

IN THE BEGINNING

Bruschetta Tradizionale 7

garlic-scented crostini, tomato, basil, olive oil

Butternut Squash Bisque 7

toasted pumpkin seeds, cinnamon crème fraiche

Carpaccio 10

marinated raw beef, arugula, parmigiano, balsamic

Jumbo Lump Crab Cake 14

tomato-leek fondue, lobster-saffron cream sauce, meyer lemon mache salad

Steamed Mussels 10

artichoke, spicy lobster-pesto broth

SALADS

Hollywood Chop 9

salami, mozzarella, avocado, balsamic

Caesar 10

julius never had it this good

Arugula 10

pear dressing, crisp prosciutto, gorgonzola

Bleu Cheese 10

iceberg lettuce, grape tomatoes, red onion, applewood smoked bacon, spiced pecans

HANDMADE GNOCCHI

Classic Italian 10

vodka-tomato cream sauce, ground homemade sausage

Dolce Signature 12

creamy mountain gorgonzola, fresh peas, sun-dried tomatoes

Crispy Crab and Ricotta 12
truffled sweet corn dipping sauce

EXECUTIVE CHEF KRIS CALLOWAY

A TASTE FOR ALL

(You're crazy if you don't order at least one of these)

Homemade Burrata Platter 10

burrata, prosciutto di san daniele, charred tomatoes

Ultimate Bruschetta 10

homemade truffle burrata, warm mushroom ragout

Fresh & Crispy 11

crisp calamari, baby scallops, shrimp, zucchini

Tuna Tartar 12

chile, lime, wonton chips

BOWLS AND PLATES

Penne 16

tomato-vodka cream, sausage

Spaghetti 16

homemade sausage, meatballs, and grandma's "gravy"

Heavenly Lasagna 17

fresh pasta, sausage, ground beef, five cheeses

Farfalle 18

chicken, broccoli, sun-dried tomato, garlic, white wine

Wild Mushroom Ravioli 19

light mushroom broth, sliced truffles, homemade burrata cheese

Truffle Tagliatelle 19

duck, peas, prosciutto, mushrooms

Lobster Ravioli 20

champagne saffron cream, fresh lobster meat

Jumbo Shrimp and Scallop Scampi 22

garlic-parsley cappellini

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PRINTED ON RECYCLED PAPER

MAIN PLATES

The Daily Salmon MP

always good, always changing

Eggplant Parmigiana 18

bread crumbs, marinara, mozzarella, parmigiano side of linguini

Chicken Piccata 19

lemon butter, capers, white wine, lemon pea risotto

Chicken Parmigiana 20

bread crumbs, marinara, mozzarella, parmigiano side of linguini

Braised Veal Breast 24

stuffed with roasted pepper, prosciutto, and provolone over truffle mashed potatoes - DOLCE's signature

Seared Jumbo Scallops 25

butternut squash puree, truffle brown butter, lobster arugula pine nut salad

Black Truffle and Parsley Crusted Grouper 26

creamy orzo with winter vegetables

Braised Short Rib 28

boneless beef short ribs served over creamy

butternut squash risotto

Grilled Lamb Chops 28

roasted fingerling potatoes, salsify, zucchini, mission fig
reduction, roasted red pepper-mint jelly

Prime NY Strip Steak 30

served over roasted garlic mashed potatoes,
sautéed spinach & mushrooms

Filet Mignon 34

red wine and roasted cipollini sauce, lobster mashed
potatoes
add ½ lobster tail 15

MAXIMUM OF 4 CREDIT CARDS PER TABLE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE