

Carne

Served with house salad and choice of spaghetti or mostaccioli

BISTECCA DI MANZA ALLA GRIGLIA 16 oz. New York strip steak, char-broiled	\$46.50
COSTOLETTE DI MAIALE Char-broiled pork chops	\$36.50
prepared vesuvio style-add \$2.00	
FILETTO DI MANZO ALLA GRIGLIA 10 oz. filet mignon, char-broiled, au jus	\$46.50
BISTECCA DI MANZO ALLA VESUVIO 16 oz. New York strip steak sautéed in olive oil, garlic, wine and spices with potatoes	\$48.50

Pesce

Served with house salad

SCAMPI ALLA DIAVLO Shrimp sautéed in spicy red sauce over capellini	\$27.95
SCAMPI "VILLA SASSI" Large shrimp sautéed with garlic, wine, and butter over capellini.....	\$27.95
PESCE FRESCO DEL GIORNO Fresh fish of the day, choice of mostaccioli or spaghetti	Market Price
FILETTI DI PESCE ARANCIONE Sautéed New Zealand Orange Roughy with lemon, capers, wine, butter, choice of mostaccioli or spaghetti	\$27.95
GAMBERI CON GNOCCHI GIOVANNI Sautéed shrimp with potato gnocchi, tomatoes, basil, goat cheese cream	\$27.95

Side orders

SAUTEED BROCCOLI	\$6.25
MEATBALLS (2)	\$7.50
SAUSAGE	\$6.95
SPAGHETTI WITH MARINARA	\$5.95
SPAGHETTI WITH MEAT SAUCE	\$6.25
MOSTACCIOLI WITH MARINARA	\$5.95
MOSTACCIOLI WITH MEAT SAUCE	\$6.25
VESUVIO POTATOES	\$6.25
SAUTEED SPINACH	\$6.95

Dolce e Caffè

TIRAMISU	\$8.95
FRESH CANNOLI	\$6.95



La Dolce Vita
of Lemont

Italian Ristorante

107 Stephen Street
Lemont, IL. 60439
630-257-9111

Antipasti

CALAMARI FRITTI Tender squid, lightly floured and fried	\$17.50
BRUSCHETTA Toasted Italian bread topped with diced tomatoes, garlic, basil, and olive oil	\$11.95
ZUPPA DI COZZE Mussels in red sauce or steamed in garlic, tomatoes, and spices	\$16.95
POLENTA BOLOGNESE AL FORNO Baked with meat sauce and cheese	\$11.95
PIZZETA Flat bread with roasted tomatoes, sausage, ricotta and goat cheese	\$13.95
CROSTINI DI BURRATA Toasted crostini topped with burrata cheese, roasted peppers, basil, balsamic glaze	\$14.95
VONGOLE AL FORNO Half dozen baked clams with seasoned bread crumbs	\$15.50
PEPE FARCITE Baked stuffed pepper with sausage risotto, fresh mozzarella and parmesan....	\$13.95
SCAMPI FRANCESE Shrimp sautéed in egg batter with white wine, lemon and butter	\$17.95
BURRATA E POMODORI Burrata cheese, tomatoes, pesto, olive oil, balsamic glaze	\$14.95

Insalate e Zuppa

INSALATA CUNEO Wedge salad with tomatoes, red onion, crumbled blue cheese, pancetta and blue cheese dressing	\$13.50
INSALATE DI BROCCOLI Fresh broccoli, red onions, red pepper, gorgonzola cheese	\$12.95
INSALATE DI CESARE Classic Caesar Salad	\$12.95
HOUSE SALAD	\$5.95
ZUPPA BOWL OF SOUP	\$6.95

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Pasta e Risotto

Served with house salad

SPAGHETTI, MOSTACCIOLI OR LINGUINE

With marinara sauce\$15.95
With meat sauce\$16.95

CAVATELLI AL FORNO

Baked with ricotta cheese
with marinara sauce\$19.95
with meat sauce\$20.95

RAVIOLI

Cheese ravioli with marinara sauce\$17.95
Meat ravioli with marinara sauce\$18.95
(meat sauce, add \$1.00)

SPAGHETTI CON AGLIO E OLIO

With olive oil and garlic\$15.95
Add anchovies\$17.95

CAVATELLI ALLA BETOLLA

Cavatelli in a plum tomato, cream, and vodka sauce\$19.95

RIGATONI ALLA ANTHONY

Rigatoni pasta with artichoke hearts, spinach, onions, and plum tomatoes\$19.95

LINGUINE CON SCAMPI E BROCCOLI

Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine\$26.95

GNOCCHI CON SALSICCIA

Crumbled sausage, mushroom, peas, onions, plum tomato in white wine\$21.95

CAPELLINI DEL ANGELINA

Very fine pasta with plum tomato and basil sauce\$16.95

FETTUCINE ALFREDO

Classic cheese and cream sauce\$19.95
(with grilled chicken, add \$8.25)

LINGUINE DEL MARE

Shrimp, clams, calamari, mussels in white wine with plum tomato\$34.50

RAVIOLI SALSICCIA E BROCCOLINI

Stuffed pasta with sausage and broccolini in a roasted garlic cream sauce
with roasted peppers and basil\$22.50

LINGUINE CON VONGOLE

Pasta with littleneck clams, red or white sauce\$25.50

PENNE CON RICOTTA AND SPINACH

Creamy ricotta, spinach, four cheeses topped with a touch of marinara\$18.95

RISOTTO BOLOGNESE

Arborio rice with meat sauce, mushrooms, and cheese\$19.95

House Specialties

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MELANZANE AL FORNO

Eggplant baked in rich tomato sauce with cheese\$21.95

FILETTO DI MANZO PORTOBELLO

Sautéed beef tenderloin medallions, Portobello mushrooms,
artichoke hearts, sweet peppers in a red wine sauce\$36.95

SALSICCIA E PEPPERONI

Sautéed sausage and peppers white wine, garlic and spices\$22.95

COSTOLETTE DI MIALE NAPOLETANO

Pork chops sautéed with sweet peppers, onions, tomatoes and white wine\$36.95

Pollo

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PETTO DI POLLO ALLA GRIGLIA

Grilled breast of chicken with roasted vegetables,
sautéed spinach, balsamic glaze\$28.95

PETTO DI POLLO MARSALA

Breast of chicken sautéed with Marsala wine and mushroom\$26.95

PETTO DI POLLO PORTOBELLO

Breast of chicken sautéed with Portobello mushrooms, plum tomato,
rosemary, red wine with Portobello mushroom ravioli\$28.95

PETTO DI POLLO ALLA FRANCESE

Breast of chicken in egg batter with lemon, wine, and butter\$26.95

POLLO AL VESUVIO

Half chicken, olive oil, garlic, wine and spices served with vesuvio potatoes\$25.95

PETTO DI POLLO ALLA PARMIGIANA

Breast of chicken, lightly breaded, baked with tomato sauce and cheese\$27.95

Vitello

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SCALLOPINE ALLA MARSALA

Veal sautéed with mushrooms in Marsala wine\$29.95

SCALLOPINE ALLA PARMIGIANA

Veal breaded and baked with a rich tomato sauce and cheese\$30.95

SCALLOPINE CARCIOFO

Veal sautéed with artichoke hearts, lemon, capers, pine nuts, white wine\$30.95

SCALLOPINE ALLA PICCANTE

Veal sautéed with lemon, capers, tomato, white wine\$29.95

SCALLOPINE ALLA LIMONE

Veal sautéed in white wine, lemon, and butter\$29.95