

CAFFÈ DOLCE

Dinner Menu

ANTIPASTI

CROSTINI TOSCANI

duck liver pate with vegetables jardiniere and red onion marmalade 12

CLAMS

sauteed clams with harissa and grilled bread 13

MUSHROOM CRESPELLA

wild mushrooms, parmesan, radicchio and aged balsamic vinegar 13

CHEESE & CURED MEAT PLATE

with fig jam and grilled bread 13

MEZZE

hummus, baba ganouj, labneh with za'atar, peppers, olives & grilled flatbread 12

HOUSE MARINATED OLIVES 6

MINISTRONE OR SOUP OF THE DAY 3/4.75

SALADS

HOUSE

organic greens with chevre, candied pecans, seasonal tree fruit, champagne vinaigrette 6

GRILLED SHRIMP & FENNEL

blood oranges, fresh horseradish, parsley 11

ROASTED BEET PANZANELLA

aged goat cheese, balsamic vinaigrette 8

CAESAR

romaine, croutons, parmesan 6
add anchovies 2

HOUSE MADE PASTA

SHORT RIB RAGU

pappardelle with braised beef short ribs and pecorino romano 14

PASTA CON LE COZZE

chitarra with penne cove mussels, jalapenos, pomodoracio tomatoes 16

BUTTERNUT SQUASH RAVIOLI

with hazelnut brown butter and fried sage 13

AMATRICIANA

bucatini with pancetta, tomatoes, chile and pecorino romano 12

MUSHROOM & SAUSAGE

bombolotti with mushrooms, italian sausage, sage and parmesan 13

PASTA WITH BROWNED BUTTER & MIZITHRA 6

MARINARA

penne with classic red sauce 9

SEASONAL ENTREES

ROASTED CHICKEN

hutterite chicken with brussel sprouts, pancetta and apricot vinaigrette 19

BEEF FILLET

portobello wrapped montana raised beef with parsnips, butternut squash and balsamic reduction 25

BRAISED PORK SHOULDER

milk braised pork shoulder with mashed parsnips, radish and parsley gremolata 18

OSSO BUCCO

veal osso bucco with saffron orzo and pinenut and parsley gremolata 24

SALMON

grilled wild alaskan salmon with beets agrodolce, sauteed spinach and preserved lemon 22

LAMB BURGER

with bacon, goat cheese, grilled onions, and arugula served with a house salad 13

PIZZA

ANCHOVY

marinated white anchovies, red onion, lemon zest, parmesan 13

PESTO & POTATO

pesto, fingerling potatoes, mozzarella, arugula, aged balsamic 13

SALAMI & FENNEL

marinara, grilled fennel, salami, olives 12

PROSCIUTTO & WALNUTS

with gorgonzola and mozzarella 13

SAUSAGE & CARAMELIZED ONION

marinara, spicy sausage, caramelized onions, chile flakes, fontina 13

WILD MUSHROOM

wild mushrooms, garlic, mozzarella, thyme 12

MARGHERITA

marinara, mozzarella, basil 9
with buffalo mozzarella 12

PEPPERONI

marinara, mozzarella, pepperoni 11

CONTORNI

MASHED PARSNIPS 5

SAUTEED BRUSSEL SPROUTS & PANCETTA 5

WILD MUSHROOMS WITH GARLIC & THYME 6

PARSNIPS & BUTTERNUT SQUASH IN BROWN BUTTER 5

SAUTEED SPINACH & GARLIC 4

ROASTED BEETS 4

Caffe Dolce chooses local, seasonal and organic ingredients whenever possible.