

Appetizers



HAND CUT STEAK TARTARE

AGED RIBEYE, OLIVE OIL SABAYON, RED WINE MUSTARD, THYME CROSTINI

CHX & WAFFLES

JALEPEÑO AND MAPLE DRIZZLE, PUMPKIN WAFFLES, PICKLED GOLDEN BEETS, PUMPKIN SPICE APPLE BUTTER



JERUSALEM "MIXED GRILL"

HAWAII SPICED ROASTED CAULIFLOWER, ROASTED MUSHROOMS, HOUSE MADE HUMMUS, TAHINI, SUMAC ONIONS, FRESH HERBS, CILANTRO, GRILLED LAFFA



SAUTÉED LIVER

CARAMELIZED ONION, RED WINE REDUCTION, BAGUETTE



TUNA TARTARE

YELLOWFIN TUNA, AVOCADO, JAPANESE EGGPLANT FRITTER, TARO CHIPS

POTATO GNOCCHI

CONFIT DUCK, SAUTÉED KALE AND MIREPOIX VEGETABLES, CHARRED BROCCOLI PUREE

BRUSSEL SPROUTS

CHARRED BRUSSEL SPROUTS, CRISPY BEEF FACON, SWEET CHILI SAUCE, CRISPY SHALLOTS

TONGUE BUNS

HOUSE MADE BAO BUNS, HOISIN-GLAZED TONGUE, BANH MI VEGETABLES



BEEF CARPACCIO

PEPPER CRUSTED RIBEYE FILET, PICKLED MUSTARD SEEDS, HORSERADISH MAYO, BABY ARUGULA, BALSAMIC REDUCTION

PASTRAMI SLIDERS

PRETZEL BUN, KIMMEL KRAUT, SWEET DIJON EMULSION



SLOW ROASTED LAMB RIBLETS

BLACKCURRANT ONION GLAZE, BALSAMIC REDUCTION, CRISPY FRIED SHALLOTS

PULLED BEEF AND SPAGHETTI SQUASH CANNELLONI

HANDMADE EGG PASTA, CASHEW BECHAMEL CREAM SAUCE, GARLIC AND THYME TOASTED BREADCRUMBS, PORT WINE DRIZZLE



POACHED CHICKEN AVOCADO TOAST

HOUSE SOURDOUGH, SLOW COOKED CHICKEN, GREEN GODDESS DRESSING, MASHED AVOCADO, FLAME ROASTED EGGPLANT, PICKLED ONION

MUSHROOM PAPPARDELLE

HANDMADE EGG PASTA, YELLOW TOMATO SAUCE, BABY ARUGULA, MIXED MUSHROOMS, BASIL EMULSION

BBQ CHICKEN BURNT ENDS

FLATBREAD

FRIED DELICATA SQUASH RINGS, SQUASH AND CARAMELIZED ONION PUREE, KALE

CRISPY TERIYAKI BEEF

AGED BEEF STRIPS, SECRET HOUSE TERIYAKI, BROWN RICE NOODLES, BANH MI PICKLES, GARLIC CHIVES, PEANUT DIPPING SAUCE, PEA SHOOTS, TOASTED SESAME

PULLED BRISKET KLATKA

DEEP FRIED POTATO KUGEL LATKE, PICKLED ONIONS, SWEET MUSTARD AIOLI, MICRO ARUGULA

BAGELS AND LOX

PASTRAMI SPICED HAMACHI GRAYLAX, HOUSE MADE PUMPERNICKEL BAGEL, CHIVE 'CREAM CHEESE', HOUSE DIJON, FRESH GRATED HORSERADISH, DILL, PRESERVED MEYER LEMON GEL

Soups & Salads



SOUP DU JOUR

INQUIRE WITH SERVER



SQUASH AND ROASTED BEET

KOJINUT SQUASH, BEETS, CUCUMBER CURLS, FRIED OLIVES, CASHEW LABNEH, PICKLED ONIONS, DILL



CAESAR SALAD

HOUSE CAESAR DRESSING, CIABATTA PLANK CROUTONS, GARLIC CHIVES, FRIED CAPERS

RUSSIAN SALAD

HARICOT VERTS, VINEGAR POACHED FINGERLING POTATOES, DILLY CARROTS, GARLIC-DIJON EMULSION, PICKLED RED ONION



DOLCETTO WEDDING SOUP

CHICKEN POLPETTE, DUCK FAT AND CHIVE KNEIDEL, BABY SPINACH, INTENSE BONE BROTH



MIXED GREEN SALAD

FOCACCIA CROUTONS, BALSAMIC VINAIGRETTE, PERSIAN CUCUMBERS, SUNGOLD TOMATOES



ROOTS, SHOOTS, AND FRUITS

CELERY ROOT RIBBONS, SHAVED FENNEL, PEA SHOOTS, MARINATED BUTTON MUSHROOMS, BLOOD ORANGE, MEYER LEMON VINAIGRETTE, TOASTED PISTACHIO

Mains



BONELESS BRAISED BBQ SHORT RIBS
HOUSE BBQ GLAZE, PARSNIP MASHED POTATOES, SMOKY BRAISED BUTTER BEANS, GARLIC CHIVES

CHICKEN "POT PIE"
CRISPY SKIN BONELESS CHICKEN LEG, LEEKS, POTATOES, CARROTS, CELERY ROOT, WHITE CHICKEN GRAVY, CRUNCHY PUFF PASTRY, CRISPY FRIED SHALLOTS



PAN ROASTED CHICKEN BREAST
KALAMATA OLIVE FARRO, BRAISED KALE, RICH CHICKEN JUS



CRISPY SKIN PAN ROASTED SALMON
MISO BLACK LENTILS, SNOW PEAS, YELLOW CURRY VINAIGRETTE



LAMB CHOPS
SOUS VIDE AND OVEN ROASTED, GLAZED CARROTS AND HEIRLOOM POTATOES, SQUASH PUREE, PARSLEY PESTO, ROSEMARY SCENTED LAMB JUS

DOLCETTO BURGER
PROPRIETARY BEEF GRIND, BEEF FACON, LETTUCE, TOMATOES, PICKLES, DOLCETTO SPECIAL SAUCE

The Block



SURPRISE STEAK (LIMITED)



20 OZ BONE IN



STEAK DOLCETTO
BONELESS RIBEYE, POTATO GRATIN, WILD MUSHROOM, DEMI GLACE



FILET OF BEEF AU POIVRE
12 OZ FILET, PEPPERCORN SAUCE, CRUSHED YUKON POTATOES



STEAK FOR 2 DRY AGED
SERVED WITH THREE SAUCES: OLIVE OIL HOLLANDAISE, BROOKLYN STEAKHOUSE, AND DEMI GLACE



20 OZ CHATEAU CUT RIBEYE FILET
GREEN BEANS, MASHED YELLOW POTATOES, DEMI



THREE HOUSEMADE SAUCES
OLIVE OIL HOLLANDAISE, BROOKLYN STEAKHOUSE, AND DEMI GLACE

Sides



POMME FRITES



CRUSHED YUKON POTATOES



SAUTÉED VEGETABLES



SIDE SALAD



SWEET POTATO FRIES



HOUSE PICKLED VEGETABLES

CREAM OF SPINACH



SAUTEED MUSHROOMS AND ONIONS



SAUTEED HARICOT VERTS WITH GARLIC AND ONIONS

AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ANY PARTY OVER 6 PEOPLE.



A DUE TO CROSS CONTAMINATION WE CANNOT GAURANTTEE ANY MENU ITEMS TO BE ALLERGEN-FREE.



G GLUTEN FREE/OPTIONAL

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, & SEAFOOD MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS.

SUBSTITUTIONS POLITELY DECLINED