

# Dudolfo's

## SMALL PLATES

SOUP OF THE DAY - \$9<sup>vg</sup>

CHEESY GARLIC BREAD - \$7<sup>vg</sup>

TRUFFLE FRENCH FRIES - \$7<sup>vg</sup>

WATSONVILLE ARTICHOKE WITH GARLIC GARLIC AIOLI - \$12<sup>vg</sup>

BRUSSEL SPROUTS WITH SMOKED PANCETTA, PARMIGIANO REGGIANO - \$14

SIDE OF MEATBALLS SERVED WITH WARM FOCACCIA AND FLAKY SALT - \$12

HOUSE ROSEMARY FOCACCIA WITH BURRATA, FIG JAM, KALAMATA OLIVES - \$16<sup>vg</sup>

## DOPPIO ZERRO PIZZA

ADD ROASTED GARLIC DIP \$2 | ADD RANCH \$2

### 10-INCH SAN MARZANO TOMATO BASE

MARGHERITA - FRESH MOZZARELLA, ORGANIC BASIL, EVOO - \$15<sup>vg</sup>

SOLO VERDURA - TOMATO, EGGPLANT, MUSHROOM, ARTICHOKE, ARUGULA, EVOO - \$16<sup>vg</sup>

PROSCIUTTO - ORGANIC BASIL, PROSCIUTTO, BURRATA, ARUGULA - \$17

PAESANO - SAUSAGE, PEPPERONI, OLIVES, MUSHROOM, CARAMELIZED ONION - \$17

THE BEES KNEES - SPICY SALAMI, CALABRIAN CHILI, HONEY, ROSEMARY - \$17

SMOKED PANCETTA & MUSHROOM - PECORINO, SWEET CORN, TRUFFLE OIL - \$17

DIAVOLA- SPICY SPANISH CHORIZO, CHILIS, FRESH MOZZARELLA, EVOO - \$17

NAPOLI - WHITE ANCHOVIES, KALAMATA OLIVES, EVOO - \$17

### 10-INCH BIANCA BASE

HAIL CAESAR - LEMON CHICKEN, PANCETTA, CROUTONS, CAESAR DRESSING, FRESH ARUGULA, PARMIGIANO REGGIANO - \$18

THE FUN GUY - SPINACH, MUSHROOM, MOZZARELLA, GARLIC, RICOTTA - \$17<sup>vg</sup>

HEY PESTO! - PESTO BASE, MOZZARELLA, CARAMELIZED ONION, SUNDRIED TOMATO, GOAT CHEESE, SPINACH - \$18<sup>vg</sup>

CHOOSE ANY THREE TOPPINGS - \$18

TOMATO, BASIL, CAPERS, OLIVES, GRILLED EGGPLANT, ARTICHOKE, MUSHROOM, PEPPERONCINI, RED ONION, SPICY SALAMI, PEPPERONI, HAM, PROSCIUTTO, ANCHOVIES, SAUSAGE, MEATBALLS, ARUGULA

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST +\$4

VG - VEGETARIAN  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES  
WE POLITELY DECLINE SUBSTITUTIONS  
PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE

## SALAD

ADD FREE RANGE CHICKEN BREAST \$6 | ADD TRI-TIP \$7

KALE CAESAR SALAD - \$15<sup>vg</sup>

ORGANIC ARUGULA, PEAR, CANDIED WALNUTS, GORGONZOLA - \$15<sup>vg</sup>

ARUGULA, HEIRLOOM TOMATOES, BURRATA, PESTO, EVOO, FOCCACIA - \$15<sup>vg</sup>

SMOKED TRI-TIP, ARUGULA, GORGONZOLA, DRIED CRANBERRIES, CROUTONS, RED ONION, BALSAMIC VINAIGRETTE - \$18

## HOMEMADE PASTA

SPICY POMODORO RIGATONI, TRUFFLE OIL, WHIPPED RICOTTA - \$25<sup>vg</sup>

PESTO TAGLIATELLE, PARMIGIANO REGGIANO, TOASTED PINE NUTS - \$25<sup>vg</sup>

TAGLIATELLE, MILK BRAISED BOLOGNESE, WHIPPED RICOTTA, PARSLEY OIL - \$26

LEMON PARSLEY RAVIOLI, PORTABELLO MUSHROOMS, RICOTTA - \$26<sup>vg</sup>

SHORT RIB RAVIOLI WITH AMATRICIANA SAUCE - \$26

FETTUCCHINE ALFREDO & CHICKEN - \$26

SPAGHETTI & MEATBALLS - \$25

ORGANIC BEEF LASAGNA, SPINACH, MOZZARELLA, RICOTTA - \$25

APPLE SMOKED HALF CHICKEN, BABY PORTABELLA MUSHROOM RISOTTO - \$28

PARMESAN CRUSTED CHICKEN BREAST, MARINARA SAUCE, FETTUCCHINE - \$32

TRUFFLE GNOCCHI, GARLIC CREAM SAUCE, GORGONZOLA - \$25

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST- \$4

## BURGERS

ADD AVOCADO \$3 | ADD BACON \$3 | ADD FRIED EGG \$1 | JALAPENOS \$1  
SIDE OF HOUSE ONION RINGS \$7

THE WORKS BURGER - WAGYU BEEF, TILLAMOOK CHEDDAR, CARAMELIZED ONIONS, FRENCH AIOLI, ONION RINGS, AD ASTRA BRIOCHE BUN - \$20

BLEU BURGER - WAGYU BEEF, BLEU CHEESE, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, ARUGULA, GARLIC AIOLI, AD ASTRA BRIOCHE BUN - \$20

BEYOND BURGER - BEYOND PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO, ONION, FRENCH AIOLI, AD ASTRA BRIOCHE BUN - \$18<sup>vg</sup>