

FOCACCIA

- Dolly Focaccia** 6
roasted garlic, herbs, olive oil
- Focaccia of the Day** 8
meyer lemon, chili flake, fennel pollen

ANTIPASTI

- Marinated Olives** 9
white Gaeta & Cerignola olives, orange, chili flake, fennel, marinated onion
- Butter Lettuce** 12
french tarragon dressing, walnuts, cracked olives, radish
- Kale Salad*** 12
Ricotta Salata, lemon, capers, rye crisp
- Grilled Asparagus*** 12
bernaise, toasted hazelnuts, herbs
- Roasted Cauliflower** 14
sun dried tomato citronette, pine nuts

PASTA

- Tagliatelle al Burro** 15
Parmigiano extra Vecchio, cracked pepper, french butter
add morel mushrooms +8
- Rigatoni Verde** 16
spring peas, asparagus, pesto, pine nut gremolata
- Chitarra** 20
Manilla clams, tomato, fennel & Aleppo butter, bread crumbs

MAINS

- Sicilian Eggplant Parmigiana** 18
tomato passata, basil, provolone, grilled focaccia
- Spanish Octopus** 20
crispy potatoes, Castelvetro olives, rosé salsa verde
- Roasted Chicken** 24
Calabrian chili tomato sauce, mozzarella, bread crumbs
- Dolly Olive Burger*** 20
pancetta, Fontal fontina, butter lettuce, aioli, herbed frites
- Bavette Steak with Tapenade*** 29
shaved summer squash, black olive oil
- Fennel Crusted Ribeye for 2*** 52
mixed onion aggro dolce

SIDES

- Herbed Frites with Aioli*** 9
- Polenta with Fried Mushrooms** 12
rosemary, thyme, paprika, mushroom jus
- Lamb Meatballs** 12
tomato, basil, Pecorino Romano

Chef de Cuisine - Patrick Lynch
Sous Chef - Casey Brigan
Culinary Director - Natalie Gullish

Please inform us of any dietary restrictions or allergies. Substitutions politely declined.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*