

*A little of Italy
in Kathmandu...*



☆☆☆
La dolce vita ★
ristorante · bar italiano

since 1986

Thamel, POB 9315 Kathmandu, Nepal
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Buon appetito

Antipasti

Italian Nachos 320 ^{Veg}
Crispy cheesy bites with Arrabiata salsa

Provençal Tiger Prawns 775
Semolina coated fried prawns with
Provençal tomato salsa and mushroom

Crocchette di Pollo 530
Homemade chicken nuggets, onion rings, fries,
crudités & green garlic sauce

Bruschetta Platter 530
Fresh tomato salsa, mascarpone spread and
mushrooms, prosciutto di parma,
fig jam & parmesan

Crostini Misti 350 ^{Veg}
Marinated grilled eggplant and zucchini with
homemade tomato jam, marinated olives and
sautéed mushroom with mascarpone, grilled
artichoke and semi-dried cherry tomatoes with
pesto & garlic herbs flavors.

Italian Salumi &
Formaggie Board 1150
(Three types of cheese &
three types of cold cut & condiment)
Prosciutto di Parma, pepperoni, smoked chicken
and parmesan, yak and blue cheese served with
crudités, fig jam, horseradish cream &
condiments

Soups & Salads

Fungi di Cappuccino 320 ^{Veg}
Wild mushroom, cream, cinnamon & croutons

Minestrone alla Toscana 300 ^{Veg}
Fresh veggies, herbs & parmesan cheese

Insalata di Quinoa 400 ^{Veg}
Quinoa, celery, carrot, rocket leaf,
fresh bocconcini, cherry tomato

Insalata de Caprese 400 ^{Veg}
Fresh tomato, fresh bocconcini, mascarpone
cheese, basil pesto, balsamic

Italian Misto Salad 350
Assorted fresh garden salads with
lemon & olive oil dressing

with boiled egg 375 ^{Veg}
with smoked chicken 450

Pasta & Risotto

Spaghetti Pomodoro 500 ^{Veg}
Freshly blend tomato, basil & parmesan

Penne Bolognese 650
Red meat sauce, fresh herbs & parmesan

Spaghetti Aglio Olio 485 ^{Veg}
Garlic sauce, chili flakes, fresh parsley,
olive oil & parmesan

Penne Alfredo 650 ^{Veg}
Cream, butter, nutmeg & parmesan

Spaghetti Carbonara 600
Cream, butter, egg yolk, bacon & parmesan

Penne al Polo 650
Mildly spicy chicken with tomato
brandy sauce & chili flakes

Lasagna ^{veg} / non veg 600 / 700
Homemade layered pasta with vegetables
or meat in tomato & béchamel sauce

Cannelloni al Forno 600 ^{Veg}
Homemade fresh cannelloni stuffed with
spinach & cottage cheese

Potato Gnocchi 500 ^{Veg}
Homemade fresh gnocchi with blue cheese fondue,
caramelize carrot, spinach & pistachio

Salmon & Prawn Ravioli 775
Fresh salmon, prawns, basil, fresh coriander,
lemon, caramelized carrot, asparagus, chives,
cream, parmesan & hollandaise sauce

Mushroom Tortellini 525 ^{Veg}
Homemade tortellini stuffed with mushroom,
garlic, fresh herbs, olive oil, butter, and nutmeg,
chives, cream & parmesan, mushroom veloute

Risotto Primavera al Fungi 575 ^{Veg}
Fresh veggies, mushroom, white wine, cream,
butter, parmesan

Risotto de Polo 585
Creamy risotto, supreme of chicken & garnish

Secondi

• Main Courses •

Baby Chicken 675
Slow cooked baby chicken prime cuts with cauliflower
puree, assorted veggies & mushroom sauce

Sirloin Steak 1850
Grilled sirloin steak with truffle oil mashed potato,
asparagus, caramelized carrot, shallot & creamy
pepper sauce

Lamb Chop 1875
Grilled lamb chop with truffle mashed potato,
veggies, caramelized carrot, shallot & rosemary jus.

Pork Chop 950
Grilled pork chop with creamy basil polenta,
assorted veggies, caramelized apple & bbq sauce

Creamy Dory 650
Pan fried basa fillet with cauliflower puree, caramelized
carrot, asparagus & lemon infused creamy butter

Quiche all'Italiana 575 ^{Veg}
Quiche stuffed with vegetables, yak cheese,
cream & herbs

Side Orders

Garlic Bread 240
Sautéed Mushrooms 350
Truffle Oil Mash Potato 270
Dolce Fries 265
(Truffle oil & parmesan cheese)

Pizze

• 12 inch/30 cm Pizza •

Margherita 550 ^{Veg}
Tomato, mozzarella & basil

Funghi 700 ^{Veg}
Tomato, mozzarella & mushroom

Salami / Prosciutto 720
Tomato, mozzarella & salami /ham

Prosciutto and Funghi 750
Tomato, mozzarella, ham & mushroom

Capriciosa 750
Tomato, mozzarella, ham, mushroom,
artichoke & olives

Ortolana 675 ^{Veg}
Tomato, mozzarella & grilled veggies

Quattro Formaggie 750 ^{Veg}
Tomato, mozzarella & four cheeses

Pepperoni 750
Tomato, mozzarella & pepperoni

Hawaiian 720
Tomato, mozzarella, ham & pineapple

Al Pollo 750
Tomato, caramelize onion, mozzarella, smoked
chicken & jalapeno

Make Your Own Pizza 700 / 770
Four toppings ^{veg} / non veg
(Except pepperoni, salmon & imported cheese)

Extra Toppings

• for Pizza •

Garlic/Tomato/Onion/
Capsicum/Sundried Tomato 95
Pesto/Pineapple/Spinach/
Capers/Grilled Vegetables/
Mozzarella/Black Olives/Jalapeno 190

Salami/Ham/Tuna Fish 195

Smoked Chicken 220

Mushroom/Goat Cheese/Bacon /
Pepperoni/Imported Cheese 285

Salmon 350

Dolci

• Deserts •

Brownie with Vanilla Ice-cream 325
American style fudge warm brownie

Classic Tiramisu 400
Rum and espresso flavored light mascarpone
cheese layered with spoon biscuit

Homemade Cassata 300
Ice-cream flavored with basil, dark chocolate &
dried fruits & nuts

Chocolate Torte 280
Soft & creamy dark chocolate cake

Café Affagato 265
Vanilla ice-cream topped with espresso

10% service charge and

Beverages

Seasonal Fresh Fruit Juice 275

Chilled Canned Juice 155

Coke / Fanta / Sprite 125

Mineral Water 120

Perrier Sparkling Water 330 ml 350

Plain Soda 95

Fresh Lemon Soda 115

Tonic Water / Ginger Ale 250

Coke Zero 500ml 225

Sweet/Banana Lassi 200

Iced Tea 175

Hot Lemon with Honey 175

Italian Hot Chocolate 200

Herbal / Earl Grey / Darjeeling Tea 130



• illy Coffee •

Caldo - Hot

Espresso/Doppio 160/195

Espresso Macchiato 180

Cappuccino Original 225

Caffè Latte 225

Caffè Mocha 250

Americano 175

Caffè Corretto 370

Espresso coffee laced with Grappa

Espresso Freddo 250

Chilled iced espresso

Freddo Cappuccino 275

Chilled iced cappuccino

Frappè al Caffè 275

Blended Coffee & ice cream

Mocha Freddo 275

Chocolaty chilled coffee

Beers

Carlsberg 650ml 600

Sommersby
Apple Cider 250ml 175

Tuborg/San Miguel
Gorkha 650ml 575

Asahi 330ml 480

Mexican Corona 330ml 625

Belgium Leffe 330ml 575

Mocktails

Dolce Booster 225
Banana, mango & milk

Shirley Spelling 250
Soda with fresh organic orange juice

Virgin Mojito 300
Fresh mint, lemon, sugar syrup & soda

Red Label / Vat 69 / Jameson 290

Cocktails

• Made with Imported Spirits •

Long Island Iced Tea 675
Tequila, white rum, vodka, gin triple sec,
lime juice topped with coca-cola

Margarita 595
Tequila, triple sec & lemon juice
with crushed ice

Negroni 570
Martini Rosso, Campari & Gin

Cucumbaracha 595
Vodka with a combination of ginger,
cucumber & crushed ice

Singapore Sling 595
Gin, cherry liqueur & pineapple juice

Spicy Vita 550
Tequila based cocktail with spicy notes
from jalapeños

Godfather 550
Duo mixed drink of scotch, whiskey & amaretto

Mojito 550
White rum, lemon juice, crushed mint
with crushed ice

Dolce Harvey 650
Flavored with Galliano, milk dusted with choco
powder

Blue Hawaiian 450
Rum, pineapple juice & blue curcao

Imported Spirits

• 30 ml •

Campari/Sherry
Cinzano/Martini 275
(Sweet, Dry or Bianco)

Red Label/Vat 69

Jameson 290

Glenfiddich 420

Black Label 365

Chivas Regal 365

Jack Daniel's 365

Remy Martin 560

Napoleon 300

Gilbey's 285

Beefeater Gordon's 285

Smirnoff Absolut Vodka 280

Bacardi Capt. Morgan Rum 260

Tia Maria/Triple Sec/Kahlua
Bailey's/Drambuie/Sambuca
Amaretto/Galliano Liqueur 370

Grappa 320

Tequila Shot 300

Local Spirits

• 60 ml •

Whisky / Brandy / Gin
Dark Rum / Vodka 275

Old Durbar
Regular / Black
300 / 350

House Wine

House Wine:

By Glass: 520 /

Full Bottle 2500

Sparkling Wine

• 750 ml •

Prosecco Treviso - Follador 3800

Rich and full with flowery nuances of almond & ripe fruits.
In the palate, it is supple, harmonious & savory

White Wines

Sauvignon Blanc - Cassilero Del Diablo 2700

Gentle, with crisp acidity and flavors of Peach with hints of gooseberry & tropical fruit

Chardonnay - Yellow Tail 2500

Vibrant, flavorsome, fresh and easy to drink with flavors of peach melon & a touch of vanilla

Moscato - Yellow Tail 2500

Zingy, refreshing and easy to drink with flavors of passion fruit & melon

Pinot Grigio - Jacob's Creek 2200

Fresh and zesty with sweet apples & tart lemons with
flavors of hints of lemon citrus combines with fresh cut pears

Red Wines

Valpolicella Superiore 4200

Fresh with clear notes of cherry & currants.

Chianti - Castello D' Albola 4000

Distinct tangy quality on the palate & rich fruit on the nose, with evolved tones of fruit & dried flowers

Primitivo - Donna Marzia 3800

Pleasant, harmonious flavor with hints of blackberry, dark chocolate & nuances of warm spices

Pinot Noir - Terre De Perret 3200

Intense ruby red and cherry in color with very refreshing and flattering,
gentle pepper hints & milk chocolate. On the palate it is juicy, fruity, supple & very light

Merlot - Cassilero Del Diablo 3000

Smooth wine with aromas of blackberries, strawberries,
raspberries complemented by notes of chocolate, vanilla & blackcurrants

Malbec - Terra Argenta Lucia 2800

Medium bodied, dry red wine with strong impressions of dark fruits on the nose & palate

Cabernet Sauvignon - Jacobs Creek 2200

Structured yet generous wine with fresh berry flavors & soft tannins

Shiraz - Yellow Tail 2150

Vibrant smooth and easy to drink with flavors of red berries, spice & liquorices

Corkage charge Per Bottle Rs.1200 wine

Rs. 2000 whiskey/vodka/gin/cognac

10% Service Charge and 13% VAT extra on every Items.