

GREENS

LOCAL MIXED GREENS 14

HERB DRESSING, SHAVED PECORINO,
CROUTON
CAESAR STYLE, ADD ANCHOVY AND CURED EGG YOLK 2

BEET & CITRUS 16

MIXED GREENS, FRISEE, BUCHERON GOAT
CHEESE, CITRUS SEGMENTS, BANYUL'S
VINAIGRETTE, CANDIED WALNUT

DOLCE CHOP 17

ANTIPASTI SALAD, ROMAINE LETTUCE, HOUSE
MOZZARELLA, SALAMI, PEPPERONCINI,
TOMATO, CUCUMBER, OLIVES, OREGANO
VINAIGRETTE

HEIRLOOM TOMATO & BURRATA 15

VINE RIPENED TOMATO, IMPORTED BURRATA,
ARUGULA, AGED BALSAMIC, BASIL OIL

WARM SPINACH SALAD 16

SPINACH, RADICCHIO, PANCETTA, HAZELNUT
VINAIGRETTE, POACHED EGG, GRAINY
MUSTARD

PANZANELLA 15

STRAWBERRY, CHERRY TOMATO, MINT,
PICKLED RED ONION, CUCUMBER, FETA,
TOASTED CROUTONS, ARUGULA, AGED
BALSAMIC

LOCAL STONE FRUIT 17

DELICE DE BOURGOGNE CHEESE, TOASTED
MARCONA ALMOND, WHITE BALSAMIC
VINAIGRETTE, PROSCIUTTO, LOCAL GREENS

ADD SALMON 15

ADD CHICKEN 5

ANTIPASTI

SOUP OF THE DAY 8

CHEF'S SELECTION

PUFFED FOCACCIA 10

EXTRA VIRGIN OLIVE OIL, ROSEMARY, SEA SALT,
WHIPPED RICOTTA, GIARDINIERA

MELON BOARD 15

SEASONAL FRESH MELON, MINT, BASIL, LIME, CHILI
SALT

CRISPY CALAMARI 16

BLISTERED SHISHITO PEPPER, BASIL, LEMON,
POMODORO

MUSSELS 18

PESTO BROTH, CHERRY TOMATOES, CHILI, LEMON

CRISPY BABY ARTICHOKE 12

HAZELNUT AIOLI, LEMON HERB SALT

BRUSCHETTA 12

TOASTED CROSTINI, TOMATO, GARLIC, OLIVE OIL,
BASIL

LAMB CHOPS 23

MARINATED AND GRILLED, HERB CRUST, GARLIC
CRÈME FRAICHE

PIZZA

MARGHERITA 15

HOUSE STRETCHED MOZZARELLA, BASIL,
SAN MARZANO TOMATO

CALABRESE 17

SPICY SALUMI, MOZZARELLA DI BUFALA,
GARLIC, SICILIAN OREGANO, SAN
MARZANO TOMATO

SALUMI, BACON, & SAUSAGE 18

MOZZARELLA, SAN MARZANO TOMATO

BIANCO 17

PECORINO, MOZZARELLA, GARLIC CRÈME
FRAICHE, BURRATA, TRUFFLE OIL,
ARUGULA

FENNEL SAUSAGE & PEPPERS 17

CARAMELIZED ONION, PARMESAN, SAN
MARZANO TOMATO, FONTINA VALLE
D'AOSTA, OREGANO

SPINACH 16

BABY SPINACH, CARAMELIZED ONION,
GARLIC, CACIOCAVALLO CHEESE,
RICOTTA, PARMIGIANO

TRUFFLE POTATO 18

MUSHROOMS, SMOKED BACON, FRESH
MOZZARELLA, THYME, GARLIC CRÈME
FRAICHE, TRUFFLE OIL

CARNITAS 17

ROASTED JALAPENO, FONTINA VALLE
D'AOSTA, GREEN CHILI CREAM, CILANTRO,
PICKLED ONION, CRÈME FRAICHE

ZUCCHINI & EGGPLANT 17

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

SALUMI AND FORMAGGI

4 ITEMS 19

6 ITEMS 28

SELECTION OF ARTISAN SALUMI AND
CHEESE, CROSTINI, HOUSE MADE BUTTER,
PICKLED VEGETABLES, GRAINY MUSTARD,
SEASONAL FRUIT COMPOTE

PASTA

SPAGHETTI OR PENNE

- ~ POMODORO 17
- ~ CACIO E PEPE 17
- ~ BOLOGNESE 18
- ~ PESTO CREAM 17

ADD CHICKEN 5
ADD MEATBALLS 6

RADIATORE 19

'NDUJA SAUSAGE RAGU, CHILI, FRESH HERBS, MASCARPONE

LINGUINE 25

CRAB, MUSSELS, SHRIMP, SERRANO CHILI, CHERRY HEIRLOOM TOMATOES, GARLIC, HERBS, SPICY TOASTED BREADCRUMB

STROZZAPRETI 22

BRAISED LAMB, CHERRY HEIRLOOM TOMATO, BURRATA, CRISPY SPINACH

GNOCCHI 18

GOAT CHEESE GNOCCHI, ARRABIATTA, PORCINI MUSHROOM, ARUGULA PESTO, PARMIGIANO REGGIANO

TRIANGOLI 19

CORN CREAM, HABANERO CHIMICHURRI, KAFFIR LIME POPCORN

CAVATELLI 19

WHITE FENNEL SAUSAGE, BROCCOLI RABE, FENNEL POLLEN

LASAGNA 20

MARINATED EGGPLANT, FRESH PASTA, RICOTTA, MOZZARELLA, PARMIGIANO REGGIANO, POMODORO

TO SHARE

DRY AGED BONE-IN RIBEYE

18 OZ TO 40 OZ*

CERTIFIED ANGUS BEEF ® ALL NATURAL 28 DAY AGED RIBEYE, CREAMY POLENTA, AND YOUR CHOICE OF ONE **CONTORNI**

\$3.50 PER OZ

*ASK YOUR SERVER FOR THE AVAILABLE CUTS OF THE NIGHT!

PIATTI

SCOTTISH SALMON 29

CEDAR PLANK ROASTED, FARMER'S MARKET VEGETABLES, LEMON, SEA SALT, VINCOTTO

JIDORI HALF CHICKEN 28

BRAISED SHELLING BEANS, BROCCOLI RABE, BAGNETTO SAUCE

THE "ANGRY" CHICKEN 31

PIRI PIRI AND YOGURT MARINATED JIDORI HALF CHICKEN, PERUVIAN GREEN CHILI SAUCE, ROASTED FINGERLING POTATOES

SEA BASS 30

SCALLION CASHEW PESTO, SWISS CHARD, WHITE POLENTA

8 OZ FILET MIGNON 47

OLIVE OIL SMASHED POTATOES, EGGPLANT PUREE, CIPOLLINI ONION, PORCINI MUSHROOM, SPINACH, BAROLO DEMI GLACE

PRIME BONELESS BEEF SHORT RIB 37

SLOW BRAISED AND GLAZED, PASTRAMI SPICE, HORSERADISH CRÈME FRAICHE, CARROT, BEET ROOT, MUSTARD SEED

FRESH CATCH OF THE DAY 32

*CHEF'S WHIM

CONTORNI 12

GARLIC FINGERLING POTATO

TRUFFLE OIL, HERBS

WILD MUSHROOM

FARM EGG, HERBS

BRUSSELS SPROUTS

PANCETTA, HAZELNUT AIOLI, ASIAGO, AGED SHERRY VINEGAR



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