

Buon Appetito



Andrea

1244 Periwinkle Way
Sanibel Island, FL 33957
(941) 472-5555

CASUAL FINE DINING
WITH CUISINE FROM
AROUND THE WORLD

**Fresh Fish & Seafood
Mediterranean Specialties**
Take Out Available

Enjoy our full service bar.

Live piano for dining &
listening pleasure.

We specialize in private parties:

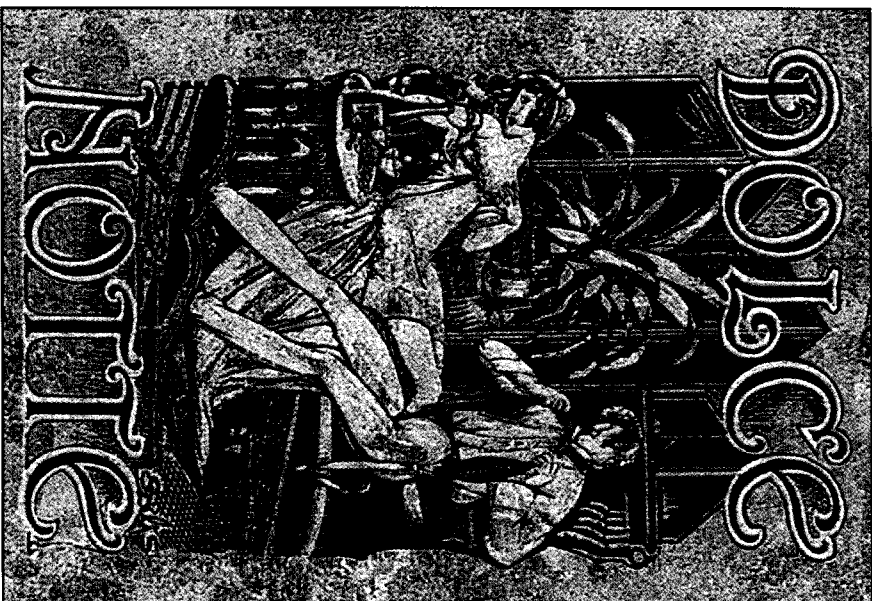
- Birthday • Weddings
- Anniversaries
- Corporate Parties

Serving 5:30 - 10pm
472-5555

Reservations Welcome
Major Credit Cards:

American Express/Mastercard/VISA

DOLCE VIRA
Restaurant & Lounge



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Starters

Oven Baked Select Gulf Oysters fresh spinach, apple smoked pancetta, kosher salt, oysters fame with pure saffron cream sauce.	8.25
Wok-Steamer Prince Edward Mussels pinot gris, basil, new world grated ginger-shelfish broth, and tarte baked gryere bruschetta.	7.95
Cassoulet of Sonoma Escargots simmered in garlic, fresh provincial herbs, white wine, west coast mushrooms, and oven glazed.	8.50
Buffalo Mozzarella Fritte seasonal, breaded and fried, rocket leaves and sweet corn, with our special tomato sauce	8.50
Vietnamese Spiced Duck Spring Rolls roasted long island duck, lumpia wrapped, daikon radish juliennes, pecans, and apricot-tamaris sauce.	8.95
Gulf Coast Mariscadas shrimp, scallops, clams, mussels, in a mojo di ajo, ciabollita, served in a fish fame-garlic tomato broth.	8.25
Gulf Shrimp Pill Pill simmered in a wood roasted tomatoes, garlic, white wine and a touch of red crushed peppercorn.	8.95
Alaskan King Crab Manicotti thin crepes rolled with king crabmeat, cremini mushrooms, with fresh basil-cream broth.	8.95
Crispy Fritto Misto calamari and shrimp, lightly flour dusted, flash fried, with smoked chili-tomato dipping sauce.	8.95
Crusty Maine Crab Cakes seared jumbo lump crabmeat on a herb crust, a glare of cubanelle pepper and herbed citrus sauce.	8.50
Portobello Mushroom Tian sliced tomato, fresh mozzarella stacked, char-grilled, with roquefort-aged balsamic jus/on.	8.50
Colossal "Buffalo" Shrimp deep fried with a mild classic buffalo sauce, mesclun greens, artichokes, with maytag bleu cheese dressing.	7.95
Spiced Littlenecks Clam Bake fresh clams oven steamed with garlic, white wine, in a tomato-Mediterranean bouillabaisse broth.	9.95
Antipasto Mediterraneo duck pate, fresh mozzarella, imported prosciutto, soft ripened brie cheese, tomato, hummus and kalamata olives.	8.95
Shrimp and Avacado Gazpacho Cocktail Thai herbs, marinated yellow peppers, fanned haas avacado, wasabi extra-fancy zesty cocktail sauce.	9.50
Aged Beef Carpaccio heart of palm shavings, organic arugula, capers, aged grana padano, extra virgin olive oil drizzle.	10.50
Dolce Vita Acqua Platter 4 select oysters, 3 jumbo shrimp, salmon carpaccio, radish sprouts, in a Japanese light ponzu sauce.	9.50
Chilled Oysters dello Tzar half a dozen select oysters on the half shell, shucked to order, onion, sour cream, and carior	8.50
Absolut Gravlax pepper vodka cured, Thai cucumber salad, Oregon red onion, cream cheese and dill pomery mustard.	
Stone Crabs (while in season)	

Salads

Wonton Grilled Chicken Salad tossed fresh lettuce, Arizona walrus, crisp wonton juliennes, in a soy-toasted sesame seed oil emulsion.	6.95
Panache of Fire Roasted Peppers green and red, baby fresh mozzarella, one ripened tomato, Belgian endives, in a caper-basil vinaigrette.	8.25
Traditional Caesar Salad crisp Romaine, nescan ciabatta croutons, tomatoes, anchovies, Parmesan crisp, with Caesar dressing.	5.95
Tomato and Asparagus Salad sliced beefsteak tomatoes, vidalia onion, asparagus, lemon, in an olive-oil vinaigrette.	7.95
Tucson Field Green Salad roasted shallots-cherry vinaigrette. Maytag Bleu Cheese, additional 1.50	4.95
Ginger-Vegetables Minestrone baby corn, water chestnuts, Oriental noodles, tomato, diced potato and carrots.	4.95
Soup of the Day fresh chef's daily soup.	5.95

Soups

Linguini Saint Tropez calamari, clams and mussels simmered in a wood roasted tomato, wine, garlic and herbs.	16.95
Mezzi Rigatoni con Salsicce seared Italian sweet sausage, broccolini, roasted garlic, fresh oregano, white wine and tomato sauce.	15.50
Farm Goat Cheese Tortelloni cremini mushrooms, English peas, in a tomato-asiago sallion cream sauce with Brazilian nuts.	14.95
Grilled Gulf Shrimp Spaghettini grilled portobello mushrooms, tossed with spaghettini in a herbed tomato sauce.	16.95
Penne Rigate Dolce Vita roasted shallots, in a house cuervo tequila smoked salmon, aged ricotta salata, with our vodka sauce.	16.95
Jerk Chicken Fettucine jamaican-style marinated chicken, with baby bella mushrooms, artichokes, in a smooth sage cream sauce.	16.50
Spaghettini alla Putanesca fresh tomatoes, olives, capers, anchovies, Italian spices, simmered with a medium spicy marinara.	14.95
Penne Primavera fresh market vegetables, roasted garlic, extra virgin olive oil, basil pesto and fresh mozzarella.	15.95
Littleneck Clams Lengune fresh baby clams, roasted garlic, white wine, fresh basil, classic style, red or white sauce.	15.95
Mezza Luna Rustic Quesadilla ajillo tortilla, rôisserie chicken and ancho-chili pratom, spinach, goat and jack cheese, with black bean salsa.	15.95
Jumbo Shrimp Al Ajillo chipotle pepper, olive oil, roasted garlic, parsley, herbed toja white wine sauce with jasmine plaf.	18.95

Pan Blackened Black Grouper

lightly creole spiced and baked, with steamed mussels, Swiss chard, charred tomatu tomato shellfish broth.	18.25
Crisp Grilled North Atlantic Salmon char-grilled, over lemon asparagus, roasted shallots-reggio emilia balsamic-white wine jus/on.	18.95
Bahamian Lobster Tail 10 oz. bahamian lobster tail, Caribbean rub, broiled, fresh fancy citrus sauce and seasonal vegetables.	25.50
Pesce Pazzo "Au Pernod" our version of this marvelous classic fresh fish soup, lobster, angel egg noodles, and garlic rouille.	22.95
Lemon-Rubbed Breast of Chicken boneless chicken breast, grilled with citrus-thrve sauce, served atop rice pilaff and lemon spinach.	15.95
Rôti of Spring Chicken Tajine lemon-rubbed breast of chicken, oven roasted caramelized onions, olives, over a Moroccan couscous tower.	16.95
Breast of Chicken Caprese pan-sautéed, prosciutto, fresh mozzarella, with a merlot demi-glaze, spaghettini, olive oil and garlic chips.	17.95
Slow Braised Indian Spiced Lamb Shank Indian five-spiced spiced lamb stock, golden raisins compote, with steamed durum semolina couscous.	18.50
Piccata of Natural Veal Scaloppine pan-sautéed, with fresh lemon, white wine, giant capers, Italian parsley, roasted garlic over herbed spaghettini.	21.50
Provinci Veal Chop Milano breaded, pan sautéed, with sharp arugula, tomato-pistou salsa, and elephant garlic fire oil linguini.	22.50
Pork Chop "Aux Figs" extra thick, center cut skillet-seared, and juicy, assis liqnor, braised figs compote, with potato dauphinoise.	17.95
Colorado Double Lamb Chop thyme-garlic herb crusted, charroal grilled, seasonal vegetables with cabernet-meroise olive lamb jus.	22.50
BBO of Texas Wild Boar Saddle tamari-honey glazed, poire william poached Asian pear, black currant barbeque coulis, with potato grain.	23.95
Szechuan Dry Aged New York Strip flame grilled, roasted red shallots, sake-pinot noir pan jus, with Dolce Vita gorgonzola potato grain.	24.95
Char-Grilled Prime Mignon of Beef oyster mushrooms, horseradish infused demi glace, cognac-reduction, ruskin roasted rosemary potato.	24.50
Prime Beef Rib Chop Pizzaiola 22 oz. thick, juicy, tender cut of prime aged beef chop, grilled or with pizzaiola sauce.	25.50
Charred Porterhouse Steak Bearnaise (for two) 49.50 38 oz. of a premier cut of 28 day prime aged beef cooked to perfection with natural juices.	
Surf and Turf a 9 oz. Rock Lobster Tail, and your choice of Prime steak, seasonal vegetables.	Market Price

Side Dishes

Side Pastas - Asparagus - Grain Potato - Baby Bella Mushrooms Jasmine Rice - Lemon Spinach - Couscous - Rosemary Potato	4.25
A selection of desserts is available from our kitchen and dessert menu. Dolce Vita is also available for private Parties.	