

Dinner @ DOLCE

ANTIPASTI

PROSCIUTTO & FIGS

San Danielle prosciutto, fresh figs, gorgonzola, aged balsamic & grissini 13

CRAB CAKE

dungeness crab cake with shaved fennel & lemon aioli 14

BEEF CARPACCIO

beef tenderloin carpaccio with truffle salt, peppercress, parmesan & crostini 12

CHARRED YELLOWFIN TUNA

with jalapeno citrus vinaigrette, avocado cream & salad of cucumber, radish, and cured lemon 12

CHEESE & CURED MEAT PLATE

with fig jam & grilled bread 14

MEZZE

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

HOUSE-MARINATED OLIVES 6

SALADS / SOUP

HOUSE SALAD

organic greens with chevre, candied pecans, seasonal tree fruit & champagne vinaigrette 6.5

WILD ARUGULA & BERRIES

organic arugula, frisee, local berries, aged spanish goat cheese, & aged balsamic 8

CAESAR SALAD

romaine, croutons, parmesan 6.5
add anchovies 2

HEIRLOOM TOMATO CAPRESE

heirloom tomatoes, fresh mozzarella, basil & aged balsamic, with grilled bread 14

SOUP

Minestrone or Soup of the Day 3.5/5.25

HOUSE-MADE PASTA

HEIRLOOM TOMATO PAPPARDELLE

heirloom tomatoes & pecorino romano 14

ENGLISH PEA RAVIOLI

dungeness crab & lemon herb butter 15

PAPPARDELLE RAGU

braised guinea hen ragu & parmesan 14

FUSILLI

with Italian sausage, black kale & pecorino romano 13

BUCATINI ALL' AMATRICIANA

pancetta, tomatoes, chiles & pecorino romano 12

PENNE MARINARA

classic red sauce 9

CAPPELLINI

with browned-butter & mizithra 7

SEASONAL ENTREES

ROASTED CHICKEN

Hutterite chicken with wilted treviso, guanciale & caramelized plums 19

RIBEYE

grilled ribeye with morel cream sauce & grilled asparagus 27

GRILLED PORK CHOP

with mascarpone mashed potatoes, sautéed green beans & stewed golden tomatoes 19

HALIBUT

pan-seared wild Alaskan halibut, heirloom tomatoes & bottarga 25

GRILLED SALMON

grilled wild Alaskan salmon with asparagus, salsa rossa, fingerling potatoes & grilled lemon 22

LAMB BURGER

with bacon, goat cheese, grilled onions & arugula; served with a house salad 13.5

PIZZA

HEIRLOOM TOMATO & PESTO

heirloom tomatoes, pesto, aged-balsamic, fresh mozzarella 14

SALAMI & FIG

salami, fresh figs, aged balsamic, gorgonzola 13

PANCETTA & SPRING ONION

marinara, pancetta, chile flakes, grilled spring onions & mozzarella 12

ANCHOVY & TOMATO

marinated white anchovies, grape-tomatoes, fresh buffalo mozzarella 14

ARTHICHOKE & FONTINA

artichoke hearts, capers, lemon, fontina 12

SAUSAGE & CARAMELIZED ONION

marinara, spicy sausage, caramelized onions, chile flakes, fontina 14

MARGHERITA

marinara, fresh mozzarella, basil 9
with buffalo mozzarella 12

PEPPERONI

marinara, mozzarella, pepperoni 11

CONTORNI

GRILLED ASPARAGUS 6

SAUTEED GREEN BEANS 5

MASCARPONE MASHED-POTATOES 4

ROASTED FINGERLING POTATOES 5

SAUTEED SPINACH 4