



IL DOLCE

ANTIPASTI

- Meatballs al Forno** 12
Marinara sauce, topped with ricotta cheese, basil
- Melanzane Parmigiana** 12
Eggplant, marinara sauce, mozzarella, parmigiano
- Empanada** 3
Your choice of Beef or Chicken
- Calamari Fritti** 11
Baby squid rings and tentacles, lightly floured and deep fried, served with spicy marinara
- Classic Bruschetta** 8
tomato, basil, garlic
- Wild Mushrooms Bruschetta** 10
Pesto sauce, mix of wild mushrooms, mozzarella, arugula
- Panzanella** 9
Diced ciabatta, tomato, cucumber, red onion, basil, red wine vinaigrette
- Provoletta** 9
Melted provolone cheese, diced tomato, basil
- Spiedini** 12
Fontina cheese wrapped with prosciutto di Parma, organic arugula
- Prosciutto Appetizer** 15
Organic arugula, Prosciutto di Parma, diced tomato, fresh mozzarella*, balsamic vinaigrette
- Salumi Misti** 18
Handcrafted cold cuts
- Fire oven roasted Bell Peppers alla Provenzal** 9
Garlic, olive oil

INSALATA & ZUPPA DEL GIORNO

- Zuppa del Giorno** 8
Soup of the Day
- Caprese** 11
Vine ripened sliced tomatoes, fresh mozzarella, basil, evoo
- Insalata al Balsamico** 8
Mix greens, diced tomato, red onion, balsamic vinaigrette
- Insalata Caesar** 8
Romaine lettuce, croutons, parmigiano, caesar dressing
- Insalata Mista** 8
Romaine lettuce, diced tomato, red onion, red wine vinaigrette
- Insalata Luisa** 10
Mix greens, sweet gorgonzola, CA candied pecans, tomato, orange mandarin, balsamic vinaigrette
- Insalata di Farro** 11
Romaine lettuce, olive, tomato, red onion, cucumber, mint, ricotta salata, lemon vinaigrette
- Insalata della Casa** 11
Chopped salad of mix greens, salami, ciliegine mozzarella, olives, tomato, balsamic vinaigrette
- Insalata Amalfitana** 12
Organic arugula, boiled calamari, radicchio, tomato, lemon vinaigrette

Insalata di Bietole 12

Baby spinach, braised red beets, goat cheese, CA candied pecan, orange vinaigrette

Insalata di Quinoa 11

Organic arugula, caramelized onions, fennels, capers, wild mushrooms, pine nuts, lemon vinaigrette

Insalata di Arugula 11

Diced tomato, shaved parmigiano, balsamic vinaigrette

FOCACCIA

Olive oil, thyme, oregano, onion, rosemary, parmigiano 8

Chili oil blend, olives, sun dried tomato, parmigiano, herbs 8

PIZZA

Margherita 13

House san marzano tomato sauce, fresh mozzarella*, basil

Napolitana 15

House san marzano tomato sauce, Italian anchovies, olives, evoo

Prosciutto di Parma 18

House san marzano tomato sauce, fresh mozzarella*, prosciutto di parma, rucola

Pepperoni 14

House san marzano tomato sauce, pepperoni, mozzarella

Quattro Formaggi 15

House butter garlic blend, mozzarella, ricotta, fontina, parmigiano, basil

Sweet Gorgonzola 16

tomato, mozzarella, sweet gorgonzola, sliced tomato, basil

Polpette 15

House pesto sauce, meatballs* with tomato sauce, mozzarella, basil, parmigiano

Fugazzetta 14

House butter garlic blend, onions, oregano, mozzarella, herbs

Funghi 18

House pesto sauce, wild mushrooms, fontina, mozzarella, parsley, caramelized onions and fennel white truffle oil

Patata 16

Chili oil blend, fingerling potatoes, mozzarella, gruyere, panceta, rosemary, chives

Spinaci 15

House béchamel sauce, organic spinach, artichokes, mozzarella

BBQ Chicken 16

Chili oil blend, house BBQ sauce, mozzarella, diced tomato, red onions, cilantro

Verdure 16

House pesto sauce, mozzarella, goat cheese, herbs, firewood oven roasted bell peppers, zucchini, mushroom, caramelized onions and fennel

Salciccia 16

House butter garlic blend, italian sausage, mozzarella, caramelized onions and fennel, rapini (broccoli rabe), herbs

Cotto Ham 16

House san marzano tomato sauce, mozzarella, firewood roasted bell peppers, green olives

Pineapple Bianca 16

House butter garlic blend, mozzarella, pineapple, pancetta, ham, jalapeños, herbs

Marinara 13

House san marzano tomato sauce, garlic infused olive oil, oregano, olives

Asparago 16

House butter garlic blend, grilled asparagus, fontina, mozzarella, pancetta, fried egg, parmigiano

Pistachios 16

House butter garlic blend, gruyere, mozzarella, red onions, pistachios, rosemary

Italiano Hot Salami 16

House san marzano tomato sauce, italian hot salami, diced tomato, garlic, oregano

Burrata 18

House butter garlic blend, radichio, finocchiona salami, fresh burrata, herbs

Petto d'Anatra 18

House butter garlic blend, smoked applewood duck breast, baby spinach, cherry tomato, fresh mozzarella

PASTA

Spaghetti con polpette 16

Spaghetti topped with house made meatballs*, served in our marinara sauce

Fettuccine Alfredo 15

Fettuccine tossed with garlic in an Asiago cream sauce

Fettuccine Bolognese 17

Fettuccine in our marinara and prime beef ragu sauce

Penne Arrabiatta 16

Spicy tomato sauce, olives

Spaghetti Pescatora 21

Tomato sauce, clams, mussels, calamari, shrimps

Gnocchi 16

Pesto or marinara sauce

Lasagna al Forno 20

Prime ground beef, Italian sausage, ricotta, mozzarella

Spaghetti carbonara 18

Pancetta, guanciale, egg, parsley, parmesano

Orecchiete 18

Tomato sauce, rapini (broccoli rabe), Italian sausage, herbs

PIATTI

Bisteca MP

16 oz organic grilled skirt, chimichurri sauce with (french fries) or (mix greens)

Chicken Milanese 19

Breaded chicken breast with mashed potatoes

Pollo Gardinetto 18

Chicken breast alla griglia with lemon juice and mix greens

Pollo Picatta 19

Chicken breast in a white wine and lemon juice sauce, veggies

PESCE

Catch of the Day MP

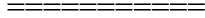
Cooked in our firewood oven

EXTRA PIZZA TOPPINGS

Sausage 3 - Pepperoni 2 - Prosciutto di Parma 5 - Chicken 5, Fried egg 4, Anchovies 4
Mushrooms 3 - Olives 2 - Fresh mozzarella* 4 - Jalapeños 3

CONTORNI

Garlic mashed potatoe 5 - Herbs seasoned fries 5 - saute green beans 6
Firewood roasted potato 7 - Fried egg 4 - Chicken 5



DRINKS

Ice Tea 2.50 - Coke 2.50 - Diet Coke 2.50 - Sprite 2.50 - Root Beer 2.50
Pellegrino Blood Orange 3 - Pellegrino Aranciatta 3 - Pellegrino Limonata 3
Milk 5

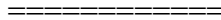
BEER

Italian Beers

Oro di Milano 8- Moretti 7 - Peroni 7 - Moretti La Rossa 8 - Angelo Poretti 7

OTHER BEERS

Quilmes Argentina's #1 Beer 7 - Heineken 7 - Corona 6 - Bud Light 6
Stella Artois 7



* House made meat balls - * House made fresh Fior di Latte Mozzarella
Il Dolce house ciabatta, when not served with main dish \$2.50
Parties of 6 or more, an 18% gratuity will be added
Please, no more than 3 credit cards Corkage \$20 per bottle of 750ml. (limit of 2 bottles)
Share any main dish \$ 5 -
No Substitution

Menu prices are subject to change

Chef : Roberto Bignes



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