

Dolce

RESTAURANT & WINE BAR

APPETIZERS

BEEF CARPACCIO aged parmesan/arugula/mustard sauce	15
FRIED CALAMARI lightly fried calamari/hot peppers	13
TUNA TARTAR	14
FRIED MOZZARELLA (made in house) marinara sauce	9
PRINCE EDWARD ISLAND MUSSELS steamed/white wine/garlic/basil/tomatoes	13
TOMATO BRUSCHETTA grilled tuscan bread/fresh mozzarella/basil/garlic/onion	9
FIG BRUSCHETTA crostini fig purée/goat cheese	10
MARYLAND CRAB CAKE mango salsa/cilantro creme fraiche	15
CLAMS CASINO herb garlic butter/bacon	14
BUFFALO WINGS jerk spice/barbeque/hot & spicy	12
BRUSSEL SPROUTS	13
CHILLED RAW OYSTERS half dozen	13

SALADS

GRILLED SHRIMP and CALAMARI baby greens/tomato/capers red vinegar	18
POLLO CON MESCULIN citrus marinated grilled chicken breast	15
roasted red pepper/goat cheese/baby field greens/tossed lightly with balsamic vinaigrette	
SALMON SALAD ARUGULA jikama/cherry tomatoes/mango vinaigrette	18
TRI COLORE arugula/radicchio/endive/roasted red peppers in balsamic vinaigrette/crumbled goat cheese	12
DOLCE mixed greens/goat cheese/strawberries/almonds strawberry vinaigrette	14
DOLCE BEET red beets/arugula/cherry tomatoes/fried goat cheese cake / mango vinaigrette	12
CLASSIC CAESAR homemade dressing/croutons/shaved parmigiano	12
GRILLED SIRLOIN baby mixed greens/tomatoes/carrots/shaved parmesan cheese balsamic vinaigrette	18

Add: chicken 7/salmon 12/shrimp 12/steak 12

BURGERS

SERVED WITH FRIES

DOLCE onions/peppers/mushrooms/bacon/cheese	16
CLASSIC lettuce/tomato/american cheese	13
BLUE BURGER crumble blue cheese/bacon	15
CRAB CAKE SANDWICH lettuce/tomatoes onions/tartar sauce	16

GRINDERS & WRAPS

CHICKEN PARMIGIANO	12
MEATBALL PARMIGIANO	12
CHICKEN CEASER WRAP	13
TUSCAN CHICKEN CAPRESE	15
grilled chicken/fresh mozzarella	
tomato/mixed greens/tuscan bread	
STEAK SANDWICH	18
sliced sirloin/topped with onion/mushrooms	
gorgonzola cheese/open faced	

ENTREES

CHICKEN PARMIGIANO breaded chicken/mozzarella marinara sauce	18
CHICKEN FRANCESE sauteed with lemon/white wine	20
CHICKEN SCARPARELLO hot cherry peppers/mushroom white wine sauce	21
VEAL SCALOPPINI mushrooms/marsala wine sauce	23
VEAL PARMIGIANO breaded veal/mozzarella/marinara sauce	22
MUSHROOM RAVIOLI tossed with mushrooms/arugula	18
TRADITIONAL RAVIOLI meat or cheese/marinara sauce	18
PENNE VODKA SAUC E add chicken 7 add shrimp 12	18
ORECCHIETTE sundried tomatoes/grilled chicken/broccoli rabe/chicken stock	18
CLAMS LINGUINI garlic/white wine/or marinara sauce	20
SHRIMP SCAMPI linguini/tomatoes/white wine herb sauce	22
CAPELLINI PIEMONTESE prosciutto/peas/shallots marinara cream	18
RIGATONI CON hot sausage/peas/marinara cream	18
EGGPLANT FLORENTINE sauteed eggplant/fresh spinach/mushrooms/baked mozzarella marinara sauce	18
SPAGHETTI choice of marinara/bolognese \$4/meatball \$4	18
CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI	20
tossed with hot italian sausage/asparagus tips/tomatoes	

FROM THE GRILL

Certified Angus beef
BLACK ANGUS NEW YORK SIRLOIN 34
served with fingerling potatoes/vegetables
fresh herb /garlic/butter

HANGER STEAK 28
mashed potato/vegetables/merlot sauce

10 OZ. FILET MIGNON 36
gorgonzola crusted/fingerling potatoes/vegetables/
cabernet sauce

BRANZINO 30
served with five grain risotto/seasonal
vegetables/lemon cream sauce

SEAFOOD

SESAME CRUSTED TUNA 30
pan seared sesame crusted tuna
basmati rice/julienne vegetables

GRILLED SALMON 27
served with basmati rice/vegetables
provençal sauce or lobster sauce

SHRIMP AND SCALLOPS 30
lemon risotto/julienne vegetables
lobster sauce

SEAFOOD PAELLA 34
shrimp/lobster meat/scallops/mussels/clams
served over saffron risotto

GOURMET PIZZAS

NONNA MARIA (MARGHERITA) basil
fresh tomatoes homemade marinara/olive oil
EGGPLANT FLORENTINE eggplant/fresh spinach
onions mozzarella/gorgonzola
GAMBERI E PESTO shrimp/garlic
mozzarella/tomatoes/pesto
MEDITERRANEAN kalamata olives/roasted
peppers sun-dried tomatoes/garlic
BIANCA mozzarella/ricotta
fresh tomatoes/basil
DI PARMA tomato/prosciutto
fresh mozzarella/baby arugula
SWEET FENNEL SAUSAGE sausage/mushroom
roasted garlic/mozzarella
GRANDMA SICILIAN mozzarella
homemade marinara olive oil/basil
parmigiano - reggiano (square) 23
CLAMS CASINO mozzarella/bacon/fresh garlic
little clams/parmesan cheese/no sauce

TRADITIONAL CHEESE PIZZA

PERSONAL 12 MEDIUM 14 LARGE 16

EXTRA CHEESE
PERSONAL 2.25 MEDIUM 2.50 LARGE 3
TOPPINGS

mushrooms /hot cherry peppers/caramelized
onions/roasted garlic
roasted red & green peppers/tomato/baby arugula/
meatballs
prosciutto/pepperoni/bacon/artichoke/sun dried
tomatoes/grilled chicken
goat cheese/sausage/shrimp

All Pizzas Are Thin Crust New York Style

Personal 15 Medium 19 Large 21