

Lunch @ DOLCE

SOUP

MINISTRONE Cup 3.5 / Bowl 5.25

SOUP OF THE DAY Cup 3.5 / Bowl 5.25

add cup of soup to salad or sandwich 2.5

SALADS

HOUSE SALAD

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

CHOP CHOP SALAD

romaine, basil, smoked turkey, salami, mozzarella, aged balsamic vinegar & extra virgin olive oil 8

CAESAR SALAD

romaine, croutons, parmesan 6.5
add anchovies 2

MUSHROOM & LENTIL SALAD

arugula, black lentils, wild mushrooms, sundried tomatoes, chevre & red wine vinaigrette 8.5

GRILLED STEAK SALAD

organic mixed greens, grilled local beef, grilled onion, gorgonzola, aged balsamic vinegar 12

GRILLED CHICKEN SALAD

arugula, grilled natural chicken breast, grapes, candied walnuts, basil, lemon & olive oil 11

FROM THE GRILL

LAMB BURGER

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

GRILLED CHICKEN SANDWICH

with bacon, grilled onion, chipotle aioli, tomato & arugula; served with a house salad 11

IRON GRILLED SANDWICHES

SALAMI CAPRESE

salami, fresh mozzarella, basil, tomato, pepperoncini & red wine vinaigrette
served ungrilled on baguette 9
without salami 7.5

ROAST TURKEY PROVOLONE

smoked natural turkey breast with tomato & greens, finished either:
traditional: dijon & mayo on whole grain 8.25
toscano: balsamic on toscano 8.25

FIG & BRIE

brie, fig jam, caramelized onion & basil on baguette 9

HOUSE-ROASTED BEEF

horseradish mayo, gorgonzola butter & arugula on baguette 8

HUMMUS & VEG

hummus, roasted portabella mushrooms, roasted red peppers, sauteed spinach & gorgonzola on focaccia 7.5

GRILLED CHEESE

sharp white cheddar on toscano 4.5

GRILLED PEANUT BUTTER & JELLY

Adams peanut butter & strawberry jam 4.5

HOUSE-MADE PASTA

GUINEA HEN RAGU

pappardelle with braised guinea hen ragu & parmesan 9.5

RAVIOLI

fontina, ricotta & goat cheese ravioli in a raw tomato sauce 12

CAFFÈ DOLCE

Lunch is served from 11a to 4p, Mon-Sat

www.caffedolcemissoula.com