

DOLLY OLIVE

DINNER MENU

TO START

- Marinated Olives** 9
- Dolly Focaccia** 8
roasted garlic. herbs. olive oil
- Focaccia Rosso** 8
roasted tomato. grana padano. oregano
- Hamachi Crudo*** 20
fennel lemon granita. basil.
aleppo. candied seeds
- Braised Short Rib Arancini*** 9 ea
pecorino aioli. honey

SALADS

- Farm Greens Salad** 15
castelvetroano olives. candied walnuts.
radish. herbs. honey mustard vinaigrette
- Roasted Beets & Grapefruit** 14
toasted horseradish. pistachios. herbs
- Dolly Caesar*** 16
romaine lettuce. capers. red onion. rye
crisps. parmigiano-reggiano

PASTAS

- Bucatini Pasta Pomodoro** 18
tomato sauce. parmigiano. basil
- Tagliatelle al Burro** 20
parmigiano extra vecchio.
sharp provolone. cracked pepper
- Rosemary Mafaldine** 21
braised chickpeas. french butter.
sharp provolone. walnut crumbs
- Potato Cavatelli** 24
sausage ragù. calabrian spices. pecorino

FROM THE GARDEN

- Braised Spring Greens** 11
oregano. roasted garlic jus. olive oil
- Tricolor Cauliflower** 16
shallot chili crisp. golden raisins.
almond ajo blanco
- Grilled Asparagus*** 16
roasted hazelnuts. tarragon. béarnaise
- Roasted Savoy Cabbage** 16
white bean purée. salsa verde. balsamic
- Spring Vegetables** 16
green garlic pesto. pistachio. calabrian chile.
preserved lemon.

PLATES

- Grilled Prawns** 19
almond romesco. crispy artichoke.
onion & herb salad
- Spanish Octopus** 26
gigante beans. black olives. shaved celery.
crémé fraîche. sherry vinaigrette
- Grilled Whole Trout** 34
watercress salad. farro. chive oil.
grilled lemon
- Sicilian Eggplant Parmigiana** 25
tomato passata. provolone.
basil. grilled focaccia
- Crispy Chicken Confit** 29
grilled radicchio. whipped feta. pine nuts
blood orange & date vinaigrette
- Mugolio Glazed Pork Chop*** 38
celery root & potato purée.
pine bud syrup. meyer lemon salsa
- Grilled Ribeye*** 58
fennel pollen. onion agrodolce

SIDES

- Polenta with Fried Mushrooms**** 14
rosemary. paprika. mushroom jus
- Classic Italian Meatballs** 15
beef. pork. basil. pecorino
- Herbed Frites with Aioli*** 9

Substitutions politely declined.

Please inform us of any dietary restrictions or allergies.

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

***Wild mushrooms: not an inspected product.*

A 3% charge has been added to your check to ensure that we are able to continually provide our employees with quality health insurance, paid leave and personal wellness resources. If you have any questions or feedback, please reach out to us directly at hello@sesamecollective.com.

BEVERAGE MENU

COCKTAILS	Italian Pearl 14 gin. arak. lemon. basil
	Stappi Sunrise 13 limoncello. orange juice. stappi bitters
	Enzo For A Day 14 cynar. ulrich aperitivo. soda. cava
	Dolly Martini 18 vodka. tarragon dry vermouth. olive leaf. muscat grappa
	Dosa Rosa 15 mezcal. aperol. accompani flora green. lime
	Espresso Martini 16 vodka. espresso. vanilla. amaro dell'etna. chocolate. cardamom
	Caravaggio 16 rye whiskey. passito rosso. averna
	Pear Fiore 16 chamomile infused rye whiskey. pear brandy. benedictine. honey
BEER & CIDER	Rosenstadt 8 pilsner. draft 16 oz
	Wayfinder 8 ipa. draft 16 oz
	Peroni Nastro Azzurro 7 italian lager. bottle 11.2 oz
	Floribunda 9 gl / 36 btl italian apple cider
NO PROOF	Morning Ritual 10 zero proof gin. lemon. orange. stappi bitters
	Espress Yourself 11 lyre's coffee. espresso. vanilla. n/a bitters
	Phony Negroni 12 <i>st. agrestis</i> big ice cube. orange peel
	Critical Hit 10 wilderton earthen. black no-maro. lemon oil
	Untitled Art N/A 7 italian lager. 12 oz can
	SODAS
Stappi Chinotto 5 bitter orange. bottle 200 ml	
A'Siciliana 5 lemon soda. can 330 ml	
Lagunitas 5 hop water. bottle 12 oz	
Mexican Sodas 4 coca-cola <i>OR</i> sprite 12 oz	