
● D O L C E C A F F È ●

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

OLIVES (V)

Herbs de provence marinated olives

£ 3.90

GARLIC BREAD (V)

Ciabatta bread, garlic & Italian herbs

£ 3.90

TERRA E MONTI (N)

*Parma ham, Milano salame, ham, mozzarella
roasted peppers, pesto, sun-dried tomatoes, marinated
olives & garlic bread*

£ 15.50

APPETIZERS

BURRATA

*Burrata cheese ,Rocket and Cherry Tomatoes extra virgin olive oil
and balsamic*

£ 8.50

TRICOLORE

Avocado, mozzarella, tomato & basil

£ 6.50

CHICKEN LIVER

*Pan-fried chicken liver in Marsala wine & caramelised
onions served with toasted rustic bread*

£ 6.50

BRIE IN CARROZZA (V)

Fried, served with cranberry chutney

£ 7.50

BRUSCHETTA AL POMODORO (V)

Classic tomato & basil, toasted ciabatta

£ 6.25

BRUSCHETTA CON NDUJA CALABRESE

Spicy spreadable Calabrian sausage on toasted ciabatta

£ 6.50

CALAMARI FRITTI

Fried calamari, marinara sauce & lemon

£ 7.50

KING PRAWNS

Pan-fried in butter, white wine, chilli & garlic

£ 7.90

SICILIAN FISH CAKE

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

£ 7.50

SCALLOPS

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

£ 8.75

CRAYFISH & PRAWN COCKTAIL

With our own made from scratch Marie Rose sauce

£ 7.95

MEAT



DUCK ALE GRAND MARNIER

£ 16.90

*Pan-fried duck breast in orange & grand marnier sauce
served with green beans & Paris potatoes*

VEAL MILANESE

£ 16.50

*Pan-fried, coated in parmesan, herb bread crumbs
served with spaghetti pomodoro
or add Spicy Nduja Calabrian sausage*

£ 2.95

FEGATO AL PROFUMO DI TARTUFO

£ 15.95

*Pan-fried calves liver with caramelised onion,
crispy pancetta, truffle oil, rich demi glace' & creamy
mash potato*

VENISON BOURGUIGNON

£ 16.95

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

CHICKEN SUPREME

£ 13.95

*In white wine, mushroom & cream sauce,
served with Paris potato & vegetables*

LAMB SHANK

£16.50

*Slowly cooked with our cream mash potatoes
& seasonal vegetables*

CHICKEN SCHNITZEL

£12.95

*Pan- fried Chicken breast, herb bread crumbs
Served with spaghetti pomodoro or french fries*

SALADS



DOLCE SALAD

£ 13.95

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

SALMON ST TROPEZ

£ 15.95

*Grilled fresh salmon filet on bed of cold New Jersey
potato, rocket, onion, french beans & heart artichoke
salad, lemon, olive oil & black seeds dressing*

GRILL



PORK CHOPS

£ 14.95

In apple & wholegrain mustard sauce, served with gourmet fries & salad

T-BONE FIORENTINA (455G)

£ 28.95

Two steaks in one, eye fillet one side & sirloin on the other

FILLET STEAK (225G)

£ 23.95

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

RIB-EYE STEAK (225G)

£ 18.95

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

HOMEMADE ANGUSBEEFBURGER8oz

£ 11.95

With sliced red onion, fresh tomatoes, gherkin, crispy baby gem leaves on brioche bun with radish sauce served with skinny fries & our homemade slaw

Add cheese

£ 1.00

Add bacon

£ 1.00

Add egg

£ 1.00

All served with skin on gourmet fries, garlic & parsley butter, peppercorn, chimichurri or blue cheese sauce.

FISH



SALMONE ALLA GENOVESE (N)

£ 14.50

Oven-baked salmon supreme served on a bed of spaghetti with pesto alla ligure & pine kernels

SEA BASS (N)

£ 17.95

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

DOLCE BLACK TIGER PRAWNS (TEN)

£ 18.95

Grilled Black tiger prawns, chilli, garlic & parsley served with french fries

PASTA



SPAGHETTI DON CORLEONE

Black tiger prawns, sambuca, fresh cream, onion & tarragon

£ 15.95

SPAGHETTI ALLO SCOGLIO DI MARE



Squid, mussels, clams, prawns, garlic, herbs, chillies & tomato sauce

£ 15.50

SPAGHETTI ALLA BOLOGNESE

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

£ 10.95

PENNE ALLA PIZZICA



Spicy Nduja Calabrian sausage, tomato sauce, onion & white wine topped with pecorino cheese

£ 10.95

LASAGNA BIANCA (V)

Courgette, spinach, brie, Grana Padano & basil

£ 10.95

PENNE ARRABBIATA (V)



Tomato & chilli sauce, fresh parsley topped with pecorino cheese

£ 9.95

SPAGHETTI CARBONARA

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

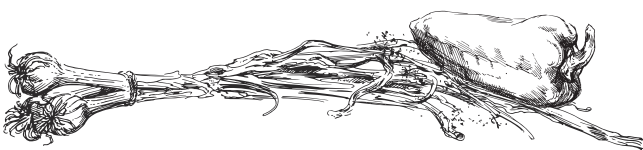
£ 10.95

PENNE POLLO PICCANTE



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

£ 12.50



SIDES



FRIED COURGETTE	£ 3.95
SAUTÉ MUSHROOMS	£ 3.95
GREEN BEANS & PARMESAN	£ 3.95
FRIES	£ 3.50
SWEET POTATO FRIES	£ 3.95
ROCKET & PARMESAN SALAD	£ 3.95

DESSERTS



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

£ 5.50

ICE CREAM

*Vanila
Chocolate chip
Pistachio
Strawberry
Lemon sorbet*

**£ 5.50
(3 scoops)**

CHEESEBOARD

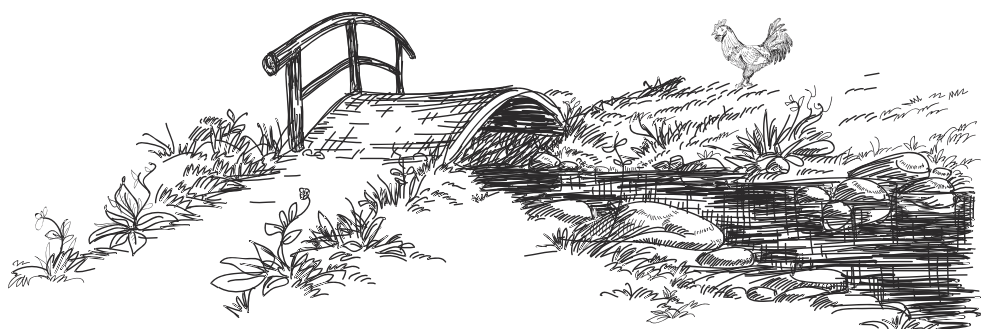
*Selection of cheeses accompanied by homemade chutney,
grapes & variety of crackers.*

£ 7.50

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

EVERY SUNDAY

SUNDAY ROAST



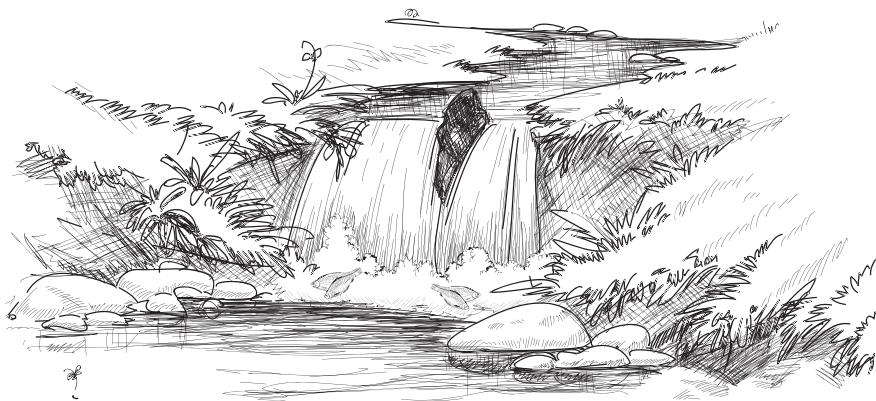
EVERY WEDNESDAY

STEAK NIGHT



EVERY OTHER FRIDAY

FISH NIGHT

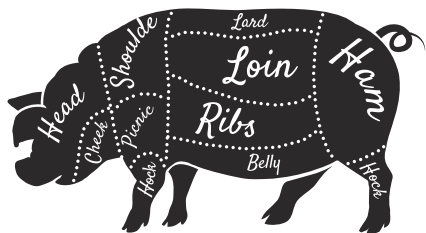


TRADITIONAL SUNDAY ROAST



STARTERS

PRAWN AND CRAYFISH COCKTAIL <i>With our own made from scratch Marie Rose sauce</i>	£ 7.25
NDUJA CALABRESE  <i>Calabrian spreadable hot salame on toasted Italian bread</i>	£ 6.50
BRIE IN CARROZZA (V) <i>Fried, served with cranberry chutney</i>	£ 7.50
CALAMARI FRITTI <i>Deep-fried & coated in semolina, plain flour, salt & pepper with marinara sauce & a wedge of lemon</i>	£ 7.50
SMOKED SALMON <i>On honey & mustard dressed salad</i>	£ 7.90
CAPRESE <i>Vine tomato, buffalo mozzarella, wild rocket, drizzled with extra virgin olive oil</i>	£ 6.50
SOUP OF THE DAY <i>With toasted ciabatta bread</i>	£ 4.50



MAINS

TRIO OF BEEF, LAMB AND PORK ROASTS

£ 16.95

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

ROAST SIRLOIN ANGUS BEEF

£ 14.50

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

ROAST LEG OF LAMB

£ 13.95

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

ROAST PORK LOIN

£ 12.50

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

ROAST TURKEY BREAST

£ 12.95

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

£ 11.50

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

LAMB SHANK

£ 16.50

Slowly cooked with our cream mash potato & seasonal vegetables

SEA BASS (N)

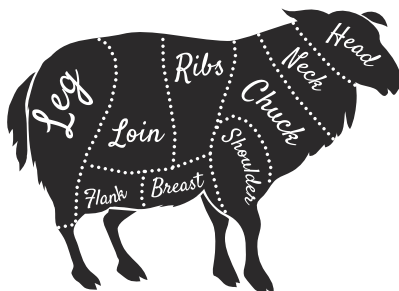
£ 17.95

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

LASAGNA BIANCA (V)

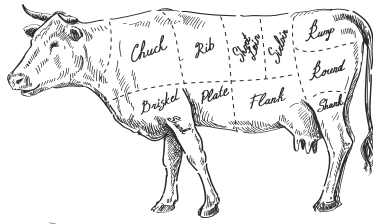
£ 10.95

Courgette, spinach, brie, Grana Padano & basil



STEAK NIGHT

Wednesdays 6-10pm



STEAKS

T-BONE STEAK 12OZ

£ 28.95

Two steaks in one, eye fillet one side & sirloin on the other

FILLET STEAK 6OZ

£ 18.95

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

RIB-EYE STEAK 6OZ

£ 16.95

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

SIRLOIN STEAK 6OZ

£ 15.95

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

£ 15.95

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

SALMONE SUPREME

£ 13.95

Fresh cut, chargrilled

*All served with grilled tomato, flat mushrooms & onion rings,
choice of salad or peas & choice of french fries,
steak chips or garlic mash potato
including a glass of red or white Sicilian wine
or half pint of Peroni beer 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

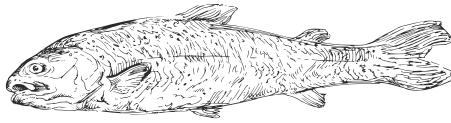
£ 2.00

Mushroom & onion sauce with a hint of brandy

FISH NIGHT

Every other Friday

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



STARTERS

SCALLOPS

Starter

£ 7.95

Main

£ 15.95

DRESSED DEVON CRAB

£ 12.95

OYSTERS

£ 6.95

3 pcs with classic mignonette sauce (shallots & vinegar)

BLACK TIGER PRAWNS

Starter - 5pcs

£ 7.50

Main - 10pcs

£ 15.50

MAINS

WHOLE SEABREAM

£ 15.95

WHOLE SEABASS

£ 15.95

WHOLE TROUT

£ 14.95

TUNA STEAK

£ 15.95

SWORDFISH STEAK

£ 15.95

MAHI MAHI FILLET

£ 14.95

WHOLE DOVER SOLE

£ 28.50

WHOLE LEMON SOLE

£ 16.95

WHOLE WITCH FISH

£ 15.50

WHOLE PLAICE FISH

£ 15.50

SALMON SUPREME

£ 14.50

MONK FISH

£ 15.95

LOBSTER

Half

£15.95

Whole

£28.50

*All mains are served with choice of skinny fries, steak chips,
sweet potato chips or creamy mash potato
& side salad, peas or vegetables.*

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