Dolce Italia

FAMILY OWNED ITALIAN RESTAURANT

Est 2010

'La nostra casa è la vostra casa'

Our home is your home

We are proud to have the same core staff for almost a decade and believe that is a testament to the feeling of family that extends to our guests. We appreciate all of our customers, loyal clientele and new guests alike, and we look to continue on the story of Dolce Italia. Our goal is to be your favorite Italian restaurant and to provide a consistently excellent experience.

Tiziana Di Costanzo - *Fondatrice*

Tiziana comes from Ischia, an island in the gulf of Napoli. She opened Dolce Italia *(Sweet Italy)* in 2010, originally as a bakery. She started to offer pasta dishes in the evening and found out her customers loved her family recipes. Dolce Italia Restaurant was born. She worked hard for many years to build Dolce Italia into one of Sarasota's top rated Italian restaurants. She assembled a staff that persists to this day. Tiziana's father, Ceppo Matto, came to the United States to do the Castle Aragonese art on the wall, the most famous landmark of Ischia.

Matthew - *Owner*

Matthew started working for Tiziana as a waiter in 2014. His Italian roots come from his maternal grandparents with a grandfather who left Sicily when he was 11 to immigrate through Ellis Island into the United States, and grandmother with direct roots to Napoli and Sienna. Sundays were all about family dinners. He started working in restaurants at the age of 12 washing dishes and bussing tables. His career took him to many Italian eateries and eventually he fell in love with Dolce Italia. Tiziana infused a passion for genuine hospitality and a high standard of simple Italian cooking. When Tiziana was ready to step out of the day to day operations of the restaurant to spend more time with her five grandchildren, Matthew stepped in as the owner in 2022 and strives to maintain attention to all the fine details that have made Dolce Italia a success! Matthew loves spending time with his wife Lea and his daughter Myla Marie.

Patrick - *Operations Manager*

Patrick comes from the outer banks of North Carolina and grew up working in the restaurant industry. Originally a cook, he worked in Italian restaurants learning the finer points of the cuisine. He started as a waiter in Dolce Italia around the same time as Matthew. When Matthew took over the restaurant he collaborated with Patrick to help run the front of the house as well as make an impact on the operations and menu. Patrick loves sailing, music, and is a proud father to his son Ellis.

Maria & Roberto - *Capocuochi*

Maria started as an assistant to Tiziana in the beginning of the restaurant. She worked for many years prepping the ingredients and learning the recipes before taking over full time cooking duties in 2017. Around that time she brought in her brother Roberto and taught him everything she knew. They both have mastered Tiziana's methods as well as come up with their own inventive recipes. They bake our homemade bread and work tirelessly as our capocuochi to provide consistently excellent food.

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Antipasti - Appetizers (shareable plates)

Napoletan Eggplant - 19

Our signature appetizer and family recipe. Chopped eggplant cooked to a tender texture and sautéed with crushed plum tomato sauce, basil, topped with warm ricotta and parmesan.
(Can be made into a pasta entree over pappardelle - 25)

Shrimp Aragonese - 22

Unique family recipe. Shrimp sautéed in olive oil with crushed plum tomato, roasted red peppers, basil, garlic, capers, and finished with lemon juice.

Fried Ricotta - 16

Two spheres of whipped ricotta with mozzarella, spinach, crumbled sausage, breaded and fried and served on a bed of salsa rosa 'pink sauce'.

Burrata - 20

Ball of mozzarella with creamy center served with arugula, sliced tomato, and shaved parmesan.

Caprese - 15

Slices of mozzarella and tomato with basil and oregano.

Melanzane alla Parmigiana - 15

Sliced eggplant sautéed in olive oil and served with marinara, mozzarella, and parmesan.

Mussels Posillipo - 21

Mussels sautéed in white wine, olive oil, tomato sauce, and garlic *(red seafood sauce)*.

Prosciutto Parma - 16

Plate of sliced prosciutto served with mozzarella and shaved parmesan.

Roasted Red Peppers - 13

Roasted red peppers in olive oil with caper, garlic, basil, lemon juice and oregano. Served on a bed of arugula and chopped mozzarella.

Insalate - Salads

(Salads served with extra virgin olive oil and balsamic vinegar on the side)

Pomodori - 12

Chopped romaine, bleu cheese crumbles, sliced tomato, crouton, red onion.

Mista -9

Spring mix with two whole Castelvetrano olives, shredded carrot, sliced tomato.

Arugula - 11

Arugula with sliced cherry tomato and shaved parmesan.

Spinaci - 11

Spinach with goat cheese, sliced tomato, and red onion.

Cesare - 11

Chopped romaine, grated parmesan, croutons, caesar dressing.

Add imported white anchovies - 3

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Signature Specialties

Trenne Dolce Italia - 26

Our house specialty! Triangle tube pasta with creamy crushed plum tomato sauce, mozzarella, chopped mushrooms, and parmesan. *Add crumbled sausage 7 / Add meatballs 9*

Linguine Seafood 'Frutti di Mare' - 36

Shrimp, mussels, clams, calamari, diced grouper with a Napoletan red seafood sauce of olive oil, crushed plum tomato, white wine, garlic, crushed red pepper.
**Can be made 'white' without crushed plum tomato.*

Pappardelle Di Maria - 29

Unique recipe - pasta with crushed plum tomato pomodoro sauce with basil, crumbled sausage, topped with parmesan and served on a bed of eggplant puree (baked eggplant pureed with olive oil, parmesan and basil).

Fettuccine al Pesto Crema - 29

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

Gluten free penne available to substitute upon request

Substitute homemade pasta (pappardelle, angel hair, fettuccine) - 5

Add to any pasta dish:

Crumbled Sausage 7, Chicken 7, Shrimp 9
Two Meatballs 9 - on pasta or as a side with marinara

Stuffed Gnocchi alla Bolognese - 28

Potato/flour gnocchi stuffed with four cheeses (ricotta, romano, provolone, asiago) and served with bolognese, a slow cooked tomato sauce with ground beef, red wine, minced carrot, onion and celery, topped with a drizzle of gorgonzola cream.

Angel Hair with Shrimp & Pancetta - 30

Shrimp sautéed in white wine, olive oil, garlic, basil, onion, cherry tomato, roasted red pepper and a touch of cream, topped with pancetta.

Fettuccine Primavera with Shrimp - 29

Spinach, onion, mushroom, roasted red pepper, and eggplant 'aglio olio' sautéed in olive oil and garlic with shrimp.

Spaghetti alla Puttanesca - 22

Crushed plum tomato, olive oil, garlic, capers, black olives, basil. *Add imported white anchovies 3*

Lasagna Emiliana - 25
Layered flat pasta with bolognese, mozzarella, bechamel, marinara, parmesan.
(Please allow 30 minutes for cook time)

Gnocchi di Patate alla Sorrentina - 23
Potato/flour gnocchi with marinara, mozzarella, parmesan.

Gnocchi di Patate ai Quattro Formaggi - 23
Potato/flour gnocchi in cream sauce made with mozzarella, parmesan, provolone, gorgonzola.
Dolce favorite - Add crumbled sausage 7

Spaghetti with Meatballs - 25
Marinara with two meatballs (beef/pork/veal blend).

Linguine with Shrimp - 24
Sautéed shrimp in a red seafood sauce: marinara, white wine, olive oil, garlic.
Can be made 'white' (olive oil, white wine, garlic) upon request.

Fettuccine Alfredo - 19
Cream, butter, mozzarella and parmesan.

Chicken Scallopini Piccata - 26
Pounded chicken lightly floured (not breaded) and cooked in the pan with white wine, lemon, butter, and caper. Served with a side of homemade angel hair in piccata sauce.

Chicken Scallopini Marsala - 26
Pounded chicken lightly floured (not breaded) and cooked in the pan with Marsala wine, beef broth, butter, and mushrooms. Light and savory. Served with a side of homemade fettuccine in Marsala sauce.

Chicken Parmigiana - 28
Pounded chicken breaded and fried, finished in the oven with mozzarella and marinara, served on a bed of homemade angel hair.

Red Snapper filet -30
Lightly floured *(not breaded)*, cooked in your choice of pan made sauce:

Piccata - White wine, butter, lemon, capers
Pizzaiola - Crushed plum tomato, olive oil, garlic, oregano
Puttanesca - Crushed plum tomato, olive oil, garlic, black olives, capers, basil
served with side of homemade angel hair in the same sauce, may substitute sautéed spinach in garlic and oil