



Ricotta Impastata



Salami & Cheese

Antipasti

BRUSCHETTA

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

New RICOTTA IMPASTATA

Honey, Balsamic Glaze, Olives, Prosciutto, Crostini. 17.78

MEATBALLS MARINARA

Beef, Pork & Veal Blend. 14.56

FRIED CALAMARI

Pepperoncini-Olive Relish, Lemon. 19.24

New SALAMI & CHEESE

Sopressata Salami, Pecorino Toscana, Fig Jam, Olives, Crostini 14.30

DOLCE BOARD

Prosciutto, Salami, Pecorino Toscana, Fontina, Fig Jam, Olives, Crostini. 22.36

Must-Try Item!

BRICK OVEN FLATBREAD

Lemon Garlic Butter, House Spice Blend. 5.72
Side of Pomodoro Sauce 2.08



Dolce Board



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 Pecorino 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



Sausage Bianco

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

Insalata

Add Grilled Chicken Breast or Sautéed Shrimp to any Salad 8.32



Limonese Caesar

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

CUCUMBER

Cucumber, Tomatoes, Red Onions, Olives, Feta. 10.14

CAPRESE PANZANELLA

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

Grilled Chicken Panuozzo



Panuozzo Sandwiches

Served on a fresh baked pizza bread and served with chips

DOLCE ITALIAN

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

New GRILLED CHICKEN PANUOZZO

Mozzarella, Confit Tomatoes, Arugula, Pesto Aioli 17.52



Original

FETTUCCHINE ALFREDO

Handmade Egg Fettuccine, Butter, 24-Month Aged Parmigiano-Reggiano, Finished Tableside. 21.84

Pasta

PENNE ALLA VODKA

Penne Pasta, 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

CREAMY LEMON GARLIC SHRIMP

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



Bolognese



Spicy Shrimp



Piatti di Pollo

CHICKEN MARSALA

Mushroom Sauce, Garlic Butter, Light Cream, Angel Hair Pasta. 24.70

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

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

Pescare

GRILLED SALMON*

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

New FLAT IRON STEAK*

8 oz Marinated and Chargrilled Flat Iron Steak
Served with Arugula and Roasted Grape Tomato Salad.
Finished with Lemon Garlic Butter 37.96

Dolce Niente

RISTORANTE ITALIANO

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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

Dessert

CLASSIC CANNOLI

Ricotta Cream Filling,
Chocolate Chips. 7.28

PISTACHIO CRÈME BRULEE

Mascarpone Cream, Fresh Berries. 10.92

GELATO

Vanilla Bean or Chocolate. 8.84

NY CHEESECAKE

Blueberry Compote
& Pistachios. 11.44

New FRESH SEASONAL BERRIES

Marsala Syrup, Mascarpone Cream. 9.76

Coffee

REGULAR COFFEE 2.86

ESPRESSO 3.64

LATTE 5.72

CAPPUCCINO 5.72

AMERICANO 5.72

MACCHIATO 5.72



Fresh Seasonal Berries



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

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DOLCE Brunch

Must Try Item!

BRICK OVEN FLATBREAD

Lemon Garlic Butter,
House Spice Blend. 6
Side of Pomodoro Sauce 2.08



Grilled Chicken Panuozzo



Breakfast Sandwich

Served with Breakfast Potatoes

DRUNKEN CHICKEN SANDWICH

Tender Chicken Cutlet, Vodka Sauce, Melted Provolone Cheese, Bacon, Fried Egg*, Fresh Baked Bonci Bread 20

MORTADELLA AND PROVOLONE

Grilled Mortadella, Provolone, Fried Egg*, Arugula, Fresh Made Bonci Bread 18

BRUNCH BURGER*

Beef, Veal and Pork Blend, Lettuce, Tomato, Onion, Provolone, Bacon, Fried Egg*, Dijonnaise on Bonci Bun (Cooked Medium Well) 20

Panuozzo Sandwiches

Served on a Fresh Baked Pizza Bread and Served with Breakfast Potatoes

P-E-C

Prosciutto, Scrambled Eggs*, Provolone, Pecorino, Garlic Aioli 17

DOLCE ITALIAN

Mortadella, Salami, Provolone, Lettuce, Tomato, Onions, Roasted Sweet Peppers, Herb Vinaigrette Dressing. 20

CHICKEN PARMIGIANA

Breaded Chicken Cutlet, Tomato Sauce, Provolone and Pecorino Cheeses. 17

GRILLED CHICKEN

Mozzarella, Confit Tomatoes, Arugula, Pesto Aioli 18



Breakfast Platter



Dolce Italian Toast



Eggs Florentine

Breakfast Plates & Pasta

BREAKFAST PLATTER

Two Eggs* Any Style, Bacon, Breakfast Potatoes, Toast. 18

EGGS FLORENTINE

Sautéed Onions, Mushrooms, Spinach and Tomatoes with Scrambled Eggs*, Fresh Mozzarella and Breakfast Potatoes 19

DOLCE ITALIAN TOAST

House Made Bonci Bread, Fresh Made Blueberry Syrup, Mascarpone Cream, Bacon 19

DOLCE STEAK & EGGS

4 oz Marinated and Char-grilled Flat Iron Steak*, Breakfast Potatoes, Two Eggs* Any Style, Toast 28

SPICY SHRIMP

Linguine, Wine, Tomatoes, Garlic, Calabrian Chilies. 25

PENNE ALLA VODKA

Penne Pasta, Frio River Vodka-Tomato Cream Sauce, Italian Calabrian Chilies 21

CHICKEN PICCATA

Grape Tomatoes, White Wine Lemon Caper Butter Sauce, Angel Hair Pasta 24

BOLOGNESE

Pappardelle Pasta, Beef, Pork & Veal Ragu, Pecorino 24

ORIGINAL FETTUCCHINE ALFREDO

Handmade Egg Fettuccine, Butter, 24 Month Aged Parmesan, Finished Tableside. 22

SPAGHETTI & MEATBALLS

Spaghetti, Pomodoro, Beef, Pork & Veal Meatballs, Pecorino. 21

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

Hearth Oven Pizza

12" Neapolitan-Style



Pig & Fig



Sausage Bianco

BREAKFAST PIZZA

Sausage, Bacon, Onion, Spinach, Mozzarella and Mascarpone Cheeses, Scrambled Eggs*, Calabrian Chillies 20

MARGHERITA

Pomodoro Sauce, Fresh Mozzarella, Pecorino, Basil, Extra Virgin Olive Oil 18.50

CHEESE

Pomodoro Sauce, Mozzarella, Pecorino Cheeses 17

PIG & FIG

Prosciutto, Fig Jam, Gorgonzola, Mozzarella, Pecorino, Arugula 21

SAUSAGE BIANCO

Roasted Onion Mascarpone Spread, Mozzarella And Pecorino Cheese, Crumbled Mild Italian Sausage, Red Onions, House Seasoning 20

PEPPERONI

Pomodoro Sauce, Mozzarella and Pecorino Cheeses, Pepperoni 19



Chilled Shrimp Salad

Insalate

Add Grilled Chicken or Shrimp 8.32
Add Grilled Flat Iron Steak* 12.50

CHILLED SHRIMP SALAD

Freshly Boiled Shrimp, House Recipe Dressing, Fresh-Made Crispy Crostinis and Arugula 19

GIARDINO

Romaine, Cucumber, Tomatoes, Red Onions, Herb Vinaigrette 11

LIMONE CAESAR

Romaine, Lemon, Parmigiano-Reggiano, Roasted Peppers, Croutons 12

ARUGULA

Arugula, Balsamic Vinaigrette, Shaved Parmesan 12



Limone Caesar

Kids Brunch Plates

ITALIAN TOAST STIX

Dusted with Powdered Sugar, Syrup and Bacon. 10

KIDS BREAKFAST PLATE

Scrambled Eggs*, Bacon, Breakfast Potatoes. 10

KIDS COMBO BREAKFAST

Scrambled Eggs*, Bacon, 2 Italian Toast Stix, Syrup. 10

KIDS SPAGHETTI & MEATBALLS

Spaghetti, Pomodoro, Beef, Pork & Veal Meatballs, Pecorino. 11



Dolce Donuts

Italian Desserts

DOLCE DONUTS

Our Version of the Classic Beignets Served With Raspberry and Chocolate Sauce 8

FRESH SEASONAL BERRIES

Marsala Syrup, Mascarpone Cream. 10

CLASSIC CANNOLI

Ricotta Cream Filling, Chocolate Chips. 8

PISTACHIO CRÈME BRÛLÉE

Mascarpone Cream, Fresh Berries. 11

NY CHEESECAKE

Blueberry Compote & Pistachios. 12

Featuring:
\$5
MIMOSAS
& BELLINIS!

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