

# CAFFÈ DOLCE dinner

Traditional | Table Share      week of September 26th, 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
- local beets salad in raspberry red wine vinaigrette, house-made labneh & dukkah 11
- local tomatoes, burrata cheese, speck ham, basil vinaigrette, lemon & olive oil 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, pistachio & herb spread, everything flatbread 8
- curry cream cheese with smoked salmon roe, caper, chives & toasted brioche 14
- trio of spreads 18

## on toast

- spanish sardines, horseradish crema, pickled pepper, red onion and olive oil 8
- shrimp salad, pickled garlic vinaigrette & curry salt\* 10
- wild mushroom, goat cheese, bread & butter onion pickles 9    *add house-cured salmon 4*  
*gluten-free bread 2*

## house-made pasta

- fusilli with heirloom tomato, seafood ragu, grapefruit & herbed mascarpone 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
- butternut ravioli with sage, hazelnuts, brown butter, apple & pecorino 16

## 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, local pepper, radish & chimi\* 23
- grilled quail with honey, lemon, chili, grilled nectarine & cauliflower kim chi 24

## vegetables

- cauliflower with bacon, walnut, grilled nectarines & kim chi vinaigrette 9
- local carrots with honey, thyme & ricotta 9
- local eggplant, romesco, almond, arugula & parmesan 7

## sourdough pizza

- margherita- marinara, basil & fresh mozzarella 14
- wild mushroom, herb mozzarella, pancetta & rosemary oil 17
- eggplant caponata, summer squash, marinated tomato & swiss chard 17
- bacon jam, local peppers, red onion & local hot peppers cheese curds 16

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