

APPETIZERS

JUMBO SHRIMP COCKTAIL cocktail sauce	16
CLAMS CASINO herb garlic butter/bacon	16
FRIED CALAMARI hot peppers/marinara/spicy aioli	15
TUNA TARTAR wasabi/sweet soy sauce/wonton	16
FRIED MOZZARELLA (made in house) marinara sauce	10
MOZZARELLA BURRATA prosciutto di parma/roasted red peppers/balsamic reduction/basil	14
PRINCE EDWARD ISLAND MUSSELS white wine/garlic/basil/tomatoes	15
TOMATO BRUSCHETTA grilled tuscan bread/fresh mozzarella/basil/garlic/onion	10
FIG BRUSCHETTA crostini fig puree/goat cheese/crushed honey walnuts/raspberry drizzle	12
MARYLAND CRAB CAKE mango salsa/cilantro creme fraiche	17
BUFFALO WINGS jerk spice/barbeque/hot & spicy	13
BRUSSELS SPROUTS honey truffle sauce/bacon	14
CHILLED OYSTERS half dozen	14
DOLCE'S BOARD (good for two)	22
●OUR “DOLCE BOARDS” array of curred italian meats & imported artisanal local cheeses	

SALADS

GRILLED SHRIMP and CALAMARI baby greens/tomato/capers red vinegar	18
POLLO CON MESCULIN citrus marinated grilled chicken breast/roasted red pepper goat cheese/baby field greens/tossed lightly with balsamic vinaigrette	16
SALMON SALAD ARUGULA carrots/cherry tomatoes/mango/vinaigrette	18
TRI COLORE arugula/radiccio/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	13
CLASSIC CAESAR homemade dressing/croutons/shaved/parmigiano	13
GRILLED SIRLOIN baby mixed greens/tomatoes/carrots/shaved parmesan cheese/balsamic vinaigrette	19
Add: chicken 7/salmon 12/shrimp 12/steak 12	

PASTA

MUSHROOM RAVIOLI tossed with mushrooms/arugula white truffle oil	23
LOBSTER RAVIOLI sundried tomatoes/lobster sauce/lobster meat	28
PENNE VODKA SAUCE add chicken 7 add shrimp 12	18
CLAMS LINGUINI garlic/white wine/diced tomatoes/or marinara sauce	25
SHRIMP SCAMPI linguine/tomatoes/white wine herb sauce	25
CAPELLINI PIEMONTESE prosciutto/peas/shallots/marinara cream	23
RIGATONI CON hot sausage/peas/marinara cream	23
PAPARDELLE PASTA veal ragu/shaved pecorino cheese	30
SPAGHETTI choice of marinara/bolognese \$6/meatball \$6	18
CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI	25
tossed with hot italian sausage/asparagus tips/tomatoes/marsala cream sauce	

Gluten Free pasta available upon request

ENTREES

CHICKEN PARMIGIANO (organic) breaded chicken/mozzeralla/marinara	24
CHICKEN FRANCESE (organic)sauteed with lemon/white sauce	25
CHICKEN SCARPARELLO (organic) hot cherry peppers/mushroom white wine	27
CHICKEN VERDURA (organic) mozzarella/artichoke hearts/roasted peppers/mushrooms marsala wine	27
VEAL SCALOPPINI mushrooms/marsala wine sauce	30
VEAL PARMIGIANO breaded veal/mozzarella/marinara sauce	30
VEAL AND SHRIMP FRANCESE white wine/lemon sauce	32
VEAL MILANESE topped with arugula salad/tomato/shaved parmasean	30
EGGPLANT FLORENTINE sauteed eggplant/fresh spinach mushrooms/baked mozzarella marinara sauce	23
FETTUCCINE DOLCE lobster sauce /shrimp/scallops/lobster meat	33

GRILL & SEAFOOD

BLACK ANGUS NEW YORK SIRLOIN 37
served with fingerling potatoes/vegetables/fresh herb/garlic/butter

HANGER STEAK 29
mashed potato/vegetables/merlot sauce

SESAME CRUSTED TUNA 33
pan seared sesame crusted tuna
basmati rice/julienne vegetables
wasabi/sweet soy sauce

SHRIMP AND SCALLOPS 33
lemon risotto/julienne vegetables
lobster sauce

GRILLED SALMON 28
served with basmati rice/vegetables
provençal sauce or lobster sauce

SEAFOOD PAELLA 35
shrimp/lobster meat/scallops/mussels/clams
served over saffron risotto

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)	25
BUFFALO CHICKEN PIZZA hot sauce/shreded 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 22 Large 24

GLUTEN FREE PIZZA (Personal Size Only) Any Topping 19

20% Gratuity will be applied for 8 people or more