonio AOP - Grande Cuvée - Clos Teddi	-	-	€35.90
<b>Var &amp; Toscany</b>			
Côtes de Provence AOC - La Borie – Gauthier	€5.90	€12.90	€25.00
I Pianali IGT – Tenuta Argentiera	-	-	€26.70

## RED WINE

	Glass 15 cl	37,5 cl	75 cl
<b>Corsica</b>			
Patrimonio AOP - Clos San Quilico (*50 cl)	-	€16.50*	€25.70
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	-	-	€25.30
Patrimonio AOP - Clos Teddi ou Gentile <b>BIO</b>	-	€14.90	€28.90
Patrimonio AOP - Grande Expression – Gentile <b>BIO</b>	-	-	€35.90
Patrimonio AOP - Grande Cuvée - Clos Teddi	-	-	€35.90
Aléria AOP – Clos Poggiale <b>BIO</b>	-	-	€38.00
<b>Rhône</b>			
Brouilly AOC - Roche Rose – Albert Bichot	€5.90	€ 14.00	€25.70
<b>Piemont &amp; Venetie</b>			
Dogliani DOCG - San Luigi - Chionetti <b>BIO</b>	€6.00	€14.90	€28.00
Barbera Alba DOC - Vignota - Conterno Fantino	-	€16.20	€32.40
Barolo DOCG - Roncaglie - Chionetti	-	-	€49.00
Valpolicella DOC - Classico Superiore - Zenato	-	€15.00	€28.50
<b>Toscany &amp; Sicily</b>			
Brunello di Montalcino DOCG – M. de Frescobaldi	-	€28.00	€58.00
Chianti DOCG - Castiglioni – M. de Frescobaldi	€5.50	€13.00	€23.00
Nero d'Avola DOC - Sherazade - Donnafugata	-	€15.00	€27.00

## CHAMPAGNE & SPARKLING WINE

Champagne Moët & Chandon 75 cl	€75.00
Laurent-Perrier 75 cl	€70.00
Champagne Moët & Chandon 37,5 cl	€39.90
Champagne Dom Pérignon 75 cl	€270.00
Prosecco Canevel 75 cl	€30.00

# BEVERAGES

## MINERAL WATER

Zilia still mineral water 1 l	€5.50
St Georges still mineral water 1 l	€5.50
Panna still mineral water 75 cl	€5.00
Orezza sparkling mineral water 1 l	€5.50
San Pellegrino sparkling mineral water 75 cl	€5.00

## SOFT DRINKS

Coca-Cola, Fanta, Sprite 33 cl	€3.80
Pago fruit juice 20 cl	€3.60

## BEER

Heineken 33 cl	4.90€
Pietra 33cl	5.50€
Paolina (white) 33cl	5.50€
Kiara 33cl	5.50€
Ribella Ribella (blonde) 33cl	5.90€
Affligem 33cl	5.50€

## LIQUEURS

Dolce 5 cl	€6.50
Sambuca, Myrthe, Get 27	
Vita 5 cl	€6.90
Grappa, Muscat San Quilico, 5-year old Ballantine's, Cognac	
Rhum Diplomatico 5 cl	€9.50

## HOT DRINKS

Espresso	€3.00
Cappuccino	€3.30
Teas and herbal teas	€3.50
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron canistrelli.	

# DESSERTS

## CHEESE, DESSERTS & TREATS

Selection of Corsican and Italian cheeses	€8.80
Ice cream (3 scoops)	€6.80
Caramelised pineapple and lime ricotta	€7.50
Coconut Panna Cotta with mango coulis	€7.90
Apple tarte Tatin and vanilla ice-cream	€8.00
Fresh fruit salad with verbena syrup and vanilla ice-cream	€8.50
Traditional Tiramisù	€8.80
Corsican* artisanal ice cream - 3 scoops choice :	€9.50
Vanilla canistrelli, castagna canistrelli, brocciu arbouise, nuciola praline, Corsican clémentine.	
*José Salge, master ice-cream artisan at Saint-Florent.	
Café gourmand	€8.90
Chocolate mousse, panna cotta, macaron canistrelli.	

## SEASONAL DESSERTS

Salted butter caramel crème brûlée	€8.50
Baba with raspberry rum sirup	€9.00
Red fruits pavlova	€9.50

Limoncello frappé	6,00€
<i>to go with your dessert!</i>	

**Dolce Vita**  
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A large part of the offer is made on board from raw products. Some products are originally frozen or deep-frozen. The beef originates from Brazil, Argentina or Uruguay. The allergen register (EU regulation 1169/2011) is available.  
Alcohol abuse is dangerous for your health. Drink in moderation.

 Vegetarian dishes