



Dolce Italia

Savor Sarasota



Pick 3 Menu

June 1-30th | 3 Courses | \$45

Gluten-free penne available to substitute for pasta dishes



Appetizers

Napoletan Eggplant

Our signature appetizer - tender chopped eggplant sauteed with crushed plum tomato sauce and basil, crowned with ricotta and parmesan

Shrimp Aragonese

Shrimp sauteed in olive oil with crushed plum tomato, roasted red peppers, basil, capers, garlic, finished with lemon juice

Mozzarella with Truffle Figs

Slices of mozzarella served with figs marinated in truffle and honey on top over arugula with shaved parmesan

Fried Ricotta

Blend of ricotta, mozzarella, spinach, sausage, breaded and fried, served on salsa rosa (pink sauce)

Dessert

Tiramisu al Caffè (classic tiramisu)

Espresso and liqueur soaked ladyfingers layered with mascarpone custard

Limoncello Cake

Layers of lemon cake and a limoncello mascarpone buttercream

Tiramisu alla Mandorla (almond tiramisu)

Almond liqueur soaked ladyfingers with mascarpone custard topped with chopped almonds

Salted Caramel Gelato

Served with cookie crumble and whip cream

Main Course

Trenne Dolce Italia

Our signature dish - triangle tube pasta with creamy tomato sauce with mozzarella, mushrooms, and parmesan (may add sausage or meatballs)

Tagliatelle Truffle Carbonara with Shrimp

Fresh pasta with sauce of egg yolk, white truffle crema, black pepper served with sauteed shrimp, pancetta, peas, parmesan

Fettuccine al Pesto Crema

Homemade pasta with blended basil, garlic, pine nuts, olive oil cooked in the pan with cream and crumbled sausage, served on a bed of thickened marinara, topped with parmesan.

Pappardelle Di Maria

Homemade pasta with crushed plum tomato sauce and basil with crumbled sausage and served on a bed of eggplant puree

Chicken Parmigiana

Chicken breast scallopini breaded, fried, then baked with marinara and mozzarella, served on a bed of homemade angel hair

Red Snapper Piccata

Filet of red snapper cooked in the pan with white wine, lemon, butter, and caper, served with a side of homemade angel hair in piccata sauce