

**Antipasti**

*Appetizers*

**Salumi e Formaggi Board | \$29.5**

Curated meats and cheeses, a variety of olives, honey, and crispy chickpeas. Served with focaccia.

**Roasted Prosciutto | \$18**

Prosciutto-wrapped baby mozzarella with basil and pomodoro sauce. Topped with aged balsamic reduction.

**Bruschetta | \$15.5**

Our homemade pizza crust topped with chilled tomatoes, red onion, basil, garlic, olive oil and balsamic reduction.

**Mussels | \$22**

1lb of PEI mussels steamed with white wine, red onion, soppressata salami and arrabbiata sauce. Served with grilled focaccia bread.

**Arancini | \$16.5**

Chef Ben’s Italian-style rice balls accompanied with one of our homemade sauces, rotated monthly.

**Polpette Al Sugo | \$18**

Homemade pork, veal, and ricotta meatballs oven roasted and served with our tomato sauce and grilled focaccia bread.

**Eggplant Parmigiana | \$16**

Slices of panko-breaded eggplant baked with tomato sauce and baby mozzarella.

**Fritti Misti Di Mare | \$20**

Calamari, shrimp, and white anchovies lightly battered and fried. Served with crispy chickpeas and arrabbiata sauce.

**Insalate**

*Salads*

**Famiglia | \$14**

Mixed greens, pea tenders, watermelon radish, and cherry tomato. Tossed with red wine vinaigrette. *For the table* | \$32.

**Cesare | \$16**

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps. *For the table* | \$35.

**Capra | \$22**

Marinated portobello mushrooms, red onion and roasted tomatoes warmed on a bed of spinach and arugula. Garnished with pesto goat cheese and focaccia bread.

**Al Salmone | \$25**

Grilled salmon fillet on spinach, roasted peppers, carrots, zucchini, green beans, white beans and potatoes. Topped with green olive tapenade.

**Winter Caprese | \$23**

Creamy burrata cheese on preserved tomatoes with fresh basil, balsamic crema, olive oil and Maldon salt.

**Pasta**

**Pappardelle Al Manzo Brasato | \$28**

Slow-braised beef ragu in tomato and red wine sauce. Served over pappardelle noodles.

**Fettuccine Dolcetto | \$26**

Classic and spinach fettuccine tossed with sliced chicken breast, garlic, mushrooms and sun-dried tomatoes in a white wine cream sauce.

**Gnocchi Di Casa | \$24.5**

Homemade potato dumplings served with your choice of gorgonzola cream, pomodoro, or bolognese sauce. Topped with creamy ricotta.

**Con Salsiccia | \$26**

Ribbon shaped pasta, served with homemade sausage, chilies, rapini, grana padano cheese, and lemon breadcrumb.

**Rigatoni Sorrento | \$24**

Zucchini, cherry tomatoes, basil and red chilies tossed with our pomodoro sauce. Topped with stracciatella cheese.

**Lasagna Di Casa | \$24**

Homemade Bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella. Served with crostini.

**Risotto Di Frutti Di Mare | \$28**

Calamari, shrimp and mussels simmered in a garlic butter sauce on a bed of white wine parmesan risotto and finished with caramelized lemon.

**Spaghetti e Polpette | \$24.5**

Three homemade meatballs in tomato sauce served over spaghetti noodles.

Items marked in orange are part of the Dolcetto Signature collection-recipes loved at our sister restaurant, Dolcetto.

**DOLCETTO**

**Pollo/Carne/Pesce**

*Chicken/Meat/Fish*

*All entrées are served with your choice of rosemary roasted potatoes and vegetables or pasta.*

**Pollo Alla Parmigiana | \$28**

Breaded chicken topped with pomodoro sauce and bocconcini.

**Pollo Sienna | \$28**

Garlic-and thyme-marinated chicken breast sautéed with pearl onions, zucchini and tomatoes in a white wine and sweet butter sauce.

**Costine Di Manzo Brasate | \$42**

Boneless beef short rib braised in a red wine sauce and finished with a horseradish breadcrumb.

**Salmone Alla Griglia Piccata | \$32**

Atlantic salmon fillet grilled and topped with capers, lemon, tomatoes and sweet butter. Can be served on spaghetti tossed with spinach. Finished with caramelized lemon.

**Bistecca Di Manzo | \$44**

A 10-oz New York striploin grilled to your preference with rosemary roasted potatoes and vegetables. Served with our red wine sauce.

**Accompany with:**

Gorgonzola butter | \$5

Wild mushrooms in brown butter | \$5

Sauteed garlic shrimp | \$7

We’re proud to offer dishes that can be thoughtfully tailored to accommodate most dietary preferences- including vegan, vegetarian, pescatarian, and gluten-friendly. Please inform your server of any dietary needs so we may prepare your meal with care.



*Dolci Mamma a mamma's per se. Maria  
A. Genova 1813*



Pizza

**Margherita | \$20**

The classic Italian- Bocconcini and fresh basil on our sugo pomodoro.

**Verde Bianca Rossa | \$23**

Grilled chicken, spinach, oven-roasted tomatoes and goat cheese on white sauce.

**Nordico | \$23**

Pancetta, wild mushrooms, and pepperoni on our sugo pomodoro.

**Giardiniere | \$22**

Zucchini ribbons, tomatoes, wild mushrooms and bocconcini cheese on a spinach pesto base.

**Pattulo | \$22**

Aged provolone and pepperoni on our sugo pomodoro.

**Dario | 22**

Mortadella, capocollo and soppressata with provolone and green olive giardiniera on our sugo pomodoro.

**Funghi | \$22**

Wild mushrooms, thyme, and fontina cheese on white sauce.

**Simon's Passione | \$21**

Pepperoni, sausage, red onion, parmesan and chilies on a garlic butter base.

Sunday Family Style

*Each family-style bundle feeds up to 4 guests.*

**Spaghetti e Polpette | \$55**

Our take on a classic family spaghetti and meatball night. Our homemade meatballs in tomato sauce, served over spaghetti noodles.

**Fettuccine Dolcetto | \$60**

Classic and spinach fettuccine tossed with sliced chicken breast, garlic, mushrooms, and sun-dried tomatoes in a white wine cream sauce.

**Lasagna Di Casa | \$60**

*This dish is available by reservation only.*

Homemade bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella. Served with crostini.

**Pollo Alla Parmigiana | \$75**

Breaded chicken topped with pomodoro sauce and bocconcini. Served with your choice of seasonal vegetables and roasted potatoes or pasta.

**Famiglia | \$32**

Mixed greens, pea tenders, watermelon radish, and cherry tomato. Tossed with red wine vinaigrette.

**Cesare | 36**

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps.

Amicucci's  
Risto by **DOLCETTO**

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