

APPETIZERS

JUMBO SHRIMP COCKTAIL cocktail sauce	16
CLAMS CASINO herb garlic butter/bacon	16
FRIED CALAMARI hot peppers/marinara/spicy aioli	16
TUNA TARTAR wasabi/sweet soy sauce/wanton	16
FRIED MOZZARELLA (made in house) marinara sauce	12
MOZZARELLA BURRATA prosciutto di parma/roasted red peppers/balsamic reduction/basil	15
PRINCE EDWARD ISLAND MUSSELS white wine/garlic/basil/tomatoes	16
TOMATO BRUSCHETTA grilled tuscan bread/fresh mozzarella/basil/garlic/onion	12
FIG BRUSCHETTA crostini fig puree/goat cheese/crushed honey walnuts/raspberry drizzle	14
MARYLAND CRAB CAKE mango salsa/cilantro creme fraiche	17
BUFFALO WINGS jerk spice/barbeque/hot & spicy	14
BRUSSELS SPROUTS honey truffle sauce/bacon	14
CHILLED OYSTERS half dozen	16
DOLCE'S BOARD (good for two)	24
•OUR "DOLCE BOARDS" array of cured italian meats & imported artisanal local cheeses	

SALADS

GRILLED SHRIMP and CALAMARI baby greens/tomato/capers red vinegar	19
POLLO CON MESCULIN citrus marinated grilled chicken breast/roasted red pepper goat cheese/baby field greens/tossed lightly with balsamic vinaigrette	18
SALMON SALAD ARUGULA carrots/cherry tomatoes/mango/vinaigrette	18
CHEF SALAD tomato/roasted red pepper/ goat cheese/baby field greens/balsamic vinaigrette	12
DOLCE mixed greens/goat cheese/strawberries/almonds strawberry vinaigrette	14
DOLCE BEET red beets/arugula/cherry tomatoes/fried goat cheese cake/mango vinaigrette	14
CLASSIC CAESAR homemade dressing/croutons/shaved/parmigiano	13
GRILLED SIRLOIN baby mixed greens/tomatoes/carrots/shaved parmesan cheese/balsamic vinaigrette	19

Add: chicken \$8/salmon \$12/shrimp \$12/steak \$15

PASTA

MUSHROOM RAVIOLI tossed with mushrooms/arugula white truffle oil	25
LOBSTER RAVIOLI sundried tomatoes/lobster sauce/lobster meat	32
PENNE VODKA SAUCE add chicken 8 add shrimp 12	20
CLAMS LINGUINI garlic/white wine/diced tomatoes/or marinara sauce	26
SHRIMP SCAMPI linguine/tomatoes/white wine herb sauce	27
RIGATONI CON hot sausage/peas/marinara cream	24
PAPARDELLE PASTA veal ragu/shaved pecorino cheese	32
SPAGHETTI choice of marinara/bolognese \$6/meatball \$6	18
CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI	26
tossed with hot italian sausage/asparagus tips/tomatoes/marsala cream sauce	
SPICY RIGATONI ALLA VODKA	24
calabria chili peppers/vodka sauce	
add chicken \$8/ meatballs \$8/ shrimp \$12/ burrata \$8	

ENTREES

CHICKEN PARMIGIANO (organic) breaded chicken/mozzarella/marinara	26
CHICKEN FRANCESE (organic)sauteed with lemon/white sauce	25
CHICKEN SCARPARELLO (organic) hot cherry peppers/mushroom white wine	28
CHICKEN VERDURA (organic) mozzarella/artichoke hearts/roasted peppers/mushrooms	28
VEAL SCALOPPINI mushrooms/marsala wine sauce	32
VEAL PARMIGIANO breaded veal/mozzarella/marinara sauce	32
VEAL AND SHRIMP FRANCESE white wine/lemon sauce	36
VEAL MILANESE topped with arugula salad/tomato/shaved parmasean	32
EGGPLANT FLORENTINE eggplant/ spinach mushrooms/ mozzarella/marinara sauce	24
FETTUCCHINE DOLCE lobster sauce/shrimp/scallops/lobster meat	35

add chicken \$8/meatballs \$8/shrimp \$12/burrata \$8

GRILL & SEAFOOD

BLACK ANGUS NEW YORK SIRLOIN 38
served with fingerling potatoes/vegetables/fresh herb/garlic/butter

HANGER STEAK 30
mashed potato/vegetables/merlot sauce

SESAME CRUSTED TUNA 35
pan seared sesame crusted tuna
basmati rice/julienne vegetables
wasabi/sweet soy sauce

SHRIMP AND SCALLOPS 34
lemon risotto/julienne vegetables
lobster sauce

GRILLED SALMON 32
served with basmati rice/vegetables
provençal sauce or lobster sauce

ZUPPA DI PESCE 44
Jumbo Shrimp/Clams/ Mussels/Calamari
Spinach Tagliatelle

GOURMET PIZZAS

NONNA MARIA (MARGHERITA) basil/homemade marinara/olive oil/tomatoes	
EGGPLANT FLORENTINE eggplant/fresh spinach/onions/mozzarella/gorgonzola	
GAMBERI E PESTO shrimp/garlic/mozzarella/tomatoes/pesto	
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/home made marinara olive oil/basil/parmigiano - reggiano (square)	26
BUFFALO CHICKEN PIZZA hot sauce/shredded mozzarella	
MEDITERRANEAN kalamata olives/roasted peppers sun-dried tomatoes/garlic	
CLAMS CASINO mozzarella/bacon/fresh garlic	
little clams/parmesan cheese/no sauce	Personal 18 Medium 24 Large 26

GLUTEN FREE PIZZA (Personal Size Only) Any Topping 19 20% Gratuity will be applied for 8 people or more

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduce food borne illness"
The Department of Health, State of CT.