

Small Plates

<b>Eggplant "Meatball"</b>	<b>12</b>	shaved parmesan, tomato sauce
<b>Fritto Misto</b>	<b>24</b>	fried shrimp, calamari & zucchini; marinara sauce
<b>Charred Octopus</b>	<b>25</b>	grilled pineapple, eggplant caponata, olive oil, citrus
<b>Sausage &amp; Vinegar Peppers</b>	<b>18</b>	mild italian sausage, vinegar sweet peppers, <b>cherry pepper</b> , roasted potato, olive oil, garlic
<b>Baked Clams</b>	<b>18</b>	whole clams, seasoned breadcrumbs, lemon sauce
<b>Sauteed Clams &amp; Sausage</b>	<b>24</b>	middleneck clams, crumbled italian sausage, marinara, basil
<b>Zucchini Blossoms</b>	<b>15</b>	fried; ricotta, mascarpone, tomato sauce
<b>Fresh Mozzarella "Caprese Classica"</b>	<b>18</b>	fiore di latte mozzarella, tomato, basil, olive oil, balsamic glaze
<b>Fresh Burrata &amp; Prosciutto di Parma</b>	<b>20</b>	tomato, roasted bell pepper, olive oil, balsamic glaze
<b>Roasted Peppers &amp; White Anchovies</b>	<b>18</b>	roasted bell peppers, marinated white anchovies, capers, olive oil, garlic, basil

Salads & Soup

All Dressings Are Made In House

<b>DORSIA House</b>	<b>14</b>	mixed lettuce, tomato, cucumber, onion, carrot, creamy garlic dressing
<b>Caesar</b>	<b>15</b>	romaine, shaved parmesan, croutons, whole anchovies
<b>Chopped Wedge</b>	<b>15</b>	iceberg, crispy pancetta, cherry tomato, roasted pepper, red onion, gorgonzola, creamy garlic dressing
<b>Arugula &amp; Marinated Artichokes</b>	<b>16</b>	tomato, shaved parmesan, lemon dijon vinaigrette
<b>Spinach &amp; Fried Goat Cheese</b>	<b>16</b>	walnuts, dried cranberries, honey balsamic vinaigrette
<b>Soup of the Moment</b>	<b>10</b>	

Fresh Vegetables

<b>Burned Broccoli</b>	<b>10</b>	garlic, olive oil
<b>Escarole &amp; Beans</b>	<b>12</b>	cannellini beans, garlic, olive oil
<b>Spicy Broccoli Raab</b>	<b>12</b>	red pepper, garlic, olive oil ADD SAUSAGE...\$8
<b>Brussel Sprouts</b>	<b>10</b>	bacon, shallots, olive oil

Pastas

FRESH

<b>Pappardelle "Bolognese"</b>	<b>30</b>	all beef meat sauce, basil
<b>Squid Ink Linguine</b>	<b>35</b>	shrimp, calamari, fresh tomato, touch of tomato sauce
		white wine, garlic
<b>Ravioli of the Moment</b>	<b>MP</b>	
<b>Potato Gnocchi "alla Vodka"</b>	<b>26</b>	tomato sauce, cream, vodka

DRY

<b>Penne "Sausage Arrabiata"</b>	<b>30</b>	mild italian sausage, tomato sauce, <b>red pepper</b> , ricotta
<b>Linguine "White Clam Sauce"</b>	<b>30</b>	whole clams, white wine, garlic
<b>Rigatoni "Mushroom Sauce"</b>	<b>28</b>	white mushroom, portobello, porcini, truffle oil, demi glace
<b>Fettucine "Braised Beef Ragu"</b>	<b>35</b>	8 hr braised roast, red wine tomato ragu

Large Plates

served w/ vegetables & choice of: roasted potato or penne/linguine marinara

POULTRY & MEAT

<b>Stuffed Chicken Breast</b>	<b>36</b>	breaded; goat cheese, mushrooms, leeks, lemon sauce
<b>Chicken "Palliard"</b>	<b>32</b>	grilled; lettuce, tomato, onion, red wine vinaigrette
<b>Chicken "alla Sofia"</b>	<b>36</b>	breaded milanese, prosciutto, mozzarella, fresh tomato, white wine
<b>Veal "alla DORSIA"</b>	<b>42</b>	prosciutto, fresh mozzarella, mushrooms, red wine demi glace
<b>Braised Beef Short Rib</b>	<b>49</b>	8 hr braised; red wine tomato ragu
<b>Grilled Lamb Chops*</b>	<b>49</b>	2 <b>double-cut</b> chops, au ju demi glace
<b>Veal Chop "alla Parmigiana"</b>	<b>55</b>	pounded thin, breaded, mozzarella, parmesan, tomato sauce
<b>Grilled Veal Chop*</b>	<b>62</b>	16 oz, simply seasoned ADD \$5 ea. Sauteed Peppers & Onions   Red Wine Mushroom Sauce   Gorgonzola & Caramelized Onions   Pizzaiola Sauce

SEAFOOD

<b>Flounder "Francese"</b>	<b>38</b>	egg battered; white wine, lemon
<b>Salmon*</b>	<b>38</b>	basil pesto, roasted cherry tomatoes, caramelized onions
<b>Branzino   2 Ways</b>		
		- <b>Butterflied</b> (herbs, olive oil) <b>42</b>
		- <b>WHOLE Roasted</b> (fresh tomato, onion, lemon) <b>45</b>
<b>Jumbo Shrimp   2 Ways</b>		
		- <b>Grilled</b> (olive oil, lemon, shallots, basil, arugula) <b>38</b>
		- <b>Scampi</b> (white wine, lemon, garlic) <b>38</b>

ITALIAN CLASSICS

**Chicken...32 | Veal...38**

<b>Parmigiana</b>	breaded; mozzarella, parmesan, tomato sauce
<b>Marsala</b>	mushrooms, marsala wine sauce
<b>Piccata</b>	capers, lemon white wine sauce
<b>Francese</b>	egg battered; lemon white wine sauce
<b>Eggplant Parmigiana</b>	<b>30</b>
	breaded; mozzarella, parmesan, tomato sauce

**ALL FOOD IS PREPARED FRESH TO ORDER.  
PLEASE ALLOW TIME FOR PROPER COOKING.**

Corkage  
**750ml- 30/btl | 1.5L- 40/btl**

Sharing  
**10**

\*Consuming raw or under cooked beef, poultry, pork, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions