

CAFFÈ DOLCE dinner

Traditional | Table Share week of January 4th, 2018

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 19/25
- 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
- spreads board 18

on toast

- spanish sardines, horseradish crema, pickled pepper, red onion and olive oil 8
- avocado, sea salt, espelette pepper, sunny-side eggs & cotija cheese* 11
- mozzarella burrata, fresh fig, arugula & aged vinegar 11
- gluten-free bread 2*

house-made pasta

- conchiglie, mussels, house-made sausage, calabrian chili, fresh basil & white wine butter sauce 23
- bucatini al' amatriciana, heirloom cherry tomato, pancetta, chili, pecorino romano 16
- pappardelle, braised short rib ragu with gremolata & pecorino 19
- spaghetti alla chitarra carbonara, pancetta, poached egg, arugula, fines herb & parmesan* 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* 30
- flank steak with mustard glazed fall root vegetables* 24
- crispy duck leg confit with spicy yam, local rutabaga, date, spicy 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
- 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.