DINNER

DOLCE

RESTAURANT & WINE BAR

APPETIZERS

JUMBO SHRIMP COCKTAIL cocktail sauce 15

CLAMS CASINO herb garlic butter/bacon 12

BEEF CARPACCIO aged parmesan/arugula/mustard sauce 15

FRIED CALAMARI lightly fried calamari/hot peppers marinara/spicy aioli 12

TUNA TARTAR 14

FRIED MOZZARELLA marinara sauce 7

PRINCE EDWARD ISLAND MUSSELS steamed/white wine garlic / basil / tomatoes 12

TOMATO BRUSCHETTA grilled tuscan bread/fresh mozzarella basil/garlic/onion 7

FIG BRUSCHETTA crostini fig purée/goat cheese crushed honey walnuts 9

MARYLAND CRAB CAKE mango salsa/cilantro creme fraiche 14

BUFFALO WINGS jerk spice/barbeque/hot & spicy 10

BRUSSELS SPROUTS topped with truffle honey and bacon 10

CHILLED RAW OYSRTERS half dozen 12

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 12

SALMON SALAD ARUGULA jikama/cherry tomatoes/mango vinaigrette 18

TRI COLORE arugula/radiccio/endive/roasted red peppers in balsamic vinaigrette/crumbled goat cheese 10

DOLCE mixed greens/goat cheese/strawberries/almonds strawberry vinaigrette 12

DOLCE BEET red beets/arugula/cherry tomatoes/fried goat cheese cake/mango vinaigrette 12

CLASSIC CAESAR homemade dressing/croutons/shaved parmigiano 10

GRILLED SIRLOIN baby mixed greens/tomatoes/carrots/shaved parmesan cheese/balsamic vinaigrette 18

Add: chicken 5/salmon 9/shrimp 9/steak 10

FROM THE GRILL

Certified Angus beef

BLACK ANGUS NEW YORK SIRLOIN 29
served with fingerling potatoes/vegetables/fresh herb/garlic/butter

HANGER STEAK 26
mashed potato/vegetables/merlot sauce

10 OZ. FILET MIGNON 32
gorgonzola crusted/fingerling potatoes/vegetables/cabernet sauce

SEAFOOD

SESAME CRUSTED TUNA 29
pan seared sesame crusted tuna
black rice/julienne vegetables

GRILLED SALMON 24
served with basmati rice/vegetables
provencal sauce or lobster sauce

SHRIMP AND SCALLOPS 27
lemon risotto/julienne vegetables
lobster sauce

SEAFOOD PAELLA 30
shrimp/lobster meat/scallops/mussels/clams
served over saffron risotto

ENTREES

CHICKEN PARMIGIANO breaded chicken/mozzarella/marinara 18

CHICKEN FRANCESE sauteed with lemon/white wine 18

CHICKEN SCARPARIELLO hot cherry peppers/mushroom white wine 19

CHICKEN VERDURA mozzarella/artichoke hearts/roasted peppers mushrooms/marsala wine 20

VEAL SCALOPPINI mushrooms/marsala wine sauce 20

VEAL PARMIGIANO breaded veal/mozzarella/marinara sauce 20

VEAL AND SHRIMP FRANCESE white wine/lemon sauce 23

VEAL MILANESE breaded/lemon/white wine sauce 20

EGGPLANT FLORENTINE sauteed eggplant/fresh spinach mushrooms/baked mozzarella/marinara sauce 17

FETTUCCINE DOLCE tossed in lobster sauce with shrimp/scallops lobster meat 28

PASTA

MUSHROOM RAVIOLI tossed with mushrooms/arugula white truffle oil 19

LOBSTER RAVIOLI sun dried tomatoes/lobster sauce 23

TRADITIONAL RAVIOLI meat or cheese/marinara sauce 15

PENNE VODKA SAUCE add chicken 4 add shrimp 9 16

CLAMS LINGUINI garlic/tomatoes/white wine/or marinara sauce 21

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

PAPARDELLE PASTA veal ragu/shaved pecorino cheese 21

ORECCHIETTE sundried tomatoes/grilled chicken/broccoli rabe chicken stock 19

SPAGHETTI choice of marinara/bolognese/meatball 16

CHICKEN AND SMOKED MOZZARELLA FILLED RAVIOLI tossed with hot italian sausage/asparagus tips/tomatoes in a marsala cream sauce 19

Gluten Free pasta available upon request

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/home made marinara olive oil/basil/parmigiano - reggiano (square) **18**

CLAMS CASINO mozzarella/bacon/fresh garlic/little clams parmesan cheese/no sauce

personal 12 medium 16 large 18

TRADITIONAL CHEESE PIZZA

PERSONAL 10 MEDIUM 13 LARGE 14

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

20% gratuity added to party of 8 or more

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness" The Department of Health, State of CT