

DOLCE

ITALIAN



antipasti

ARUGULA SALAD apples, montasio cheese, candied pecans, speck	14	FRITTO MISTO calamari, shrimp, vegetables, arrabbiata sauce	17
ROASTED BEETS & GOAT CHEESE string beans, pears, sherry vinaigrette	14	LITTLE GEM SALAD (with shrimp 19) cucumber, avocado, cherry tomato, corn, red radish	13
GRILLED OCTOPUS chickpeas, farro, pistachio vinaigrette	19	CARROT SOUP ginger, pumpkin seeds, tellicherry pepper	10
HEARTS OF ROMAINE caesar dressing, focaccia croutons, parmigiano	13	PROSCIUTTO & BURRATA vine ripe tomatoes, arugula	19
TUNA TARTARE* avocado, mediterranean salsa	19		
BEEF CARPACCIO* arugula salad, parmigiano, truffle aioli	17		
DOLCE MEATBALLS creamy polenta, parmigiano	16		
CAPRESE warm mozzarella, heirloom tomatoes, basil, aged balsamic	16		

ARTISANAL CURED MEAT & CHEESE 30

ITALIAN HAM PROSCIUTTO DI PARMA SPICY SALAMI	GRANA PADANO MONTASIO GOAT CHEESE
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SERVED WITH FOCACCINA & GIARDINIERA

pizze

MARGHERITA (with prosciutto 19) fior di latte, san marzano tomatoes	15
ZINGARA spicy salami, roasted peppers, onions, mozzarella	17
CONTADINA artichokes, mushrooms, eggplant, peppers	16
TARTUFATA bianca, speck, spicy salami, truffle oil	19
PRIMO AMORE burrata, arugula, cherry tomatoes, parmigiano	19
SUNDAY GRAVY meatballs, spicy salami	17
CAPRICCIOSA artichokes, mushrooms, black olives, italian ham	17

primi

CAVATELLI AL PESTO vegetable primavera, candied tomatoes, pinenuts	21
PAPPARDELLE ALLA BOLOGNESE braised beef, veal, pork ragu	24
RISOTTO AGLI ASPARAGI gulf shrimp, lemon crème fraîche	25
LINGUINE AI FRUTTI DI MARE shrimp, scallops, calamari, calabrian chili, seafood sauce	27
SPAGHETTI AL POMODORO (with meatballs 28) san marzano tomatoes, basil, parmigiano	19
LOBSTER RAVIOLI asparagus, mushroom, sauce armoricaine	27
RAVIOLI AL TARTUFO spinach & ricotta, montasio, preserved black truffles	23

secondi

BRANZINO FILLET ALL' ISOLANA sauteéd potatoes, onions, shrimp, spinach, palermo sauce	32	VEAL SCALOPPINE AI FUNGHI grilled asparagus, mushrooms, gnocchi alla romana	34
PAN SEARED SCALLOPS roasted cauliflower, raisins, snow peas, puttanesca sauce	35	MURRAY FARM CHICKEN baby peppers, charred broccolini, fingerlings	27
ROASTED SALMON carrots, endive, baby zucchini, orange, saffron sauce	29	8 OZ. BEEF FILLET braised leeks, asparagus, smashed fingerlings	44

VEAL MILANESE 34
breaded veal piccata, arugula & cherry tomatoes salad, shaved parmigiano

VEAL PARMIGIANA 39



contorni

WILTED SPINACH garlic & nutmeg	9	GREEN ASPARAGUS simply grilled	9
CHARRED BROCCOLINI peperoncino	9	FINGERLING POTATOES rosemary, sea salt	9
ROASTED VEGETABLES seasonal vegetables	9	EGGPLANT PARMIGIANA san marzano tomatoes, mozzarella	9

GLUTEN FREE PASTA OPTIONS
[spaghetti, tagliatelle, penne, spinach gnocchi, spinach ricotta ravioli]

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% service charge is added to every check.