

CAFFÈ DOLCE

lunch

SALADS

HOUSE SALAD

organic greens with chevre, candied pecans, seasonal tree fruit & house vinaigrette 8

CHOP SALAD

romaine, basil, natural turkey, salami, mozzarella, tomatoes, croutons, parmesan, balsamic vinaigrette 9

CHICKEN KALE CHOP

napa cabbage, fresh pear, quinoa, cucumber, daikon & red radish, carrot, seeds, cashews & fresh herbs.

Pear ginger cucumber vinaigrette 12

CAESAR SALAD

romaine, croutons, parmesan 8 *add anchovies 2*

GRILLED STEAK SALAD

arugula, grilled beef shoulder, gorgonzola, fresh pears, toasted pine nuts, & balsamic vinaigrette* 16

DOLCE STAPLES

BOLOGNESE

pappardelle, traditional bolognese, pecorino & lemon 18

CHARCUTERIE BOARD

artisan meats and regional cheeses with vegetable giardiniera, mustard, grilled bread 17\24

SOUPS

MINISTRONE Cup 4 / Bowl 6

SOUP OF THE DAY Cup 4 / Bowl 6
add cup of soup to salad or sandwich 3.25

FEELING YOUTHFUL

penne marinara 10

pasta with butter & cheese or pesto 10

SANDWICHES

ROAST TURKEY & SPROUTS

roasted turkey, provolone, bibb lettuce, marinated tomatoes, sprouts and balsamic aioli on birdman 9

BAHN-MI

grilled pork belly with a nappa cabbage slaw, sriracha aioli and house-made pickles on baguette 12

SALAMI, MOZZARELLA & OLIVE

salami and prosciutto, fresh mozzarella, pickled peppers, olive tapenade, chopped romaine & balsamic mustard, served on an artisan roll 14

LAMB BURGER

with bacon, grilled onion, goat cheese, spicy sambal aioli & arugula on a ciabatta roll* 16

GRILLED CHICKEN SANDWICH

chipotle chicken with bacon, grilled onion, tomato, aioli & arugula on a ciabatta roll 14

VEGETABLE SANDWICH

caramelized fennel, local apples, arugula, goat cheese & lemon dill aioli served on baguette 9

GRILLED CHEESE sharp white cheddar on toscano 5

GRILLED PEANUT BUTTER & JELLY

peanut butter & strawberry jam 4.5

ON TOAST

SHRIMP SALAD

with pickled garlic vinaigrette & curry salt 10

MOZZARELLA TOAST

fresh mozzarella, caramelized honey & a fresh fennel salad served on campagne 8