



dolce Zola

3-COURSE MENU \$50 PER PERSON
CHOOSE ONE FROM EACH CATEGORY

APPETIZER

Caprese

*Creamy Burrata ball, arugula, tomatoes,
Modena balsamic glaze.*

Parmafresh

*Prosciutto di Parma slice, burrata,
arugula, evoo.*

Potato Croquettes

*Fried potato and pecorino Romano balls.
Served with rosemary aioli.*

Caesar Salad

*Romaine, fried croutons, pecorino cheese,
homemade caesar dressing.*

Cheese Tortellini Soup

Asiago stuffed tortellini, veggie broth.

ENTREE

Neapolitan Ragu

*Spicy Italian sausage, beef, red peppers,
slow cooked in wine, pomodoro sauce.*

Chicken Parmigiana

*Organic chicken breast, breaded and fried,
mozzarella, blush sauce.*

Sei Formaggi alla Vodka

*Fontina, aged asiago, sweet asiago, provolone,
gorgonzola, pecorino, blush sauce.*

Shrimp Aurora

*Shrimp, sautéed in garlic+white wine,
lemon pepper, blush sauce.*

Carbonara

*Pancetta, sautéed w/onions, pecorino, dash
of cream, highspire hills farm egg.*

DESSERT

Tiramisu

*Ladyfingers dipped in coffee and marsala,
layered with homemade mascarpone
cream, topped off with cacao.*

Chocolate Mousse

Rich chocolate cacao, mascarpone cream.

DRINKS

Wine

Complementary glass of white or red wine.