

DOLLY OLIVE

DINNER MENU

TO START

Marinated Olives	9
Dolly Focaccia roasted garlic. herbs. olive oil	8
Focaccia of the Day roasted broccolini. grana padano. calabrian chili	9
Braised Short Rib Arancini* pecorino aioli. honey	9 ea
Hamachi Crudo* fennel lemon granita. basil. aleppo. candied seeds	20

SALADS

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

PASTAS

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

FROM THE GARDEN

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

PLATES

Grilled Prawns almond romesco. crispy artichoke. onion & herb salad	19
Spanish Octopus gigante beans. black olives. shaved celery. crémé fraîche. sherry vinaigrette	26
Grilled Whole Trout sundried tomato salsa. meyer lemon. shaved fennel	34
Sicilian Eggplant Parmigiana tomato passata. provolone. basil. grilled focaccia	25
Mugolio Glazed Pork Chop* celery root & potato purée. pine bud syrup. meyer lemon salsa	38
Grilled Ribeye* fennel pollen. onion agrodolce	58

SIDES

Polenta with Fried Mushrooms** rosemary. paprika. mushroom jus	14
Classic Italian Meatballs beef. pork. basil. pecorino	15
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 <i>\$1 from this drink will go to Grow Portland for the month of April in honor of Earth Day</i>
	Stappi Sunrise 13 limoncello, orange juice, stappi bitters
	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
	Ramazzotti Spritz 14 ramazzotti, grapefruit, lemon, sparkling wine, soda
	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 <i>\$1 from this drink will go to Grow Portland for the month of April in honor of Earth Day</i>
	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	House Soda 7 ginger, lime
	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 OR sprite 12 oz