

# CAFFÈ DOLCE dinner

Traditional | Table Share week of August 10th, 2017

## salads & light plates

house salad of greens, chevre, candied pecans, apple, house vinaigrette 9  
caesar- romaine, croutons, parmesan 9 add cured white anchovies 2  
tomato & melon gazpacho 6  
tuna lettuce wraps, ponzu, cucumber, sesame & local radish 14

## cheese & charcuterie

local cheese board 16  
artisanal meats & cheese board with house crackers, preserved fruits & vegetables 17/23  
marinated olives & house-made flatbread 7

## dips & spreads

pimiento cheese, pickled mustard seed & everything flatbread 8  
skordalia: Greek yogurt & herb spread, everything flatbread 8  
curry cream cheese with salmon tartar, caper, chives & toasted brioche 14  
trio of spreads 18

## on toast

burrata, speck & nectarine 11  
shrimp salad, pickled garlic vinaigrette & curry salt\* 10  
wild mushroom, goat cheese, asparagus & bread & butter onion pickles 9  
*add house-cured salmon 4*  
*gluten-free bread 2*

## house-made pasta

fusilli with heirloom tomato, seafood ragu & grapefruit butter sauce 25  
bucatini al' amatriciana, heirloom cherry tomato, pancetta, chili, pecorino romano 16  
tagliatelle, traditional bolognese, lemon & pecorino 19  
heirloom tomato pappardelle, garlic, chili, local arugula & parmesan 18

## meats and fish

lamb burger with bacon, goat cheese, spicy aioli, caramelized onion\* 17  
Pacific deep sea fish selection with local beans, chanterelles, tomatoes & sweet corn butter sauce\* 32  
flank steak with grilled potato, tomato, shisito pepper, radish & chimi\* 23  
grilled quail with honey, lemon, chili, grilled nectarine & bok choy 24

## vegetables

grilled bok choy with kim chi & fish sauce vinaigrette 8  
grilled asparagus, sunny duck egg, pancetta, aged local cheese & wild nettle pesto 11  
blistered shishito peppers with creamy herb dip 8  
local carrots with honey, thyme & ricotta 9

## sourdough pizza

margherita- marinara, basil & fresh mozzarella 14  
andouille sausage, potato, onion, peppers, sage & local hot pepper cheese curds 16  
wild mushroom, herb mozzarella, pancetta & rosemary oil 17  
summer squash, swiss chard, tomato & pesto 15  
asparagus, preserved lemon, local kale, herbed mascarpone & parmesan 17

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.