

DOLCE

RESTAURANT & WINE BAR

PRIVATE PARTIES
MENUS AVAILBLE UPON REQUEST

www.DolceDanbury.com

DOLCE

RESTAURANT & WINE BAR

DINNER

PRIVATE PARTIES
MENUS AVAILBLE UPON REQUEST

www.DolceDanbury.com

APPETIZERS

| | |
|--|----|
| JUMBO SHRIMP COCKTAIL cocktail sauce | 16 |
| CLAMS CASINO herb garlic butter/bacon | 16 |
| BEEF CARPACCIO aged parmesan/arugula/mustard sauce | 18 |
| FRIED CALAMARI hot peppers/marinara/spicy aioli | 14 |
| TUNA TARTAR | 16 |
| FRIED MOZZARELLA (made in house) marinara sauce | 10 |
| MOZZARELLA BURRATA prosciutto di parma/roasted red peppers/balsamic reduction | 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 | 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 | 13 |
| 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/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 | 13 |
| CLASSIC CAESAR homemade dressing/cROUTONS/shaved/parmigiano | 12 |
| 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 | 26 |
| CAPELLINI PIEMONTESE prosciutto/peas/shallots/marinara cream | 23 |
| RIGATONI CON hot sausage/peas/marinara cream | 23 |
| PAPARDELLE PASTA veal ragu/shaved pecorino cheese | 30 |
| ORECCHIETTE sundried tomatoes/grilled chicken/broccoli rabe chicken stock | 26 |
| SPAGHETTI choice of marinara/bolognese \$6/meatball \$6 | 18 |
| CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI tossed with hot italian sausage/asparagus tips/tomatoes in a marsala cream sauce | 25 |

Gluten Free pasta available upon request

ENTREES

| | |
|--|----|
| CHICKEN PARMIGIANO (organic) breaded chicken/mozzarella/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 |
| FETTUCINE DOLCE lobster sauce /shrimp/scallops/lobster meat | 33 |

FROM THE GRILL

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

HANGER STEAK 29
mashed potato/vegetables/merlot sauce

10 OZ. FILET MIGNON 40
gorgonzola crusted/fingerling potatoes/vegetables/cabernet sauce

SEAFOOD

SESAME CRUSTED TUNA 33
pan seared sesame crusted tuna
five grain risotto/julienne vegetables

SHRIMP AND SCALLOPS 32
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

BRANZINO 32
served with five grain risotto seasonal
vegetables/lemon cream sauce

GOURMET PIZZAS

| | |
|---|--------------------------------|
| NONNA MARIA (MARGHERITA) basil/fresh mozzarella/homemade marinara/olive oil | |
| 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/blue cheese/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