

# LA NUOVA DOLCE VITA BAR / LOUNGE MENU

\$12

## BELLA SERA APERITIVI

SPRITZ FI AMALFI

LIMONCELLO, PROSECCO, MINERAL WATER, MINT LEAVES, LEMON SLICE

SPRITZ DEL SOLE

APEROL, PROSECCO, ORANGE WEDGE, CLUB SODA

NEGRONI SBAGLIATO

GIN, SWEET VERMOUTH, CAMPARI BITTERS, ORANGE SLICE

PICCANTE ITALIANO

ITALIAN VODKA, SPICY PEPERONCINO, MINT, MUDDLED FRESH LIME, GINGER BEER

OLD FASHIONED SFUMATO

SMOKED ANGELS ENVY BOURBON, FABRI CHERRIES, ORANGE BITTERS

*Available Sunday – Thursday  
4:30pm – 6:30 pm*

*Girasole*  
restaurant & lounge



## SMALL PLATES

### FIORITURA DI AFFETTATI \$10

SELECTION OF THREE CURED GOURMET ITALIAN MEATS, SERVED WITH PICKLED VEGETABLES

### FORMAGGI \$10

SELECTION OF THREE GOURMET ITALIAN CHEESES, GARNISHED WITH AGED BALSAMIC, HONEY, MARMALADE

### OLIVE \$7

MIXED OLIVES SEASONED IN EVOO AND HERBS, HOMEMADE FOCACCIA BREAD

### TORTINO \$8

BAKED MASHED POTATOES, MORTADELLA, MOZZARELLA, TRUFFLE CREMA

### MELANZANE E ZUCCHINE \$10

BAKED EGGPLANT, ZUCCHINI, MOZZARELLA, BASIL PESTO, TOMATO SAUCE

### FRITTURA DI CALAMARI \$12

LIGHTLY FRIED CALAMARI

### TUNA TARTAR \$14

BIG EYE TUNA, PINE NUTS, MINT, AVOCADO, GINGER, SPICY MAYO

### BURRATINA \$12

CREAMY MOZZARELLA PUGLIESE, GRAPE TOMATOES, ROASTED BEETS, BALSAMIC REDUCTION

### CAPRESE \$12

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BASIL PESTO, GARLIC, EVOO

### ARANCINI \$7

SAFFRON RICE CROQUETTE, GROUND BEEF, GREEN PEAS, PROVOLONE, PEPPERONCINO SALSA

### PIZZA MARGHERITA \$12

TOMATOES, MOZZARELLA, BASIL

### PIZZA ROMANA \$10

SMOKED BURRATA, TOMATOES, CULATELLO

### POLPETTINA \$14

WAGYÙ BEEF MEATBALL, RICOTTA, TOMATO SAUCE, BASIL PESTO

### SPAGHETTI CACIO E PEPE \$12

PECORINO AND PARMIGIANO CHEESE, BLACK PEPPER

### GNOCCHI \$12

CREAMY STRACCIATELLA, HEIRLOOM CHERRY TOMATO, BASIL LEAF

### RIGATONI \$12

SPICY VODKA SAUCE, PARMIGIANO CREMA

AVAILABLE SUNDAY – THURSDAY

4:30PM – 6:30 PM

