



Antipasti

Caprese \$14
Heirloom tomatoes, fresh buffalo mozzarella, garden basil with extra virgin olive oil and aged balsamic vinegar

Crispy Calamari \$12
Tender young calamari cooked crispy with a basil marinara sauce

Polpette Di Vitello \$14
Savory veal meatballs slow-cooked in hearty marinara sauce topped with Parmesan cheese

Vongole Oreganata \$15
Fresh Littleneck clams roasted with breadcrumbs and finished with a white wine broth

Insalate

La Dolce Vita Famous Chopped \$13
Mixed field greens with salami, mortadella with pistachios, Swiss cheese in a house made vinaigrette with cherry tomatoes

Caesar \$12
Fresh chopped romaine lettuce, crispy croutons, freshly shaved Parmesan cheese in a light lemon anchovy dressing
Add scampi, blackened filet mignon, salmon or chicken

Mediterranean Salad \$14
Mixed field greens with feta, roasted red bell peppers, sundried tomatoes, cucumber, with a balsamic pesto dressing

Grilled Shrimp Caprese \$15
Tender grilled shrimp, fresh mozzarella cheese, heirloom cherry tomatoes over mixed field greens with aged balsamic dressing

Wilshire Chicken Salad \$14
Tender chicken breast chopped, tossed with grapes, celery, and roasted peppers, lightly dressed in a Dijon mayonnaise dressing, served with warm focaccia toast

Sandwiches / Panini

Choice of chilled pasta salad or a mixed field green salad

LDV Prime Burger \$16
Fresh ground beef topped with marinated roasted peppers, Italian Fontina cheese and basil aioli dressing on a grilled ciabatta roll

Meatball Sandwich \$14
Savory veal meatballs slow-cooked in house-made marinara topped with mozzarella cheese on a ciabatta roll

Caprese Panini \$13
Fresh buffalo mozzarella, heirloom tomatoes and pine nut basil pesto on a grilled ciabatta roll

Tuscan Grilled Chicken \$14
Free range chicken breast topped with melting Jarlsberg cheese, seasoned tomatoes, dressed arugula and honey Dijon aioli on grilled ciabatta roll

Wilshire Chicken Salad Sandwich \$14
Tender slow roasted chicken tossed with grapes, celery, and red peppers dressed in a light dijonaise sauce on a toasted ciabatta roll

Executive Chef Matt Underwood

La Dolce Vita Classics

Steak Sinatra \$24
Prime filet mignon with sautéed peppers and a rich Chianti sauce

Milanese di Vitello \$25
Scallopini of milk fed veal, lightly breaded, pan-fried golden brown

Pasta

Penne with Chicken and Pesto \$16
Fresh pasta tossed with sundried tomatoes and fresh basil pine nut pesto

Linguini Vongole \$19
Fresh pasta with littleneck clams, toasted garlic and extra virgin olive oil or marinara sauce

Tagliatelle Bolognese \$17
Fresh house made pasta with a rich meat sauce and Parmesan cheese

Pasta Primavera \$15
Fresh rigatoni with farmer's market vegetables, spinach, artichoke hearts and tomatoes in a marinara sauce

Sides

Broccolini \$8
Sautéed broccolini with toasted garlic and olive oil

Penne or Linguini \$8
Your choice of marinara sauce, Bolognese sauce or extra virgin olive oil

Crispy Fingerling Potatoes \$8
Served with fresh herbs, sea salt, and Parmesan cheese and white truffle oil

Spaghetti and Veal Meatballs \$17
Fresh pasta with slow cooked meatballs in a hearty basil marinara sauce

Classic Sand Dabs \$18
Lightly battered and pan seared finished with a lemon caper sauce

Main Courses

Chicken Scaloppini \$18
Served picatta or marsala style

Prime Center Cut New York Strip \$41
The king of cuts with a savory green peppercorn sauce

Pollo Parmiggiana \$19
Free-range chicken breaded, topped with marinara sauce, fresh mozzarella and Parmesan cheese served with linguini marinara

Saltimbocca alla Romana \$26
Thin slices of milk-fed veal, pan-seared with fresh sage and 18-month aged Italian prosciutto ham

Salmon \$30
Fresh King salmon served with lemon butter sauce

Sautéed Crimini Mushrooms \$8
Tender mushrooms cooked with fresh garlic and herbs

Roasted Butternut Squash \$8
Finished with brown butter, sage, toasted almonds

All pastas are made fresh in house daily.



Antipasti

Antipasto Della Casa (serves 2) \$20 Assorted salami, aged Italian prosciutto ham, regional cheeses, marinated olives, marinated artichoke hearts, roasted red peppers, fig jam and grilled toast.	Polpette Di Vitello \$14 Savory veal meatballs slow-cooked in hearty marinara sauce topped with Parmesan cheese.
Caprese \$16 Heirloom tomatoes, fresh buffalo mozzarella, garden basil with extra virgin olive oil and aged balsamic vinegar	Crispy Calamari \$14 Tender young calamari cooked crispy with a basil marinara sauce
Scampi \$19 Sautéed with garlic, white wine and lemon butter	Vongole Oreganata \$19 Fresh Littleneck clams roasted with herb breadcrumbs and finished with a white wine broth

Insalate

La Dolce Vita Famous Chopped \$14 Mixed field greens with salami, mortadella with pistachios, Swiss cheese, in a house-made vinaigrette	Tricolore \$14 Belgium endive, rucola and radicchio with freshly shaved Parmesan cheese and aged balsamic dressing
Caesar \$13 Fresh chopped romaine lettuce, crispy croutons, freshly shaved Parmesan cheese in a light lemon anchovy dressing	Minestrone Soup \$8 Traditional country broth with fresh garden vegetables, herbs and finished with extra virgin olive oil

La Dolce Vita Classics

Steak Sinatra \$44 Prime filet mignon with sautéed peppers and a rich Chianti sauce	Spaghetti and Veal Meatballs \$24 Fresh pasta with slow cooked meatballs in a hearty basil marinara sauce
Classic Sand Dabs \$26 Lightly battered and pan-seared golden brown and finished with a lemon caper sauce	Lasagna Bolognese \$24 Baked with spinach pasta, meat sauce, fresh spinach and béchamel sauce
Milanese di Vitello \$35 Scallopini of milk fed veal, lightly breaded, pan-fried golden brown	Cannelloni Di Vitello \$25 Homemade crepes filled with savory veal topped with Bolognese and béchamel sauce

Pasta & Risotto

Arogosta Garganelli \$38
Cold-water lobster meat with sundried tomatoes, peas in a port wine glaze

Pesto Primavera \$24
Fresh artichoke hearts, spinach, heirloom cherry tomatoes and finished with basil pine nut pesto over rigatoni

Spinach Ravoli \$25
House-made ravioli simmered in a light tomato basil marinara sauce

Risotto of the Day *Market Price*
Ask your server for today's selection

Tagliatelle \$25
Fresh pasta with Bolognese meat sauce and Parmesan cheese

Linguini Vongole \$28
Fresh pasta with littleneck clams, toasted garlic and extra virgin olive oil or marinara sauce

Shrimp Fra Diavolo \$28
Tender shrimp in a spicy marinara sauce served over fresh linguini

Main Courses

Chicken Scaloppini \$26
Choose your preparation, picatta or marsala style

Prime Center Cut New York Strip \$41
The king of cuts with a savory green peppercorn sauce

Pollo Parmiggiana \$27
Free-range chicken lightly breaded and topped with marinara sauce, fresh mozzarella cheese with linguini marinara

Saltimbocca alla Romana \$36
Thin slices of milk-fed veal, pan-seared with fresh sage and 18-month aged Italian prosciutto ham

Veal Scaloppini \$35
Choose your preparation, picatta or marsala style

Salmon \$30
Fresh King salmon pan seared and served with lemon butter sauce

Veal Milanese \$47
Tender milk fed veal lightly breaded and cooked golden brown topped with baby arugula, cherry tomatoes and aged balsamic vinegar

Sides

Penne or Linguini \$8
Your choice of marinara sauce, Bolognese sauce or extra virgin olive oil

Broccolini \$8
Sautéed broccolini with toasted garlic and olive oil

Sauteed Crimini Mushrooms \$8
With garlic and herbs

Roasted Butternut Squash \$8
Finished with brown butter, sage, toasted almonds

Crispy Fingerling Potatoes \$8
Served with fresh herbs, sea salt, and Parmesan cheese and white truffle oil

All pastas are made fresh in house daily.



The Gin Lane

Fords Gin, Housemade Spiced Grenadine, Lemon Juice

LDV Mule

Grey Goose Vodka, St. Germaine, Lime Juice, Ginger Beer

The Spanish Ambassador

Casadorez Reposado, Frangelico, Lemon Juice, Angostura Bitters,
Cinnamon

Gino's on Lex

Johnny Walker Black, Luxardo Apricot, Orange Bitters, Lemon Juice

The LDV Old Fashioned

Makers Mark, Muddled Blackberries, Blood Orange Bitters, Angostura
Bitters

The Model T

Woodford Reserve, Amaro Nonino, Vanilla Bean, Lemon Juice

The Perino

Patron Reposado, Amaretto Disaronno, Lime Juice, Lemon Juice,
Orange Curacao