

APPETIZERS

- Jumbo Lump Crab Cake 14** • tomato-leek fondue, lobster-saffron cream
- Homemade Burrata Platter 10** • burrata, prosciutto di san daniele, charred tomatoes
- Italian Flatbread 12** • warm mushroom ragu, arugula, burrata cheese
- Steamed Mussels 10** • artichoke, spicy lobster-pesto broth
- Bruschetta Tradizionale 7** • garlic scented crostini, fresh mozzarella, tomato, basil, olive oil
- Tuna Tartar 10** • chile, lime, wonton chips
- Fresh and Crispy 11** • crisp calamari, baby scallops, shrimp, zucchini, carrots
- Dolce Risotto Balls 7** • italian sausage, fresh ricotta, spicy tomato diavolo sauce
- Agnolotti 10** • ravioli stuffed with veal, pork and beef, tomato and gorgonzola cream sauce

PASTA BOWLS

- Lobster Orecchiette 22** • mini ear shaped pasta, lobster, champagne-lobster cream, fennel
- Penne Arrabiata 15** • spicy tomato sauce, grana padano parmigiano
- Mushroom Ravioli 16** • truffle cream, fresh burrata cheese
- Dolce del Mare 24** • lobster, scallops, shrimp, mussels, calamari, tagliatelle, spicy fra diavolo
- Granny Smith Apple-Sausage Ravioli 16** • sage brown-butter sauce, apple cider reduction
- Luigi's Favorite 17** • bowtie pasta chicken, broccoli, sun-dried tomato, white wine cream sauce
- Spaghetti Alla Chitarra 15** • bolognese, meat sauce
- Heavenly Lasagna 17** • fresh pasta, ground beef, sausage, five cheeses
- Jumbo Shrimp and Scallop Scampi 21** • garlic-parsley cappellini

SOUPS AND SALADS

- Lobster Bisque 10** • maine lobster meat, sherry creme fraiche
- Caesar 8** • julius never had it this good
- Bleu Cheese 8** • iceberg, grape tomatoes, red onion, applewood smoked bacon, spiced pecans
- Spinach, Arugula 9** • pears, candied walnuts, prosciutto, tomatoes, gorgonzola, balsamico

HANDMADE GNOCCHI

- Classic Italian 10** • vodka-tomato cream sauce, ground homemade sausage
- Dolce Signature 10** • creamy mountain gorgonzola, fresh peas, sun-dried tomatoes

Executive Chef Kristopher Calloway
18% Gratuity Added to Parties of 6 or More / Maximum 4 Credit Cards per Table

MAIN PLATES

- The Daily Salmon MP** • always good, always changing
- Braised Beef Short Ribs 28** • black truffle crouton, mashed potatoes, sautéed green beans
- Chicken Parmigiana 18** • marinara, mozzarella, parmigiano, side of fresh linguini
- Grilled Lamb Chop 29** • roasted fingerlings, salsify, zucchini, fig reduction, red pepper-mint jelly
- Veal Milanese 19** • arugula salad with charred tomatoes and grilled mozzarella
- Seared Jumbo Scallops 25** • lobster risotto cake, brown butter sauce
- Lemon Truffle Black Grouper 26** • creamy orzo with seasonable vegetables
- Chicken Piccata 18** • lemon butter, capers, white wine, garlic parsley cappellini
- Prime NY Strip Steak 29** • roasted garlic mashed potatoes, sautéed spinach and mushrooms