

# CAFFÈ DOLCE dinner

Traditional | Table Share      week of October 27th, 2017

## salads & light plates

house salad of greens, chevre, candied walnuts, apple, house vinaigrette 9  
caesar- romaine, croutons, parmesan 9 add cured white anchovies 2  
local beet & apple salad in cider vinaigrette, house-made labneh & dukkah 11

## 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  
'choose 3' spreads board 18

## on toast

spanish sardines, horseradish crema, pickled pepper, red onion and olive oil 8  
shrimp salad, pickled garlic vinaigrette & curry salt\* 10  
mozzarella burrata, fresh fig, arugula & aged vinegar 10  
*gluten-free bread 2*

## house-made pasta

conchiglie with heirloom tomato, seafood ragu, grapefruit & herbed mascarpone 25  
bucatini al' amatriciana, heirloom cherry tomato, pancetta, chili, pecorino romano 16  
pappardelle, traditional bolognese, lemon & pecorino 19  
spaghetti alla chitarra, pork belly carbonara, duck egg, arugula, fines herb & parm 18

## meats and fish

lamb burger with bacon, goat cheese, spicy aioli, caramelized onion\* 17  
Pacific deep sea fish selection with mushroom, leek & pancetta pan sauce & preserved lemon relish\* 32  
flank steak with mustard glazed fall root vegetables\* 24  
crispy duck leg with spicy yam, local rutabaga, date, mustard greens & burnt orange sweet onion jus 26

## vegetables

cauliflower with bacon, walnut & roasted garlic cheese sauce 8  
mustard-glazed local root vegetables 8  
roasted local squash with ginger, apple & cashew 8  
brussel sprouts with fish sauce vinaigrette & crispy rice 8

## sourdough pizza

margherita- marinara, basil & fresh mozzarella 15  
chorizo, baked eggs, local peppers, cotija cheese, cilantro & avocado crema 17  
speck ham, apple, walnut pesto, spicy greens & pecorino 17  
bacon jam, local peppers, red onion & local hot peppers cheese curds 16  
wild mushroom, herb mozzarella, goat cheese & rosemary oil 17  
*add arugula or anchovy 2*

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