

RESTAURANT
DOLCE VERONA
ITALIAANSE SPECIALITEITEN

Dear Guest,

Proudly we would like to present our menu and introduce our specialities. In addition we would like to introduce some extra special dishes. The composition of these specialities are based upon the seasons and on the availability of fresh ingredients. Please let us advise you about our dishes and wine combinations.

Dolce Verona

Suprising Menu Dolce Verona
(for 2 persons)

Please specify what you can't eat or don't like,
and allow us to surprise you.

3 courses € 35,50

4 courses € 39,95

For reservation please call: 020-3455177

All fish, meat and chicken dishes are served with sautéed potatoes
or spaghetti at your choice together with seasonal vegetables.



Vini Bianchi

Chardonnay del Garda (Castelnuovo del Garda) 29,50

Chardonnay is the most famous white wine, coming from the Garda lake surroundings. Intense, fruity and aromatic with a light almond taste in the aftertaste. Can be combined well with starters, fish and white meat.

Pinot Grigio Garda 32,00

Castelnuovo del Garda

Cantina Castelnuovo del Garda, is located in the southern part of the Garda lake, a region known for its production of nice, white wines. One of these wines is called the Pinot Grigio.

The surroundings are hilly, the climate and the location are ideal for the full ripening of the grape variety Pinot Grigio. This nice, fruity, white wine is at its best when you combine it with starters like pasta and fish.

Gavi de Gavi D.O.C.G. 36,50

La Caplana

This wine is made of 100% Cortese grapes, has a light straw-yellow color, a very fine bouquet of fruit blossoms. The taste is clearly dry with a light almond taste. The vineyards are 30 years old with a calcareous white clay soil. Because of its structure you can ideally combine this wine with all sorts of dishes, especially with fish.

Vini Rossi

Rosso Erice Nero D'Avola 33,00

Fazio Wines

Sicily is one of the most exciting wine areas in Italy. The Nero D'Avola is the classical grape type there for the red wines and is processed by Fazio Wines into an intensively soft wine. This wine tastes of blackberries, black cherries and a touch of pepper.

Moro del Castel I.G.T. 35,00

Castelnuovo del Garda

Delicious red wine made of critically selected grapes. This wine has a strong ruby red color, is full, soft and feels like velvet. It's aromatic with a taste of forest fruits with an elegant tannin. Comes from the surroundings of the Garda Lake. This beautiful, balanced wine can be combined with dishes of red meat and wild meat.

Amarone Della Valpolicella D.O.C. 67,50

Villa Canestrati

The king of all Italian wines. The vinification of this wine is very special and unique. Its an intense, rich and highly concentrated wine with powerful fruity aromas and a long aftertaste.

Barolo D.O.C.G. Serralunga 69,50

Palladino

Intense aroma, very powerful and balanced, it's spicy with a taste of roses, truffles and bay leaves. The taste is dry, but also velvety and soft. The aftertaste is pleasantly tannic. .

HOUSE WINES

VINI DELLA CASA

GLASS BOTTLE (0,75)

Bianchi - White

Verona (droge witte wijn) 4,50 24,50

Terrano Calabria (droge witte wijn) 4,50 24,50

Rossi - Red

Aglianico Campania 4,50 24,50

Montepulciano d'abruzzo 4,50 24,50

Rosato - Rosé

Bardolino Chiaretto Veneto 4,50 24,50

VINI FRIZZANTE

Lambrusco Bianco (Emilia Romagna) 5,00 25,50

Lambrusco Rosso (Emilia Romagna) 5,00 25,50

VINI SPUMANTE

Prosecco extra dry 6,50 31,50

SOFT DRINK

Coca Cola, Coca Cola Light / Zero, Fanta, Appeljuice, Sprite 2,55

Bitter Lemon, Ice Tea, Cassis, Tonic, Fristi, Chocomel 2,65

Fresh orange juice 3,95

WATER

0,25cl 0,75cl

Acqua Panna 2,50 5,25

San Pellegrino 2,50 5,25

BEER

Heineken 0,33L 2,65

Heineken 0.5L 4,50

Radler / Alcoholfree 2,85

Birra Moretti 3,50

Soup of the day	7,50
Pasta of the day	Day price
Meat of the day	Day price
Fish of the day	Day price

Insalata

Insalata Mista	7,50
Mixed salad with tomatoes and cucumber	
Insalata de Rucola	7,50
Rucola, Grana Padano (Parmesan cheese) and olives	

Antipasti

Bruschetta al Pomodoro	9,50
Toasted bread with tomato and garlic	
Burrata con pomodori	12,50
Creamy fresh Italian cheese with tomatos	
Carpaccio Cipriani	12,00
Thinly sliced fillet of beef with rucola and Parmesan cheese	
Vitello Tonnato	13,50
Thinly sliced veal with tuna mayonnaise and capers	
Schiacciata Dolce verona	12,50
Schiacciata with buffalo mozzarella, cherrtomatoes , rucola en Parmesan cheese	
Antipasti Misto (p.p. / min. 2 persons)	12,50
Carpaccio (thinly sliced raw fillet of beef) with vitello tonnato (thinly sliced veal), prosciutto di Parma (Parma ham), buffalo mozzarella and tomatos	

Hot Appetizer

Scampi Flambé	12,00
Peeled flambéed prawns from the oven with basil, garlic and olive oil	
Parmigiana di Melanzane	12,00
Gratinated eggplant, mozzarella and tomato sauce	
Calamari Fritti	15,50
Crusty deepfried squid rings	



Risotti

Risotto Frutti di Mare 🌶️	14,50
Risotto with seafood, tomato sauce, garlic, cherry tomatoes and spanish peppers	
Risotto Agli Asparagi e Gamberetti	14,50
Risotto with asparagus, garlic, prawns and spring onion	
Risotto Tartufo portobello	16,50
Risotto with forest mushrooms and truffel portobello sauce	

Filled Pasta's

Canneloni alla Veneziana (homemade)	14,50
Two thin rolls pancakes filled with ricotta, spinach in tomato sauce and cream	
Lasagna Regina (homemade)	14,50
Lasagne in Bolognese sauce, cheese and bechamel sauce from the oven	
Panzerotti Pinoli	12,50
Half moon pasta filled with ricotta, spinach with pine kernels and cream	
Lunette Tartufo	16,50
Filled pasta with truffel and funghi porcini	

Fresh Pasta

Spaghetti alla Carbonara	13,50
Spaghetti with cream, bacon and egg	
Spaghetti alle Vongole	15,50
Spaghetti with venus clams, garlic, white wine, parsley and cherry tomatoes	
Spaghetti frutti di mare	15,50
Spaghetti with sea food and garlic cherry tomatoes, spanish peppers	
Tagliatelle alla Romana 🌶️	14,50
Tagliatelle with chicken fillet, cream, onions, broccoli	
Tagliatelle al Salmone	16,50
Tagliatelle with smoked salmon, cream, dill and spring onion	



Pollo

Pollo Genovese	17,50
Fried chicken fillet with mushrooms, home made pesto and cream sauce	
Pollo alla Toscana	17,50
Fried chicken fillet with garlic, onion, bacon, Gorgonzola and lemon juice	

*These dishes are served with roast potatoes and seasonal vegetables.

Carne

Scaloppina Melanzane	24,00
Fried veal loin fillet with eggplant and buffalomozzarella, tomato sauce, basil and Parmesan cheese	
Scaloppina Genovese	24,00
Fried veal loin fillet with mushrooms, cream sauce and homemade pesto	
Ossobuco alla Milanese	23,50
Veal shank braised in the oven to pour over with carrots, celery, snow peas and onion	
Entrecote al Pepe Verde	24,50
Grilled loin with green peppers, cognac en mustard cream sauce	
Carre di Agnello	24,50
Lean and nice rack of lamb grilled with smelling rosemary	
Filetto al Gorgonzola	26,50
Baked fillet in olive-oil with Gorgonzolasauce	
Filetto Porcini Tartufo	28,50
Baked fillet with porcini (boletusmushrooms) and trufflesauce	

*These dishes are served with roast potatoes and seasonal vegetables.


Pesce

Dorado limone	22,50
Dorado fillet with lemon juice, white wine and cherrytomato	
Scampi alla Griglia	24,50
Grilled prawns	
Salmone alla Griglia	22,50
Grilled salmon fillet	

*These dishes are served with roast potatoes and seasonal vegetables.



Pizze

Pizza of the day	Day price
Margherita Tomato sauce en mozzarella	9,50
Diavola Piccante  Tomato sauce, mozzarella, spicy salami and paprika	12,50
Prosciutto Funghi Tomato sauce, mozzarella, mushrooms and ham	12,00
Quatro Formaggi Tomato sauce and four varieties of cheeses	12,00
Calzone Ripieno Doubled pizza with tomato sauce, mozzarella, ham, salami, mushrooms and bell peppers	12,50
Dolce Verona Tomato sauce, mozzarella, mascarpone, ham, truffle sauce, Parmesan cheese and rucola	13,00
Cafoncella Tomato sauce, mozzarella, cherrytomatos, Parmaham, rucola en Parmesan cheese	14,00
Campagnola Mozzarella, mushrooms, bresaola(smoked beef), Taleggio cheese Parmesan cheese and rucola	14,00
Pizza Capresse Tomato sauce, mozzarella, cherrytomatos, basil and garlic	13,50

Childrenmenu

Pizza Bambini Tomato sauce, mozzarella	7,50
Pizza Bambini Salami Tomato sauce mozzarella and salami	7,50
Bambini Spaghetti Bolognese Spaghetti with bovine bolognese sauce	7,50
Bambini Spaghetti alla Carbonara Spaghetti with cream, bacon and egg	7,50

