



Bruschetta

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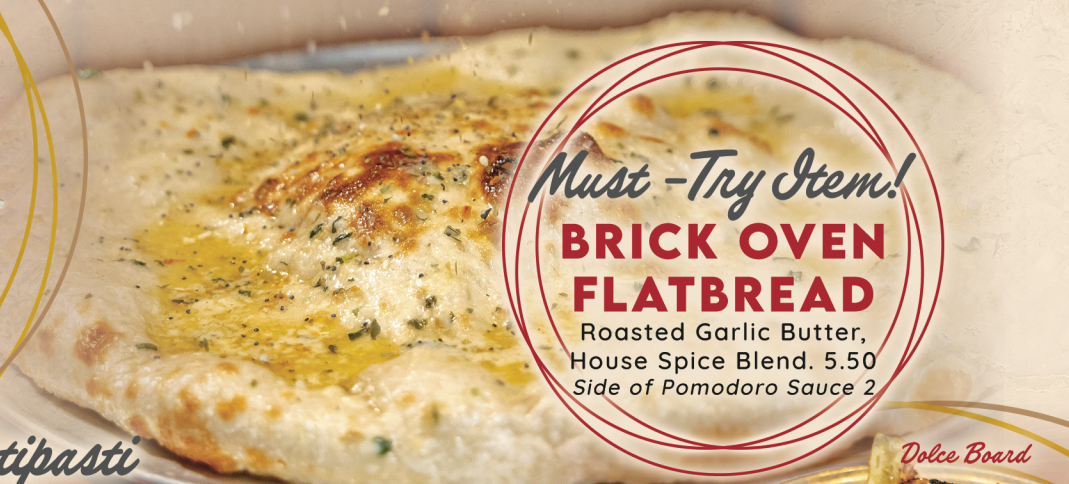
Tomatoes, Basil, Garlic, Olive Oil, Crostini. 10.92

New MEDITERRANEAN SAMPLER

Marinated Mozzarella Pearls, Feta Cheese Dip, Calabrian Chili Hummus, Garlic Tahini Dip, Marinated Olives, and Fried Pita Chips. 21.84

MEATBALLS MARINARA

Beef, Pork & Veal Blend. 14.56



Must-Try Item! BRICK OVEN FLATBREAD

Roasted Garlic Butter,
House Spice Blend. 5.50
Side of Pomodoro Sauce 2

Antipasti

New FRIED MOZZARELLA

Whole Milk Mozzarella, Pomodoro, Hot Honey Drizzle, Pecorino Romano, Calabrian Chilis. 19.24

FRIED CALAMARI

Pepperoncini-Olive Relish, Lemon. 19.24

DOLCE BOARD

Prosciutto, Salami, Pecorino, Gorgonzola, Fig Jam, Olives, Crostini. 22.36



Dolce Board

Start your Meal THE ITALIAN WAY with Italian Bottled Sparkling or Still Water

Aqua Panna Natural Spring Water 4.16 San Pellegrino Sparkling Spring Water 4.16



Limonese Caesar

Insalata

Add Grilled Chicken Breast or Sautéed Shrimp to any Salad 8.32

New ARUGULA

Arugula, Balsamic Vinaigrette, Shaved Parmesan. 11.44

LIMONE CAESAR

Romaine, Lemon, Parmigiano-Reggiano, Roasted Peppers, Croutons. 11.44

GIARDINO

Romaine, Cucumber, Tomatoes, Red Onions, Herb Vinaigrette. 10.92

New CHICKPEA

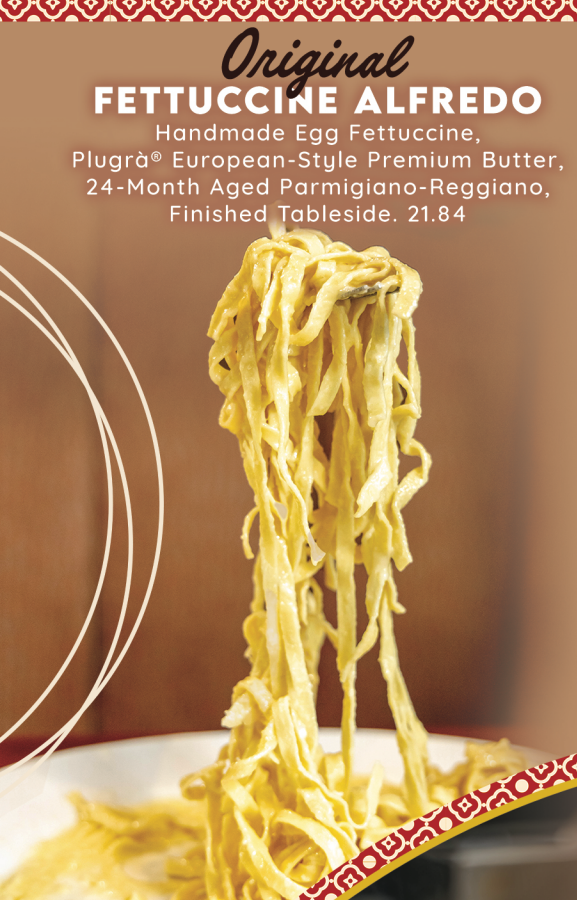
Chickpeas, Tomatoes, Cucumber, Red Onions, Lemon Juice, Extra Virgin Olive Oil, Parsley, Seasoned with Cumin and Paprika. 10.14

CUCUMBER

Cucumber, Tomatoes, Red Onions, Olives, Feta. 10.92

New CAPRESE PANZANELLA

Marinated Mozzarella Pearls, Grape Tomatoes, Basil, Croutons, Arugula, Balsamic Glaze. 15.08



Original FETTUCCHINE ALFREDO

Handmade Egg Fettuccine, Plugra® European-Style Premium Butter, 24-Month Aged Parmigiano-Reggiano, Finished Tableside. 21.84

Pasta

Add Grilled Chicken Breast or Sautéed Shrimp to any Pasta 8

PENNE ALLA VODKA

Penne Pasta, Handmade Frio River Vodka-Tomato Cream Sauce, Calabrian Chilies. 20.54

BOLOGNESE

Pappardelle Pasta, Beef, Pork & Veal Ragu, Pecorino. 23.40

SPICY SHRIMP

Linguine, Wine, Tomatoes, Garlic, Calabrian Chilies. 24.44

MEATBALLS

Spaghetti, Marinara, Beef, Pork & Veal Meatballs, Pecorino. 20.28

New CREAMY LEMON GARLIC SHRIMP

Sautéed Shrimp, White Wine, Garlic, Lemon and Cream, Tossed with Linguine Pasta. 24.44

New PENNE CON POLLO

Penne Pasta, Garlic, Chicken Breast, Olive Oil, Mushrooms, Basil, Tomatoes and Parmesan Cheese. 27.04



Bolognese



Spicy Shrimp

Buon Appetito

Our name is inspired by the Italian phrase "Dolce Far Niente" which translated means "the sweetness of doing nothing". Join us with family and friends, while sharing a variety of our hand-crafted dishes, a signature cocktail or a glass of wine. Experience the sweetness of doing nothing, which encourages us to pause, unwind, and savor life's simple pleasures.

Welcome to Dolce Niente!

A 4% DISCOUNT IS AVAILABLE FOR GUESTS WHO PREFER TO PAY WITH CASH.





Pig & Fig

Hearth Oven Pizza

12" Neapolitan-Style

MARGHERITA
Pomodoro Sauce, Fresh Mozzarella, Pecorino, Basil, Extra Virgin Olive Oil. 18.20

CHEESE
Pomodoro Sauce, Mozzarella, Pecorino. 16.64

SAUSAGE BIANCO
Roasted Onion Mascarpone Spread, Mozzarella and Romano Cheeses, Crumbled Mild Italian Sausage, Red Onions, House Seasoning 19.76

PIG & FIG
Fig Jam, Prosciutto, Gorgonzola, Mozzarella, Pecorino, Arugula. 20.54

PEPPERONI
Pomodoro Sauce, Mozzarella, Pecorino. 18.98

ADDITIONAL TOPPINGS 2.34 each
Black Olives, Mushrooms, Roasted Peppers, Red Onions, Arugula, Anchovies, Sausage, Pepperoni, Gorgonzola Cheese, Extra Cheese

Sandwiches

Served with Kettle Chips

New **TURKEY CLUB**

Fresh Baked Bread, Turkey Breast, Fresh Mozzarella, Arugula, Bacon, Tomato, Lemon Garlic Aioli. 18.72

DOLCE ITALIAN

Mortadella, Salami, Provolone, Lettuce, Tomato, Onions, Roasted Sweet Peppers, Herb Vinaigrette Dressing. 19.42



Dolce Italian



CHICKEN MARSALA
Floured Chicken Breast, Mushroom Sauce, Garlic Butter, Light Cream, Angel Hair Pasta. 24.70

Piatti di Pollo

CHICKEN PICCATA
Grape Tomatoes, White Wine, Lemon & Garlic Butter Sauce, Capers, Angel Hair Pasta. 23.92



CHICKEN PARMIGIANA
Provolone, Pecorino, Pomodoro Sauce, Angel Hair Pasta. 22.88

Pescare

GRILLED SALMON*

Grilled Salmon Served Atop Sautéed Broccolini & Tomatoes, Finished With Lemon Caper Butter Sauce. 30.94



Signature Florentine Steak

Bistecca

SIGNATURE FLORENTINE STEAK*

2½ lb Angus Porterhouse Serves 2-4
Chargrilled, Sliced, Finished With Lemon-Garlic Butter. 113.88

PALERMO STYLE STEAK*

8 oz Marinated and Chargrilled Flat Iron Steak
Garlic Butter, Gorgonzola, Fresh Breadcrumbs, Oregano.
Served with Arugula and Roasted Grape Tomato Salad.
Finished with Balsamic Glaze 37.96



Palermo Style Steak

Sides

SPAGHETTI POMODORO 10.40
SAUTÉED SPINACH WITH GARLIC 10.40
SAUTÉED BROCCOLINI & TOMATOES 12.48

GRILLED FLATIRON STEAK 26
GRILLED ATLANTIC SALMON 20.80
GRILLED CHICKEN BREAST 8.32
SAUTÉED SHRIMP 8.32

A 4% DISCOUNT IS AVAILABLE FOR GUESTS WHO PREFER TO PAY WITH CASH.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS. A GRATUITY OF 18% WILL BE AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE.

Limone Ice-A-Rita

Duck Duck Dolce

Espresso Martini

Basil Cucumber Smash

Old Fashioned

Signature Cocktails

- LIMONE ICE-A-RITA**
Frio River Vodka, Gran Gala, Lemon Juice, Simple Syrup, Served Frozen
Small 10.40 | Large 16.64 | Add Basil 1
- DOLCE OLD FASHIONED**
Angel’s Envy Bourbon, Cranberry Simple Syrup, Angostura & Orange Bitters 18.72
- CAMPARI SPRITZ**
Campari, Prosecco, Orange Juice, Sprite, Simple Syrup 14.56
- DUCK DUCK DOLCE**
Grey Goose Vodka, Blue Curaçao, Chambord, Lemon Juice, Simple Syrup 16.64
- DOLCE-RITA**
Dulce Vida Tequila, Lime Juice, Gran Gala, Agave Syrup. Served on the Rocks 18.72
- BASIL CUCUMBER SMASH**
Beefeater Gin, Muddled Cucumber & Basil, Lime Juice, Simple Syrup, Soda Water. 14.56
- BLUEBERRY LEMONTINI**
Bacardi Rum, Blueberry Purée, Lemon Juice 15.60

Crafted Cocktails

- APEROL SPRITZ**
Prosecco, Aperol, Soda 14.56
- DOLCE BELLINI**
Prosecco, Choice of Flavored Purée 12.48
(Peach, Strawberry, Raspberry or Blueberry)
- JOE’S WOODFORD OLD FASHIONED**
Woodford Reserve, Simple Syrup, Angostura, Orange Bitters and Splash of Cherry 20.80
- OLD FASHIONED**
Buffalo Trace, Simple Syrup, Angostura and Orange Bitters 16.64
- FRENCH 75’**
Beefeater Gin, Lemon Juice, Prosecco 12.48
- PALOMA**
Dulce Vida Blanco Tequila, Grapefruit Juice, Lime, Soda Water 15.60
- ITALIAN SUNRISE**
Frio River Vodka, Orange Juice, Grenadine 14.56
- ESPRESSO MARTINI**
Stoli Vanilla, Kahlúa, Espresso 17.68
- RANCH WATER**
Dulce Vida Tequila, Soda Water, Lime 12.48

After Dinner Digestiv

LIQUEURS-COGNAC-PORT

- VELVET ESPRESSO MARTINI**
Stoli Vanilla, Kahlúa, Baileys, Espresso 18.72
- DISARONNO**
Italian Amaretto Liqueur. Sweet Almond Flavor 13.52
- LIMONCELLO**
Italian Lemon liqueur, Served as an After Dinner Digestiv 12.48
- FONSCESA PORT WINE**
Fruit-Forward Dessert Wine Aged 10 Years, Matured in Wood 7.28
- CHOCOLATE COVERED STRAWBERRY SHOT**
Baileys Strawberries & Cream, Chocolate 9.36
Make it a Martini - 14.56

Wines by the Glass

- NOBLE VINES 337**
6oz - 7.28 | 9oz - 11.44 | 12oz carafe - 13.52 | btl - 24.96
- Cabernet Sauvignon**, Lodi, CA
Rich Dark Fruit Flavors, Fine Tannins
- TORRESELLA PROSECCO** 
9oz - 11.44 | btl - 26
- Prosecco**, Eastern Veneto, Italy
Aromatic and Spicy Aperitivo
- MICHELE CHIARLO** 
6oz - 8.32 | 9oz - 12.48 | 12oz carafe - 15.60 | btl - 30.16
- Moscato d’ Asti DOCG**, Asti, Italy
Floral Aromas with Peach and Apricot Notes
- BOEN PINOT NOIR**
6oz - 10.40 | 9oz - 15.60 | 12oz carafe - 20.80 | btl - 39.52
- Pinot Noir**, Napa Valley, CA
Notes of Red Fruits and Oak
- DECOY BY DUCKHORN**
6oz - 11.44 | 9oz - 15.60 | 12oz carafe - 21.84 | btl - 40.56
- Cabernet Sauvignon**, Sonoma County, CA
Lush Fruit Favors are Framed by Rich Tannins and Hints of Dark Chocolate and Barrel Spice.
- DAOU PESSIMIST**
6oz - 12.48 | 9oz - 16.64 | 12oz carafe - 23.92 | btl - 43.68
- Red Blend**, Pasa Robles, CA
Aged in French Oak, Prominent Blueberry and Plum Flavors
- J. DE VILLEBOIS**
6oz - 12.48 | 9oz - 16.64 | 12oz carafe - 23.92 | btl - 43.68
- Sauvignon Blanc**, Loire Valley, France
Notes of Apple, Pear and Gooseberry
- SANTA MARGHERITA** 
6oz - 14.56 | 9oz - 18.72 | 12oz carafe - 27.04 | btl - 50.96
- Pinot Grigio**, Veneto, Italy
Aroma of Golden Delicious Apples
- NOBLE VINES 446**
6oz - 7.28 | 9oz - 11.44 | 12oz carafe - 13.52 | btl - 26
- Chardonnay**, Lodi, CA
Prominent Citrus Palate with Pineapple, Mango, and Lychee Notes
- DOLCE SANGRIA WINE**
9oz - 11.44
Red Wine Infused with a Premium Fruit Juice Blend Served Over Ice
- DI LAMOLE CHIANTI** 
6oz - 12.48 | 9oz - 18.72 | 12oz carafe - 23.92 | btl - 45.76
- Gran Selezione, Chianti Classico DOCG**, Italy
Dry & Tannic Mouthfeel, Fruity with Hints of Violet
- FLEURS DE PRAIRIE**
6oz - 11.44 | 9oz - 15.60 | 12oz carafe - 21.84 | btl - 37.44
- Rosé**, Languedoc, France
Delicate Flavors of Red Fruit and Lemon, and a Subtle Note of Tropical Fruits on the Finish.

Sparkling

- CA’ DEL BOSCO** 
Franciacorta DOCG, Lombardi, Italy
Italian “Champagne” Hand-Harvested, Bottle-Aged, Citrus, Dried Fruit and Brioche Notes 65.52
- NOVECENTO**
Sparkling Extra Brut, Mendoza, Argentina
Argentine Gem of a Sparkling Wine 19.76
- VEUVE CLICQUOT**
Champagne, Champagne, France
A classic and one of the oldest and largest champagne houses in France. 119.60

Reds

- DI MAJO NORANTE** 
Cabernet Sauvignon, Molise, Italy
Oak, Tobacco and Mocha Flavors 29.12
- BELLA GLOS DAIRYMAN**
Pinot Noir, Sonoma, CA
Aged 9 mos. in French Oak Barrels, Notes of Black Cherry, Dark Chocolate and Raspberry 70.72
- MASSOLINO BAROLO** 
Piemonte, Italy
Slavonian Oak-Aged, Fruit, Sweet Spice, and Floral Notes 76.96
- STAGS’ LEAP THE INVESTOR**
Red Blend, Napa Valley, CA
Notes of Plum and Vanilla 85.28
- SILVER OAK**
Cabernet Sauvignon, Alexander Valley, CA
Aged in American Oak, Herbal Notes with Strawberry, Raspberry and Plum 130
- CAYMUS**
Cabernet Sauvignon, Napa Valley, CA
Full-Bodied with Notes of Black Fruit, Cocoa and Vanilla 145.60
- THE PRISONER**
Red Blend, Oakville, CA
Black Cherry Slightly Laced w/Espresso and Toasty Oak Notes and a Hint of Chocolate 62.40
- BENZINGER**
Merlot, Monterey, CA
Aromas of Dark Fruit and Spice and a Hint of Cherry, Blueberry and Vanilla 35.36

Whites

- ROMBAUER CARNEROS**
Carneros Chardonnay, Napa Valley, CA
Smooth, Ripe Fruit Intensity, Hints of Vanilla Oak, a Creamy Midpalate, and a Buttery Finish 81.12
- J.LOHR BAY**
Bay Mist Riesling, Paso Robles, CA
Crisp Acidity and a Light Subtle Sweetness, Favors of Apple, Ripe Peach, Lemon, and a Touch of Honey 35.36

 Italian Wine

Bottled Beer

- COORS LIGHT** 4.16
- DOS XX ESPECIAL** 5.72
- SHINER BOCK** 5.72
- KARBACH HOPADILLO** 6.24
- GHOST IN THE MACHINE** 9.36

Draft Beer

- | | |
|---|---|
| MILLER LITE
12oz - 6.24 20oz - 9.36 | STELLA ARTOIS
12oz - 8.32 20oz - 1.48 |
| PERONI
12oz - 7.28 20oz - 10.40 | MICHELOB ULTRA
12oz - 6.24 20oz - 9.36 |
| MODELO
12oz - 7.28 20oz - 10.40 | KARBACH LOVESTREET
12oz - 7.28 20oz - 10.40 |

Mocktails

STRAWBERRY MARGARITA 5.20

BLUEBERRY BREEZE 5.20

Non Alcoholic Beer

STELLA ARTOIS 0.0 5.72

Soft Drinks



Real Sugar Soda Crafted in Small Batches in Dallas, Texas. 2.86

**CLASSIC COLA | DIET COLA | ROOT BEER
SPRITZ | DR DOCTOR | LEMONADE**

Bottled Water

- Aqua Panna Natural Spring Water 4.16
- San Pellegrino Sparkling Spring Water 4.16

Coffee & Tea

- | | | | |
|----------------|------|-----------|------|
| ICED TEA OR | | LATTE | 5.72 |
| SWEET TEA | 2.86 | CAPPUCINO | 5.72 |
| REGULAR COFFEE | 2.86 | AMERICANO | 5.72 |
| ESPRESSO | 3.64 | MACCHIATO | 5.72 |

A 4% discount is available for guests who prefer to pay with cash.

BRING ITALY *To the Table*

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CATERING FORM



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Aperitivo ITALIAN HAPPY HOUR

EVERY DAY 4-6PM

1/2 OFF GLASS OF WINE
DI MAJO NORANTE '20 - RED
NOBLE VINES '22 - WHITE

1/2 OFF DRAFT BEER
PERONI 20oz

\$2 SMALL BITES
(CHANGES DAILY)

Dessert

MINI TIRAMISU

Espresso, Ladyfinger Cookies,
Mascarpone Cream. 6.24

CLASSIC CANNOLI

Ricotta Cream Filling,
Chocolate Chips. 7.28

PISTACHIO NUTELLA CRÈME BRULEE

Mascarpone Cream, Fresh Fruit.
10.92

GELATO

Vanilla Bean or Chocolate. 8.84

NY CHEESECAKE

Blueberry Compote
& Pistachios. 11.44



Mini Tiramisu



*Classic
Cannoli*

Coffee

REGULAR COFFEE 2.86

ESPRESSO 3.64

LATTE 5.72

CAPPUCCINO 5.72

AMERICANO 5.72

MACCHIATO 5.72



NY Cheesecake