


Dolce Vita

RESTAURANT - BRASSERIE



MENUS

THE GOURMET CROSSING MENU €37.50

- Parma ham and mozzarella
 or Creamy burrata on datterini tomatoes coulis 
 with orange, pesto, pistachios and focaccia
 or Vitello tonnato
- 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 €32.50

- 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 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	€6.90
Aperol Spritz 25 cl	€9.00
Spritz corse bianco o rosso 25 cl	€9.70
Campari Spritz 25 cl	€9.70
Limoncello Spritz 25 cl	€9.70

TO NIBBLE ON

Olives stuffed all'ascolana and arrabbiata or tartar sauce	€5.50
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Our seasonal recipes

STARTERS

Parma ham and mozzarella di bufala DOP	€14.90
Vitello tonnato Fried capers, currants, chives and lime	€16.80

SALADS

Spring Salad Marinated shrimp, buffalo mozzarella, artichoke heart, sweet and sour vegetables, cherry tomatoes, pomegranate and sesame seeds	€19.80
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PASTA

Duck ravioli with cream goat and thyme sauce	€17.90
Rigatoni Primavera Green asparagus, Parma ham, carrot and sardinian pecorino zabaione	€19.40
Calamarta with seafood	€21.00

MEAT

Rack of lamb With thyme juice and roasted baby potatoes	€31.00
Beef filet with creamy green pepper sauce flamed with corsican whisky and Dauphine potatoes	€35.00

FISH & SEAFOOD

Sustainable fishing cod back Cauliflower risotto and crispy kataifi	€23.40
Grilled sea food with Venere rice with lemongrass butter sauce Sea bass, scallops and octopus served on Venere black rice	€30.00

DESSERTS


Strawberry coulis and vanilla ice cream	€8.70
Profiteroles and vanilla or pistachio ice cream	€9.20
Chocolate praline cube	€9.90

A LA CARTE MENU

STARTERS TO SHARE

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


STARTERS

Crispy Panko prawns with mango chutney	€10.90
Creamy burrata on datterini tomatoes coulis  with orange, pesto, pistachios and focaccia	€13.20

SALADS

Crispy butterfly prawns Cæsar salad Breaded prawn, focaccia, grana padano shavings, capers and Cæsar sauce	€16.30
Crispy goat cheese salad Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds	€17.50
Chicken Caesar Dolce Vita style Crispy Chicken, focaccia, grana padano shavings, capers and Cæsar sauce	€18.90

PASTA

Organic gnocchi with gorgonzola or Genoa pesto 	€15.20
Tagliatelle in Bolognese sauce Typical recipe with meat and Italian cured ham	€16.80
Linguine all'aragosta (with lobster)	€32.00

MEAT

Chicken Milanese Chips and small salad	€24.90
Black Angus beef rib steak Fried potatoes and green salad, sauce of your choice gorgonzola or pepper	€27.50

FISH & SEAFOOD

Real Fritto Misto with fried seafood and fish Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce	€25.90
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WINES

WHITE WINE

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€23.50*	€33.50
Patrimonio AOP - Clos Teddi or Gentile BIO	€6.90	€14.90	€28.90
Patrimonio AOP - Grande Cuvée or Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale BIO	–	–	€38.00
Burgundy			
Chablis AOC - Albert Bichot	–	€16.20	€34.60
South Tyrol – Tuscany – Sicily – Sardinia			
Südtirol DOC - Joseph Gewüztraminer - J. Hofstätter		€17.50	€32.90
Eco di mare IGT - Tenuta Argentiera	€6.50	–	€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
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€22.50*	€31.50
Patrimonio AOP - Clos Teddi or Gentile BIO	–	€14.90	€28.90
Corse Calvi AOP - Clos Landry rosé Gris	–	–	€30.00
Patrimonio AOP - Grande Cuvée	–	–	€35.90
Var – Tuscany			
Côtes de Provence AOC - La Borie – Gauthier	€6.50	€12.90	€25.00
I Pianali IGT - Tenuta Argentiera	–	–	€26.70

RED WINE

	Glass 15 cl	37,5 cl	75 cl
Corsica			
Patrimonio AOP - Orenca de Gaffory (*50 cl)	–	€23.00*	€32.50
Corse AOP - Culombu Tribbiera - Etienne Suzzoni	–	–	€25.30
Patrimonio AOP - Clos Teddi or Gentile BIO	–	€14.90	€28.90
Patrimonio AOP - Grande Cuvée or Grande Expression	–	–	€35.90
Aléria AOP – Clos Poggiale BIO	–	–	€38.00
Rhône			
Brouilly AOC - Roche Rose – Albert Bichot	€6.50	€ 14.00	€25.70
South Tyrol – Piemonte – Venetie			
Südtirol DOC - Riserva Mazon - J. Hofstätter			€60.00
Dogliani DOCG - San Luigi - Chionetti BIO	€6.50	€14.90	€28.00
Barbera Alba DOC - Vignota - Conterno Fantino	–	€16.20	€32.40
Barolo DOCG - Roncaglio - Chionetti	–	€25.00	€49.00
Valpolicella DOC - Classico Superiore - Zenato	–	€15.00	€28.50
Tuscany – Sicily			
Brunello di Montalcino DOCG - M. dè Frescobaldi	–	€28.00	€58.00
Chianti DOCG - Castiglioni - M. dè Frescobaldi	€6.00	€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
Coconut Panna Cotta with mango coulis	€7.90
Apple tarte Tatin and vanilla ice-cream	€8.30
Salted caramel Catalan cream	€8.50
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 arbose, 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

Strawberry coulis and vanilla ice cream	€8.70
Profiteroles and vanilla or pistachio ice cream	€9.20
Chocolate praline cube	€9.90

Limoncello frappé	€6.00
<i>to go with your dessert!</i>	

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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