

● DOLCE CAFFÈ ●
R E S T A U R A N T
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THE FAMILY RUN PLACE TO PAUSE



Our story began in 2012 when the owner with more than 20 years of experience who qualified at the Le Cordon Blue London & worked at prestigious places such as Claridge's & Simpsons In The Strand decided to open a little cafe by day & restaurant by night. To keep it simple we call it a French-Italian fusion.

SHARING

OYSTERS

Rock Oysters with classic mignonette sauce (shallots & vinegar)

3 Oysters ~ £8.50 / 6 Oysters ~ £16.50 / 9 Oysters ~ £23.50

Gusbourne Burt Reserve -125ml ~ £11.60

DOLCE FRUITS DE MER

£36.00

Seafood platter with Black Tiger Prawns, Langoustine, Crayfish, Prawns, Smoked Scottish Salmon with marie rose sauce and garlic mayonnaise served with toasted bloomer

TERRA E MONTI

£25.00

Meat platter with mortodella, black forest ham, parma ham, milano salame, mozzarella, roasted peppers, sun-blushed tomatoes, garlic bread and mediterranean mixed olives

GARLIC BREAD (V)

£4.50

Ciabatta bread with garlic & Italian herbs

MEDITERRANEAN MIXED OLIVES (V)

£4.00

Herbs de provence marinated olives

APPETIZERS

FRENCH ONION SOUP GRATINÉE (V)

£8.95

Emmental cheese and croutons

BURRATA AL BRUSCHETTA POMODORO (V)

£10.95

Whole Burrata on a bed of tomato, garlic, basil, olive oil with toasted bloomer bread

BRIE IN CARROZZA (V)

£8.50

Fried brie coated twice in bread crumbs, served with cranberry and onion chutney

BUTTERMILK POPCORN CHICKEN

£9.50

Fried chicken breast coated in Japanese bread crumbs with sriracha mayonnaise and organic leaf salad

CALAMARI FRITTI

£8.95

Deep-fried & coated in semolina, plain flour, salt & pepper with marinara sauce and lemon wedge

KING PRAWNS

£10.50

Pan-fried prawns white wine, chilli & garlic butter served with a toasted bloomer

SICILIAN FISH CAKE

£9.50

Two Sicilian fish cakes with cod, salmon, smoked haddock, Sicilian spices, garlic & chilli aioli

SCALLOPS

£11.90

Pan-fried scallop's flamed in brandy, garlic, chilli & parsley butter

MUSSELS AU GRATIN

£9.50

Baked mussels with garlic, parsley, butter, pecorino cheese and ponko breadcrumbs with dijon mustard aioli

PRAWN & CRAYFISH COCKTAIL

£10.95

With our homemade marie rose sauce

MEAT

COTOLETTA ALLA DOLCE

£24.50

Pork escalope coated twice in egg, parmesan and bread crumbs then pan fried in butter served with French fries and wild lingonberry sauce

CONFIT DUCK & WAFFLE

£22.00

Crispy confit duck leg on a bed of homemade waffle, fried free range egg & maple syrup

VENISON BOURGUIGNON

£19.50

Slow-cooked venison, braised with carrots, mushrooms, juniper berries & herbs in red wine & rich game stock, served with mash potato & seasonal vegetables

LAMB SHANK

£22.90

Slow braised lamb shank cooked in a delicious rich red wine jus served with creamy mash potato & seasonal vegetables

VEAL MILANESE

£19.00

Pan-fried veal coated in parmesan, bread crumbs served with spaghetti pomodoro

Add Spicy Nduja Calabrian sausage

£3.00

FEGATO AL PROFUMO DI TARTUFO

£19.90

Pan-fried calf's liver with caramelised onion, crispy pancetta, truffle oil, rich demi glace served with creamy mash potato and seasonal vegetables

CHICKEN SUPREME

£19.00

Chicken breast cooked in white wine, mushroom & creamy sauce served with Paris potato & vegetables

CHICKEN SCHNITZEL

£18.00

Pan-fried Chicken breast coated in herb bread crumbs served with spaghetti pomodoro or French fries and garlic mayo

GRILL



BLACK ANGUS SIRLOIN STEAK (300g)

£28.00

Served with French fries and a choice of garlic & parsley butter, peppercorn, chimichurri or blue cheese sauce

BLACK ANGUS RIB-EYE STEAK (300g)

£30.00

A finely marbled cut served with French fries and a choice of garlic & parsley butter, peppercorn, chimichurri or blue cheese sauce

ANGUS BEEF BURGER

£15.90

Homemade angus beef burger with lettuce, red onion, gherkins, cheese, bacon and tomato served with French fries & slaw

FISH

BLACK TIGER PRAWNS

£24.00

*10 grilled black tiger prawns with chilli, garlic & parsley
served with French fries*

SEA BASS (N)

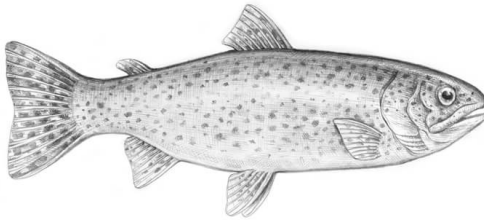
£20.00

*Pan-fried whole filleted sea bass with tomato, olives, garlic, pesto,
extra virgin olive oil, salsa served on a bed of basil mash potato & vegetable*

GRILLED SALMON, MUSTARD & WHITE WINE SAUCE

£18.50

*Grilled salmon supreme served on a bed of new jersey potatoes, green
beans creamy white wine and dijon mustard sauce*



SALAD

DOLCE SALAD

£18.50

*Grilled chicken, crispy bacon, grilled halloumi, sun-dried tomato, roasted
peppers, mixed Italian leaves, house dressing & parmesan shavings*

SALAD NIOISE

£18.00

*Tuna in olive oil New Jersey potato, Boiled Egg, Little Gem Lettuces,
French beans, Tomato, anchovy, black olives & Mustard Vignetter*



PASTA

LOBSTER SPAGETTI

£30.00

Slow roasted cherry tomatoes, lobster bisque, basil, spring onion ,chilli flakes, lobster oil

£18.00

SPAGHETTI ALLO SCOGLIO DI MARE

Black tiger prawns, squid, mussels, clams, prawns, garlic with chillies & tomato sauce

£16.90

WILD MUSHROOM RISOTTO

Wild mushroom risotto, truffle oil and parmesan shavings

£14.50

PENNE POLLO PICCANTE

Penne pasta with chicken, chilli, onion, garlic, tomato sauce & touch of cream topped with pecorino cheese

£13.50

SPAGHETTI ALLA BOLOGNESE

Slow cooked Angus beef ragu, tomato & basil topped with pecorino cheese

£15.50

PENNE ALLA PIEMONTESE

Grilled chicken, spinach & pine nuts in creamy gorgonzola sauce topped with pecorino cheese

£13.50

SPAGHETTI CARBONARA

Crispy bacon, ground black pepper, olive oil, egg & creamy sauce topped with pecorino cheese

£14.50

LASAGNA BIANCA (V)

Courgette, spinach, brie, Grana padano & basil served with a side salad

£13.50

SPAGHETTI ALLA PUTTANESCA (V)

Spaghetti with black olives, tomato sauce, chilli flakes, capers, garlic parsley topped with parmesan



SIDES

<i>FRIED COURGETTE</i>	<i>£5.00</i>
<i>CREAMED SPINACH - Grated Parmesan</i>	<i>£5.00</i>
<i>GREEN BEANS & PARMESAN</i>	<i>£4.50</i>
<i>FRENCH FRIES</i>	<i>£4.00</i>
<i>SWEET POTATO FRIES</i>	<i>£4.50</i>
<i>ROCKET & PARMESAN</i>	<i>£4.00</i>
<i>HERB LEAF SALAD</i>	<i>£4.00</i>
<i>BUTTERY MASH POTATO</i>	<i>£4.00</i>

DESSERTS

£6.00

See our cake counter for a sweet inspiration, home-made freshly made each day.

ICE-CREAM (3 SCOOPS) £6.00

Vanilla

Chocolate chip

Strawberry

Raspberry sorbet

AFFOGATO £6.00

Double Espresso Poured Over Vanilla Ice-Cream

CHEESEBOARD

£9.50

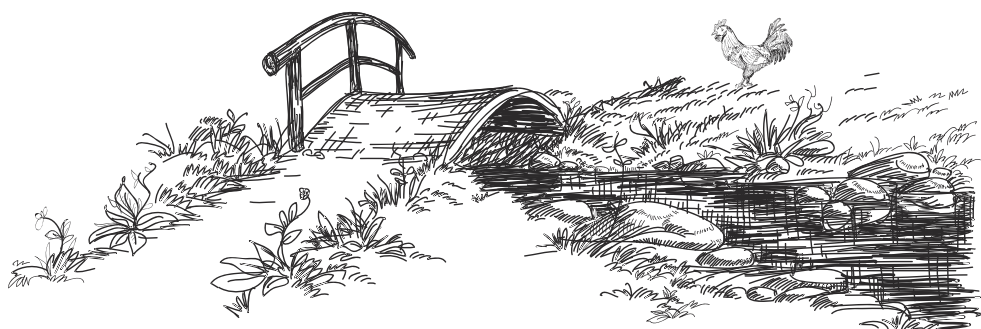
Selection of cheeses accompanied by our homemade chutney, grapes & variety of crackers.



Before you order please inform us if you have any food allergies

EVERY SUNDAY

SUNDAY ROAST



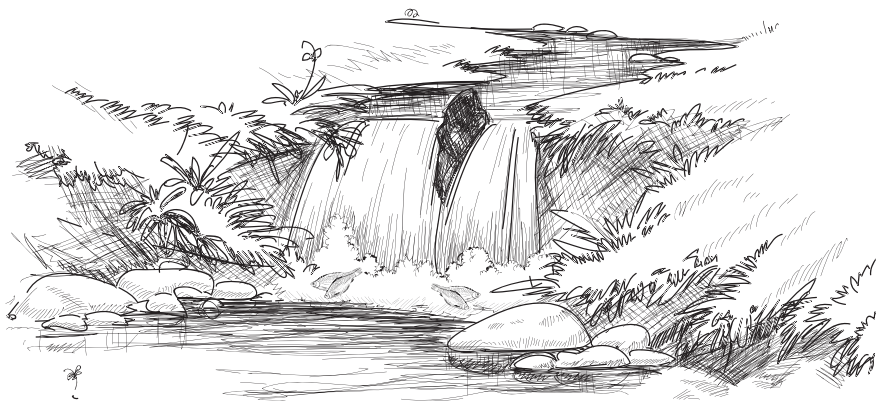
EVERY WEDNESDAY

STEAK NIGHT



EVERY OTHER FRIDAY

FISH NIGHT



TRADITIONAL SUNDAY ROAST

STARTERS

CRAYFISH AND PRAWN COCKTAIL

£10.95

With our homemade marie rose sauce

SICILIAN FISH CAKE

£9.50

*Cod, salmon & smoked haddock, Sicilian spices
garlic & chilli aioli*

CALAMARI FRITTI

£8.95

*Deep-fried & coated in semolina, plain flour, salt &
pepper with marinara sauce and lemon wedge*

BUTTERMILK POPCORN CHICKEN

£9.50

*Fried chicken breast coated in japanese bread crumbs
with sriracha mayonnaise and organic leafs*

BRIE IN CARROZZA (V)

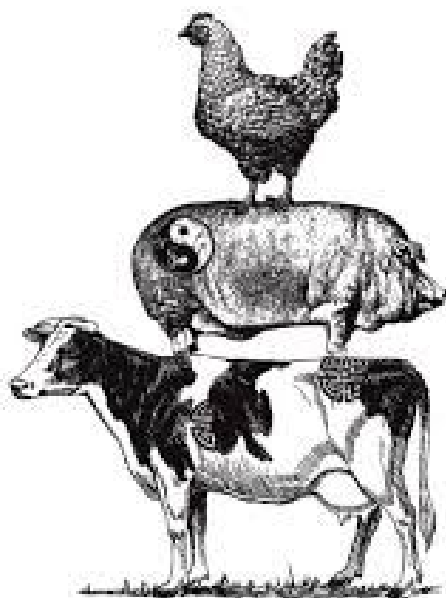
£8.50

*Fried brie coated twice in bread crumbs, served with
cranberry and onion chutney*

TOMATO & BASIL SOUP (VE)

£6.95

With Croutons



MAINS

TRIO OF BEEF, LAMB AND PORK ROASTS

£21.50

With potatoes roasted in goose fat, rosemary, thyme, red onion & garlic, rich beef gravy, Yorkshire pudding accompanied by seasonal vegetables

ROAST SIRLOIN ANGUS BEEF

£18.00

With potatoes roasted in goose fat, rosemary, thyme, red onion & garlic, rich beef gravy, Yorkshire pudding accompanied by seasonal vegetables

ROAST LEG OF LAMB

£17.50

With potatoes roasted in goose fat, rosemary, thyme, red onion & garlic, rich gravy, Yorkshire pudding accompanied by seasonal vegetables

ROAST PORK LOIN

£16.00

With potatoes roasted in goose fat, rosemary, thyme, red onion & garlic, rich gravy, Yorkshire pudding accompanied by seasonal vegetables

ROAST TURKEY BREAST

£16.00

Free range & 100% British with homemade stuffing, potatoes roasted in goose fat, rosemary, thyme, red onion & garlic, rich chicken gravy, accompanied by seasonal vegetables

NUT ROAST

£14.00

Vegetarian nut roast with vegetarian gravy served with roast potatoes, Yorkshire pudding and stuffing

LAMB SHANK

£22.90

Slow braised lamb shank cooked in a delicious rich red wine jus served with creamy mash potato & seasonal vegetables

SEA BASS (N)

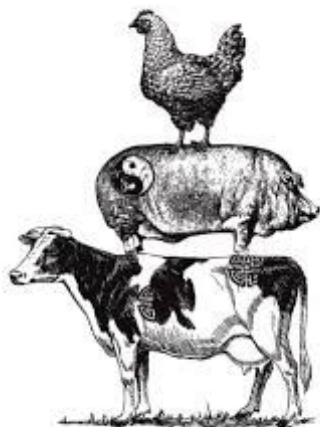
£20.00

Pan-fried whole filleted sea bass with tomato, olives, garlic, pesto, extra virgin olive oil salsa served on bed of basil mash potato & vegetables

LASAGNA BIANCA (V)

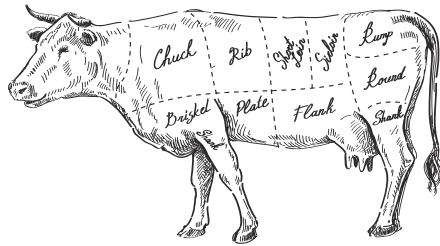
£12.50

Courgette, spinach, brie, Grana Padano & basil



STEAK NIGHT

Wednesdays 6pm - 10pm



STEAKS

FILLET STEAK (6oz)

£23.00

The lady's steak, the most tender, lean & mild in flavor

RIB-EYE STEAK (6oz)

£19.50

Scotch fillet has a ribbon of marbling which melts during cooking, leavening a very juicy steak

SIRLOIN STEAK (6oz)

£18.50

The city boy or snob's steak, as it's from middle back has a good size & is well marbled with tasty fat

RUMP STEAK (6oz)

£18.50

The steak-eater's steak. This is full of flavour; it comes from the back side & must be well hung

SALMONE SUPREME

£18.50

Grilled salmon with white wine sauce

All served with grilled tomato, flat mushrooms & onion rings

With a choice of salad or peas & choice of French fries or garlic mash potato

Including a glass of red or white wine
or half pint of Moretti or a soft drink

Our steaks are from grain-fed British cattle matured & traditionally dry-aged for 28 days, at this point the meat develops its unique flavour & quality.

SAUCES

BLUE CHEESE

£2.50

Stilton & Dolcelatte sauce

GARLIC CHIMICHURRI

£2.00

An Argentinian steak salsa with fresh garlic, parsley, chilli & lime

PEPPERCORN

£2.00

Traditional green peppercorn sauce

DIANE

£2.00

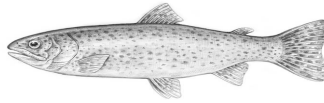
Mushroom & onion sauce with a hint of brandy

Before you order please inform us if you have any food allergies

FISH NIGHT

Every other Friday

Pick your favourite fish, we'll cook it in a moment!



STARTERS

SCALLOPS

Starter

£10.90

Main

£20.00

DRESSED DEVON CRAB

£13.50

ROCK OYSTERS

£8.50

3 pcs with classic mignonette sauce (shallots & vinegar)

BLACK TIGER PRAWNS

Starter - 5pcs

£11.50

Main - 10pcs

£24.00

GRILLED SARDINES

£9.00

MAINS

WHOLE DOVER SOLE

£40.00

WHOLE SEABREAM

£22.00

WHOLE SEABASS

£22.00

WHOLE LEMON SOLE

£22.00

WHOLE TROUT TUNA

£19.50

STEAK MOULES

£19.50

MARINERE WHOLE

£19.50

WITCH FISH WHOLE

£19.95

PLAICE FISH SALMON

£19.50

SUPREME WHOLE

£18.50

LOBSTER HALF

£46.00

LOBSTER

£22.00

All mains are served with a choice of skinny fries, creamy mash potato side salad or peas

All our fish is grilled in open fire with garlic & lemon butter.

Please note your catch of the day is subject to availability.

Before you order please inform us if you have any food allergies

DINE WITH WINE EVERY MONDAY



£32.00 Per Person
3 Course Meal
Including one large glass of wine



STARTER

BRUSCHETTA AL POMODORO (V)

Classic tomato & basil, toasted ciabatta

SICILIAN FISH CAKE

Cod, salmon & smoked haddock, Sicilian spices
garlic & chilli aioli

HALLOUMI SALAD

Grilled Halloumi with mixed salad and balsamic glaze

MAIN COURSE

POLLO MILANESE

Pan-fried chicken coated in bread crumbs served with French fries

SIRLOIN STEAK (6oz)

Char-grilled sirloin steak cooked at your liking served with French fries & salad

DOLCE SALAD WITH CHICKEN

Mixed leaves, roasted peppers, sun-dried tomatoes, cucumber, red onion, grilled
halloumi with grilled chicken

PENNE CON SPINACI

Penne pasta with onion, garlic, spinach, creamy sauce & topped with parmesan

SPAGHETTI AL CALAMARI PICCANTI

Calamari, chilli, tomato sauce, garlic olive oil

DESSERT

Dessert of your choice from our counter

Cheeseboard with chutney and crackers



Tables for 6 and over are subject to a 10% service charge