

Greens

Local Mixed Greens 13

house herb dressing, shaved pecorino, crouton
caesar style, add anchovy and cured egg yolk 2

Tomato & Burrata 14

imported burrata, balsamic vinegar, extra virgin olive oil, basil

Tuna Conserva 16

olive oil poached tuna, oregano vinaigrette, local greens, avocado, cherry tomato
conserva, olives, crouton

Dolce Chop 16

antipasti salad, baby gem lettuce, provolone, salami, pepperoncini, tomato, cucumbers, olives, oregano vinaigrette

Panzanella 14

strawberry, cherry tomato, mint, pickled red onion, cucumber, feta, toasted croutons, arugula, aged balsamic

Local Stone Fruit 16

delice de burgogne cheese, toasted marcona almond, white balsamic vinaigrette, prosciutto, local greens

Beet & Citrus 15

mixed greens, frisee, goat cheese, citrus segments, banyul's vinaigrette, candied walnut

add salmon 15

add chicken 5

Small Plates

Soup of the Day 7

Mussels 16

pesto broth, cherry tomatoes, chili, lemon

Lamb Chops 22

marinated and grilled, herb crust, garlic crème fraiche

Puffed Focaccia 8

extra virgin olive oil, rosemary, sea salt, whipped ricotta, giardiniera

Melon Board 15

seasonal fresh melon, mint, basil, lime, chili salt

Ciabatta Sandwiches 17

Served with house made pickles and your choice:
Cup of Soup or Mixed Green Salad

- ❖ **Chicken**, scamorza cheese, and kale pesto
- ❖ **Apple Wood Smoked Bacon**, lettuce, tomato, avocado, aioli
- ❖ **Certified Angus Beef® Pastrami**, onion, gruyere, and pickled mustard seed aioli
- ❖ **Turkey**, aged provolone, mustard aioli and olive tapenade
- ❖ **Cold Cut**, salami, turkey, provolone, lettuce, tomato, oregano vinaigrette

Pizza

Margherita 14

house stretched mozzarella, basil, san marzano tomato

Calabrese 15

spicy salumi, mozzarella di bufala, garlic, sicilian oregano, san marzano tomato

Salumi, Bacon & 'Nduja Sausage 17

mozzarella, san marzano tomato

Bianco 16

pecorino, mozzarella, garlic crème fraiche, burrata, truffle oil, arugula

Fennel Sausage & Peppers 16

caramelized onion, parmesan, san marzano tomato, fontina valle d'aosta, oregano

Spinach 15

baby spinach, caramelized onion, garlic, caciocavallo cheese, parmigiano

Carnitas 16

roasted jalapeno, fontina valle d'aosta, green chili cream, cilantro, pickled onion, crème fraiche

Truffle Potato 17

mushrooms, smoked bacon, fresh mozzarella, thyme, garlic crème fraiche, truffle oil

Zucchini & Eggplant 16

fresh mozzarella, san marzano tomato, garlic, oregano, fresh basil, balsamic

add egg, bacon, salami, anchovy, arugula, olive, garlic, burrata, pesto 2.5

add chicken, sausage, prosciutto 5

Dolce Burger 19

brioche bun, lettuce, tomato, caramelized onion, aioli, choice of cheese: smoked mozzarella, provolone, gruyere, or gorgonzola dolce

*add an egg or bacon 2

Pasta

Spaghetti or Penne 16.50

~ pomodoro

~ classic bolognese

~ pesto cream

add chicken 5

add meatballs 6

Charcuterie and Cheese

selection of artisan salami and cheese, crostini, house made butter & pickles, grainy mustard, seasonal fruit compote 4 items 19 / 6 items 28

*Dolce at the Highlands proudly supports local farms, artisan bakeries, salumerias, and pasta makers.