

La Dolce Vita
"The Sweet Life"

**Authentic Italian and Mediterranean fusion cuisine
in a casual, but elegant atmosphere.**

Nestled in the heart of Historic Downtown Oxnard,
at Heritage Square, La Dolce Vita
offers the best in fine Italian cuisine.

As a family owned and operated restaurant, our staff
is dedicated to providing you with a combination
of exquisite food and impeccable service to create
the perfect dining experience.

Dine-In • Takeout • Catering On or Off-Site
Gourmet Burgers and Craft Beers
Cooking Classes • Specialty Dinners
Cookbook: Recipes for Living the Sweet Life



In the LDV Lounge

Entertainment Friday and Saturday

Happy Hour Daily from 4pm

Wine Tastings • Tequila Tastings • Full Bar

Winemakers and Farm-to-Table Dinners

Tea Parties • Summer Concerts



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MENU

Antipasti - Tapas \$5 - \$14

Pale Ale Steamed Mussels
Made with ale, garlic olive oil and chili flakes

Whole Artichoke
*Pilsner beer-steamed, finished on the grill
and served with garlic aioli or drawn butter*

Calamari
Crispy fried with chipotle aioli dipping sauce

Pumpkin Ravioli
Topped with Gorgonzola cream sauce, sage and walnuts

Antipasto
*Assorted Italian meats and cheese, marinated vegetables,
olives and crumbled Gorgonzola drizzled with basil oil
and balsamic reduction*

Arancini
Cheese-filled risotto ball, crispy fried atop marinara

Crispy Chicken Strips • Deviled Eggs

Fried Green Beans • Fried Zucchini

Panko-Encrusted Onion Rings • Crispy Fries

Garlic Parmesan Fries • Southern Fried Wings

Zuppa \$5 - \$6

Minestrone • Grilled Onion Chowder
Soup of the Day

*Daily & Seasonal Specials including
Lamb Shanks, Osso Buco and More*

Call for Today's Specials (805) 486-6878

Insalata \$7 - \$16

Insalata di Casa
House balsamic, roasted beets, goat cheese and hazelnuts

The Kitchen Wedge
*Iceberg lettuce with blue cheese, fresh croutons, pieces of
applewood smoked bacon and house bleu cheese dressing*

Insalata di Spinachi
*Baby spinach with house raspberry vinaigrette,
mandarin oranges, candied walnuts and Gorgonzola*

The Kitchen Chicken Cobb Salad
*Our take on the classic - baby greens, hard-cooked
egg, bleu cheese, green onion, grape tomato, applewood
smoked bacon, sliced mushroom, grilled chicken
and shredded carrot*

Insalata Caprese
*Bufala mozzarella, Roma tomatoes, basil,
basil oil and aged balsamic*

Ahi
*Seared sesame ahi on baby greens with citrus vinaigrette
with green onions, sesame seeds and sliced almonds*

Burgers and Sandwiches \$12 - \$14 *Served with fries*

The Kitchen Burger
*Sirloin beef burger topped with bleu cheese,
applewood smoked beer-cooked bacon, our spicy BBQ
sauce and onion ring*

Lamb Burger
*Lamb and ground beef, with herbs, spices
and our red pepper relish*

The Belly
*Our pork 70/30 patty with sirloin and pork belly,
topped with smoked provolone, fried egg
and arugula with garlic aioli*

Classic Burger

Cheese, 1000 island, lettuce, onion, pickle

Premium Burger Add-Ons

Applewood smoked bacon, fried egg, beef chili, mushrooms, spinach, onion ring, sliced pit ham, mac & cheese

Grilled Cheese & Bacon

Smoked mozzarella, DBA-cooked applewood smoked bacon and tomato with basil on our house roll

The Cuban

Pulled pork, sliced pit ham, Swiss cheese, garlic aioli and pickles on our own bread, grilled to perfection

Italian Grinder

With Italian meats, provolone and Italian dressing

Tri-Tip Sandwich

With chipotle aioli, cheddar, lettuce and tomato

Asian Chicken Wrap

Chicken, Napa cabbage, mandarin oranges, toasted almonds, vegetables, green onion and a ginger honey dressing

Pasta and Risotto \$11 - \$25

Linguine Bolognese

Our sausage and beef Bolognese with marinara, finished with cream over linguine, topped with Parmesan

Meat-Filled Lasagna

Our hearty meat and ricotta-filled lasagna

Linguine with White Clam Sauce

Shrimp Scampi

Jumbo shrimp sautéed with garlic and butter in white wine tossed with capellini

Seafood Risotto or Seafood Linguine

Risotto or linguine with scallops, clam, mussels and shrimp in a light broth

Grilled Vegetable Ravioli

Goat cheese and vegetable-stuffed ravioli with caramelized shallots, roasted garlic, white wine, fresh tomato sauce

Pasta Alfredo

Available with chicken or shrimp

Gnocchi

Tender potato dumplings tossed with chicken, squash, red peppers in a garlic cream sauce

Piatti \$14 - \$28

Chicken Marsala

Our mushroom Marsala cream sauce over capellini with Italian veggies

Chicken Piccata

Sautéed chicken breast cooked in caper, lemon wine sauce served atop linguine with vegetable of the day

Pork Loin

Stuffed with Gorgonzola and served atop roasted garlic mashed potatoes, drizzled with fig port wine reduction and aged balsamic with steamed asparagus spears

Steak of the Day

Over garlic mashed potatoes and vegetables di giorno

Fish of the Day

Roasted Salmon

Served atop jasmine rice with honey Dijon glaze and pomegranate reduction then topped with tobiko caviar

Seared Ahi

Served rare over jasmine rice with vegetables

Portobello Florentine

Marinated portobello mushroom stuffed with sautéed spinach, mushroom and pancetta, then topped with Gruyère, served with capellini, drizzled with a Marsala cream sauce

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