

Dolce

SUNDAY SUPPER CLUB

Desserts

GELATI AND SORBETTI

10

Ask Server for Daily Selections

TIRAMISU

12

Mascarpone Mousse, Espresso and Kahlúa-Soaked Ladyfingers

OREO ZEPPOLE

12

Malted Vanilla Milkshake

20 LAYER PEANUT BUTTER CHOCOLATE CAKE

16

Devil's Food Cake, Peanut Butter Mascarpone

DESSERT TASTING PLATTER

17

Pastry Chef's Selection

TARTUFO FANTASIA

19

Neapolitan Gelato Cake, Sicilian Pistachios, Popping Candy Chocolate Shell

Isabella

1645

TARTUFO FANTASIA

DESSERT TASTING
PLATTER

CHOCOLATE COVERED
STRAWBERRIES

ROSÉ CHAMPAGNE

Perrier-Jouët Belle Epoque Rose 750ml

TEQUILA

Don Julio '1942' Anejo 750ml

Sofia

725

TARTUFO FANTASIA

CHOCOLATE COVERED
STRAWBERRIES

CHAMPAGNE

Perrier-Jouët Blanc de Blanc NV 750ml

RUM

Diplomatico Reservva Exclusiva 750ml

Maria

655

TARTUFO FANTASIA

CHOCOLATE COVERED
STRAWBERRIES

ROSÉ CHAMPAGNE

G.H. Mumm Rose 750ml

VODKA

Tito's 1L

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APPETIZERS

GARLIC BREAD 17

Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce

BAKED CLAMS OREGANATO 17

Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

CRISPY FRIED CALAMARI 21

Lemon, Fresh Parsley, Spicy Marinara

CHARRED OCTOPUS 22

Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano

*** TUNA TARTARE 23**

Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

SALUMI-FORMAGGI PLATTER 24

18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi

“THE MEATBALL” 26

*16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.
Served with Fresh Whipped Ricotta*

RAW BAR

*** OYSTERS ON THE HALF SHELL**

HALF DOZEN 18

ONE DOZEN 32

Daily Selection

JUMBO SHRIMP COCKTAIL

8 PER PIECE

Spicy Cocktail Sauce, Lemon

*** CLAMS ON THE HALF SHELL**

HALF DOZEN 15

ONE DOZEN 28

Littlenecks

MAINE LOBSTER COCKTAIL

32

Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

*** SEAFOOD PLATEAU PICCOLO 85**

*4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,
King Crab, Half Lobster,
Crabmeat Salad, Tuna Ceviche*

*** SEAFOOD PLATEAU GRANDE 135**

*6 Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams
King Crab, Whole Lobster,
Crabmeat Salad, Tuna Ceviche, Scallop Salad*

SALADS

MIXED GREENS *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* **17**

ROASTED BEETS *Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette* **18**

CLASSIC CAESAR *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* **19**

CHOPPED “LOUIE” *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* **24**

BRICK OVEN PIZZA

MARGHERITA *Fresh Mozzarella, Tomato, Basil* **22**

CARNE *Sopresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella* **25**

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*



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PASTAS

SPAGHETTI TOMATO AND BASIL 23

Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA 27

Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

PENNE SEAFOOD ALFREDO 34

Shrimp, Scallops, Lobster Butter, Light Cream Sauce

PENNE ALLA VODKA 29

Onions, Prosciutto, Peas, Light Cream Sauce

SPAGHETTI AND MEATBALLS 34

Imperial Wagyu, Fresh Ricotta, Ragu

HOUSE SPECIALTIES

CHICKEN PARMIGIANO 29

Thinly Pounded Chicken, Marinara, Mozzarella

* BRICK OVEN SALMON OREGANATO 36

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

CHICKEN MARSALA 32

Breast of Chicken, Wild Mushrooms, Marsala Wine

ROASTED CHILEAN SEA BASS 42

Fresh Heirloom Tomato, Butter, Crispy Portabello

FROM THE GRILL

WHOLE FISH *Served with a Panzanella Salad, Extra Virgin Olive Oil and Capers*

BRANZINO 38

MAINE LOBSTER 42

* **STEAKS AND CHOPS** *All Steaks are USDA Prime and Dry-Aged for 28 Days*

CENTER CUT FILET MIGNON 45

BONE-IN RIB EYE 62

EXTRAS 3

Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde • Horseradish Cream • Green Peppercorn • Gorgonzola

TRIMMINGS 12

SAUTÉED SPINACH

Garlic, Extra Virgin Olive Oil

BRUSSELS SPROUTS

Pancetta, Shallots, Parmigiano

GARLIC MASHED POTATOES

Roasted Garlic, Cream, Extra Virgin Olive Oil

MIXED WILD MUSHROOMS

Garlic, Shallots, Extra Virgin Olive Oil

JUMBO ASPARAGUS

Lemon, Extra Virgin Olive Oil, Cracked Pepper

TRUFFLE FRENCH FRIES

Truffle Oil, Black Pepper, Romano Cheese

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

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Champagne

ARMAND DE BRIGNAC ACE OF SPADES BRUT	900
LOUIS ROEDERER CRISTAL BRUT	900
DOM PERIGNON BRUT	550
PERRIER-JOUËT BELLE EPOQUE BRUT	475
PERRIER-JOUËT BLANC DE BLANC NV	275
VEUVE CLICQUOT YELLOW LABEL	275

Rosé

ARMAND DE BRIGNAC ACE OF SPADES ROSÉ	1250
LOUIS ROEDERER CRISTAL ROSÉ	1250
KRUG ROSÉ	900
DOM PERIGNON ROSÉ	900
PERRIER-JOUËT BELLE EPOQUE ROSÉ	750
MOET NECTAR ROSÉ	325
TAITTINGER NOCTURNE ROSÉ	300
G.H. MUMM ROSÉ	275

Magnums

ARMAND DE BRIGNAC ACE OF SPADES ROSÉ	3000
LOUIS ROEDERER CRISTAL ROSÉ	3000
DOM PERIGNON ROSÉ	2900
PERRIER-JOUËT BELLE EPOQUE ROSÉ	2500
DOM PERIGNON BRUT	1500
PERRIER-JOUËT BELLE EPOQUE BRUT	1200
MOET NECTAR ROSÉ	650
VEUVE CLICQUOT ROSÉ	575
TAITTINGER BRUT LA FRANÇAISE	500

Large Format

PERRIER-JOUËT BELLE EPOQUE BRUT 3L	2600
MOET NECTAR ROSÉ 3L	2100
TAITTINGER BRUT LA FRANÇAISE 3L	1000

Vodka

TITO'S	500
GREY GOOSE	500
KETEL ONE	500
ABSOLUT ELYX	500

Tequila

DON JULIO 1942	850
CINCORO ANEJO	850
CUERVO LA FAMILIA RESERVA	650
CASAMIGOS REPOSADO	500
ESPOLÓN REPOSADO	425
CASAMIGOS BLANCO	500

Rum

DIPLOMÁTICO RESERVA EXCLUSIVA	500
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Cognac

RÉMY MARTIN XO	800
HENNESSY VSOP	500
RÉMY MARTIN 1738	500

Other Spirits

MACALLAN 18YR	1000
JOHNNIE WALKER BLUE	1000
JOHNNIE WALKER BLACK	500
JACK DANIEL'S	500
JAMESON	500
BOMBAY SAPPHIRE	500

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Specialty Coffees

ESPRESSO	3.75
CAPPUCCINO	4.75
CAFFÉ MACCHIATO	4.75
CAFFÉ CANARINO	5.50
<i>Espresso, Sweetened Condensed Milk</i>	
CAFFÉ CORRETTO	7.00
<i>Espresso and your choice of Sambuca, Amaretto, or Grappa</i>	

Aperitivo & Digestivo

AVERNA	14
CYNAR	14
STREGA	14
SELECT APERITIVO	14
CAMPARI	14
APEROL	14
LUCANO ANNIVERSARIO	14
ROMANO WHITE SAMBUCA	14
FERNET BRANCA	15
MONTENEGRO	16
NONINO, 'QUINTESENTIA'	16

Grappa & Limoncello

IL TRAMANTO LIMONCELO	13
NONINO CHARDONNAY	13
CHIARLO MOSCATO	21
SASSICAIA	30

Cocktails

NITRO ESPRESSO MARTINI	19
<i>Ketel One Vodka, Kahlua, Cold Brew</i>	
AMARO'S ANOTHER DAY	16
<i>Amaro Montenegro, Strega, Select Aperitivo Fresh Lemon, Raspberries</i>	



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Port & Dessert Wine

	GL	BTL
TAYLOR FLADGATE 20 YR TAWNY 750ML	18	150
INNISKILLIN VIDAL "ICE WINE" 375ML	22	90
FAR NIENTE "DOLCE" 375ML		125
CROFT VINTAGE 2011 375ML	29	140
SANDEMAN 30 YR TAWNY 750ML	30	250

Cognac

REMY MARTIN 1738	19	
REMY MARTIN VSOP	19	
D'USSE VSOP	19	
MARTELL XO	30	
REMY MARTIN XO	40	
	1oz	1.5oz
REMY MARTIN 'LOUIS XIII'	285	425

Scotch

GLENMORANGIE 10 YR, HIGHLAND	15
JURA SUPERSTITION	19
JURA 10 YEAR, ISLANDS	19
THE DALMORE PORT CASK, HIGHLAND	19
LAPHROIAG 10 YR, ISLAY	20
THE DALMORE 15 YR, HIGHLAND	29
GLENLIVET 18 YR, SPEYSIDE	30
ABERFELDY 21 YR, HIGHLAND	35
CHIVAS REGAL 'ROYAL SALUTE' 21 YR	40
JOHNNIE WALKER BLUE LABEL	50
MACALLAN 18 YR, HIGHLAND	60