

Small Plates

Soup Du Jour 7

Buffalo Mozzarella, marinated cherry tomato, herb pesto, crostini 18

Clams, herbed pesto broth, garlic baguette, lemon 19

Venison Carpaccio, seared venison loin, shaved mushroom, arugula, huckleberry, Parmigiano, extra virgin olive oil, Banyul's vinaigrette, black pepper 18

Insalata

Caprese, vine-ripe tomato, imported buffalo mozzarella, aged balsamic, micro basil, maldon sea salt 17

Arugula & Apple, pear, pecorino sardo, toasted pine nut, Banyul's vinaigrette 15

Maine Lobster & Beet, Chino Farms thinly sliced beet and fennel, frisee, baby greens, champagne vinaigrette 21

Filet Mignon 4 oz., mixed greens, frisee, tomato, avocado, blue cheese, Green Goddess 29

Salad Additions

Filet Mignon 4oz.	\$16
Atlantic Salmon 7 oz.	\$14
Jidori Free Range Chicken 4 oz.	\$7

SUNDAY BRUNCH 10:00am

Egg dishes are served
with Dolce's house potatoes

Poached Eggs, apple wood smoked bacon, vine-ripe tomato, hollandaise sauce 11

Dolce Benedict, San Daniele Prosciutto, white cheddar rosemary biscuit, poached eggs, vine-ripe tomato, hollandaise sauce 16

Short Rib Benedict, pickled onion, white cheddar rosemary biscuit, arugula, poached eggs, hollandaise sauce 16

Smoked Salmon Benedict, capers, white cheddar rosemary biscuit, vine-ripe tomato, avocado, poached eggs, hollandaise sauce 16

Frittata De Giorno 13

Greek Yogurt, Chino Farm's fruit, granola 9



Flat Breads

Margherita, crushed San Marzano tomatoes, mozzarella, basil 15 Add Prosciutto 6

Sausage Salumi, bacon, assorted salumi, sausage, San Marzano tomatoes, mozzarella cheese 19

Herbed Pesto, mozzarella cheese, goat cheese, heirloom tomatoes, torpedo onions 17
Add Chicken 5

Truffle Pancetta, Cacio di Bosco Tartufo, asparagus, pancetta, farm egg, mozzarella cheese, San Marzano tomatoes 19

Anaheim, Sausage, peppers, onions, fontina cheese, mozzarella, crushed San Marzano tomatoes 17

Short Rib, fontina cheese, mozzarella, pickled red onion, baby arugula, garlic cream, honey 18

Piatti

Cedar Salmon, Atlantic salmon, charred asparagus, lemon, saba 24

Cioppino, fresh seafood, spicy tomato broth, toasted herbed baguette, *limited availability* 30

Half-Chicken, seared under brick, roasted potatoes, butternut squash, farm egg, lemon picatta 26

Angry Style 27

PANINI

Served with your choice of Mixed Green Salad or Soup of the Day 16

BLTA, apple wood smoked bacon, lettuce, tomato, avocado, house aioli

Roasted Chicken, oven roasted tomatoes, apple wood smoked bacon, goat cheese, pesto aioli

Smoked Salmon, w/ avocado, tomato, lemon caper remoulade, arugula

Cheese Melt, mozzarella, havarti, tomato, artichoke & olive pesto, basil

We support local, sustainable practices, organic produce, and local farms. ALL of our food is made from scratch in-house. Sept 2015