

DOLCE

MARE

raw bar

SHRIMP COCKTAIL 20	EAST & WEST COAST OYSTERS 1/2 dz 19
JUMBO LUMP CRAB MEAT 25	CHILLED LOBSTER COCKTAIL 27

seafood tower

for 2

1/2 MAINE LOBSTER, 12 OYSTERS,
JUMBO LUMP CRAB MEAT, 4 SHRIMP, CEVICHE
79

insalate

HEARTS OF ROMAINE focaccia croutons, caesar dressing	13
AUGULA radicchio, apples, candied pecans, blue cheese crumbles, hazelnut vinaigrette	14
CHOPPED romaine, tomato, cucumber, olives, roasted peppers, artichokes, white balsamic reduction	14
ADD SHRIMP	12
BEEF CARPACCIO mushrooms, arugula, parmigiano, truffle aioli	18
ROASTED BEETS haricot verts, shallots, tomato jam, goat cheese, grilled country bread	15

antipasti

TUNA TARTARE avocado, cucumber, plantain chip, mediterranean salsa	17
FRITTO MISTO calamari, shrimp, vegetables, marinara, remoulade	16
SEARED OCTOPUS baby artichokes, fingerling potatoes, celery, salsa verde, puttanesca sauce	19
DOLCE MEATBALLS creamy polenta, parmigiano	15
PROSCIUTTO PLATTER burrata, arugula, eggplant caponata, grilled country bread	19
CAPRESE fior di latte mozzarella, heirloom tomatoes, basil, balsamic reduction	16
CRAB CAKE vegetable spaghetti, tomato dolceforte	25

paste

PAPPARDELLE ALLA BOLOGNESE braised beef, veal, pork ragu	25
LOBSTER RAVIOLI shiitake mushrooms, asparagus, shrimp, lobster bisque	29
SPAGHETTI AL POMODORO san marzano tomatoes, basil, parmigiano ADD MEATBALLS	19 8
TAGLIATELLE AL GAMBERI wild shrimp, zucchini, grape tomatoes, agrumato, garlic white wine sauce	25
RIGATONI ALLA SORRENTINA eggplant al funghetto, marinara, oregano, fior di latte mozzarella	22
TRUFFLE RAVIOLI spinach & ricotta, montasio butter sauce	26
LEMON RISOTTO crab, broccolini, cherry tomato	31

mare

PAN SEARED SCOTTISH SALMON celery root puree, baby carrots, kale, brown butter caper sauce	29
SPECK WRAPPED SCALLOPS cous cous, leeks, mushroom, roasted red pepper sauce	34
BRANZINO AL FORNO wilted spinach, smashed fingerlings, palermo sauce	39

GRILLED STUFFED LOBSTER

crab stuffing, herb butter, lemon bread crumbs,
asparagus, béarnaise sauce

69

terra

HALF ROASTED CHICKEN crispy polenta, broccolini, mushroom shallot sauce	28
MILANESE chicken or veal arugula, red onion, tomato, parmigiano, citronette	31/37
PARMIGIANA chicken or veal marinara, mozzarella, spaghetti pomodoro	33/39
VEAL SCALLOPINI olive oil whipped potato, brussels sprouts, pan jus	43
8 OZ FILET MIGNON asparagus, layered truffle potatoes, perigourdine sauce	48
SURF & TURF 6oz filet mignon, half roasted lobster, asparagus, béarnaise sauce	61

specialty cocktails

14

APEROL SPRITZ
aperol, prosecco, soda

APPLE BASIL SMASH
absolut vodka, st. germain, basil, green apples

PALERMO OLD FASHIONED
bulleit rye, amaro nonino, vanilla syrup

CALLING CARD
plymouth gin, lemon, lime

NEGRONI
bombay sapphire gin, campari, antica carpano

ITALIAN MARGHERITA
el jimador blanco, aperol, honey syrup

bottled beers

PERONI - lager 6
rome, italy

BUD LIGHT - lager 6
st. louis, missouri

HEINEKEN - pilsner 7
netherlands

STELLA ARTOIS - pilsner 7
leuven, belgium

MODELO ESPECIAL - pilsner 7
mexico city, mexico

BLUE MOON - wheat beer 7
golden, colorado

WINE BY THE GLASS

bollicine

LAMBRUSCO SECCO, MEDICI ERMETE 12
emila romogna, italy

MOSCATO D'ASTI, MICHELE CHIARLO 15
piemonte, italy

VEUVE CLIQUOT. YELLOW LABEL, BRUT 28
reims, france

ISOTTA MANZONI PROSCECCO 14
vento, italy

bianchi

VERNACCIA, PIETRAFITTA 14
san gimignano docg, italy

PINOT GRIGIO, BARONE FINI 15
valdige, italy

SAUVIGNON BLANC, MATUA 13
marlborough, new zealand

WHITE BLEND, CONUNDRUM 16
napa, california

CHARDONNAY, J. LOHR, RIVERSTONE 12
monterey, california

CHARDONNAY, ZOZZOLE, LE BRUNICHE 14
toscany, italy

rosé

FLEURS de PRAIRE, COTES de PROVENCE 12
france

rossi

PINOT NOIR, JOEL GOTT 15
napa, california

SANGIOVESE, CASAMATTA ROSSO 12
toscana, italy

CLARET, FRANCIS FORD COPPOLA DIAMOND 12
california

RED BLEND, FERRARI CARANO SIENA 15
napa valley, california

CABERNET SAUVIGNON, ROUND POND KITH & KIN 24
napa valley, california

BARBERA D'ALBA, MASSOLINO 18
piemonte, italy