



**PAN DOLCE
RESTAURANT
LAKE PLACID, NY**

Dear Customer,

Welcome to Pan Dolce Restaurant!

Whether you are a regular customer or a first time visitor, we would like to make sure that your visit to our restaurant becomes and continues to be a unique dining experience for you, your family and friends.

We strive to create a first class gourmet environment with the highest standards of service at reasonable prices. Our tempting dishes are made from the finest and freshest local products. We roast, braise, poach, boil and bake all our meats, poultry, and breads to order.

*Our menus change with the seasons. Our newest edition – Summer of 2014 – has been carefully prepared by Pan Dolce Executive Chef **Christopher McDermott**. We will bring back a few of the “popular selections” in our Daily Specials. However if you do not find your “favorite” dish on the new menu, just ask our server and we will do our best to accommodate your desire.*

***Pan Dolce** - “sweet bread” in Italian, was established in 2011 by a local family in place of the former Wendy’s Restaurant that was built in the mid-1980’s. The old building has been completely replaced with a new eco-friendly restaurant designed by a local architect and built by local builders.*

Whether you come to Pan Dolce for lunch or dinner, our goal is to exceed your expectations. We hope that you will leave pleasantly surprised and that you will come back again.

We appreciate hearing from you. Please feel free to express any comments or suggestions in person or at [www. tripadvisor.com](http://www.tripadvisor.com).

With Many Thanks,

Keith Mandernach
General Manager

Christopher McDermott
Executive Chef

Antipasto / Starters



Napoléon	8
<i>Fresh Mozzarella, Roma tomatoes, fragrant basil stacked and finished with avocado aioli and aged balsamic reduction.</i>	
Dolce Wings	9
<i>Slow roasted chicken wings flash fried in canola oil, affording the perfect crispy outside and tender juicy middle. Choice of; Signature Buffalo, Pineapple Chipotle BBQ, or Lemon Honey Herb.</i>	
Carcofi	11
<i>Crispy golden brown, lightly fried artichoke hearts tossed with white truffle oil and served with lemon caper aioli.</i>	
Charcuterie	12
<i>Aged Italian meats paired with assorted imported cheeses, homemade fruit marmalade and sliced baguette.</i>	
Fritto Misto	13
<i>Crispy gulf shrimp and calamari tossed in our cherry pepper garlic butter and served with homemade tomato sauce.</i>	
Tonno Tuna	14
<i>Blackened tuna steak served rare with our famous homemade avocado vinaigrette and crispy fried won tons. (Contains raw to rare fish*)</i>	

ZUPPA/Soup (bowl)

Onion Au Gratin	8
New England clam chowder	9

Insalata / Greens



Add chicken 3.00 or shrimp 4.00 to any "Big Salad" Entrées

Cascade Caesar	11
<i>Crisp romaine with creamy dressing and house garlic toasted croutons, topped with shaved Parmesan.</i>	
Avalanche	12
<i>Shaved fennel, imported parmesan, honey balsamic vinaigrette, hazelnuts and prosciutto bacon.</i>	
Haystack	13
<i>Baby spinach, feta cheese, fresh poached pears, red onion and honey balsamic vinaigrette.</i>	
Dolce Signature Salad	14
<i>Crisp field greens, tomatoes, fresh mozzarella, candied walnuts and our own avocado vinaigrette.</i>	

**Consuming raw or undercooked fish may increase your risk of foodborne illness.*

Primi Piatti / Main Events



CARNE/Meat

Hazelnut Chicken _____ 21

"Chef's Favorite". Hazelnut encrusted free range chicken, served over apple wood bacon and fennel infused risotto.

Prime Reserve Pork _____ 23

Indian Ridge Flat Iron ~ Maple Dijon marinated, pan seared and topped with candied apple fennel ragout and gorgonzola. Served with Dolce spiced potatoes and seasonal vegetable.

Maple Leaf Farms Duck _____ 26

Farm Raised, pan seared, orange-chipotle glaze, with fresh asparagus and a roasted bell pepper polenta cake.

Top Ridge Sirloin _____ 29

Peppercorn encrusted, finished with pomegranate brandy cream. Served with Dolce spiced potatoes and seasonal vegetable

Center Cut Strip Steak _____ 39

30 Day, Dry Aged – Creekstone Farms, 12oz USDA Prime – Grilled to perfection every time and topped with a wild mushroom and truffle infused butter and topped with tobacco onions. Served with Dolce spiced potatoes and seasonal vegetable.

PESCE/Fish

Atlantic Salmon _____ 23

Char grilled and topped with crispy leeks and whole grain mustard glaze. Served over Dolce spiced potatoes and asparagus.

Rainbow Trout _____ 25

Wrapped in prosciutto, cracked black pepper, pan seared and topped with roasted tomato and olive salsa. Served with Dolce spiced potatoes and asparagus.

Spiced Ahi Tuna _____ 28

Exotic spiced Tuna seared and served rare over crispy pan roasted potatoes and vegetable Di giorno. (Contains raw to rare fish)*

Seared Scallops _____ 32

Smoked bacon and roasted fennel infused risotto with hazelnut butter and Marsala wine.

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PASTA/Pasta



All pasta is prepared "Al dente", unless otherwise specified.

Honey Fennel Sausage	18
<i>Sweet Italian sausage, roasted fennel, bell peppers, and red onion, tossed with our own rigatoni pasta and a honey marsala butter.</i>	
Summer Chicken	19
<i>Blackened spiced chicken, sweet corn, farm fresh fiddle heads, red onion and tomatoes tossed in our zesty garlic and herb butter with rigatoni pasta.</i>	
Shrimp Cavetto	21
<i>Gulf shrimp, apple wood bacon, roasted Brussels sprouts, caramelized onion, Portobello Mushrooms with white wine and a light roasted garlic cream tossed with rigatoni pasta.</i>	
Calamari Picante Pomodoro	23
<i>Fresh squid, sweet cherry peppers, artichoke hearts, red onions and baby spinach with our rigatoni pasta and homemade tomato sauce. Mama Mia!!</i>	

Vegetarian/Gluten Free

Grilled Eggplant	15
<i>Garlic and olive oil rubbed eggplant medallions topped with roasted tomato and olive salsa. And served over dolce spiced potatoes and asparagus.</i>	
Farm House Harvest	16
<i>Gluten free pasta, roasted fennel, bell peppers, and red onion, all tossed in garlic, honey and our own white wine butter.</i>	
Portobello Skewers	17
<i>BBQ Glazed, Char grilled and topped with roasted corn salsa, served with sweet potato fries and asparagus.</i>	

Gourmet Burgers



*All burgers are made with Kilcoyne Farms grass fed Black Angus beef,
and served with hand-cut, truffle infused potatoes.*

The Wolfjaw	15
<i>Our Famous apple wood smoked Bacon, crispy tobacco onions and NY sharp cheddar. Smothered in chef's homemade pineapple chipotle BBQ sauce</i>	
Rajun Cajun	16
<i>Blackened burger, fresh gorgonzola, guacamole, and crispy fried cherry peppers on toasted brioche.</i>	
Pan Dolce Signature Burger	17
<i>Peppercorn encrusted burger, apple wood smoked bacon, horseradish and fresh chunk gorgonzola, all topped with caramelized onions.</i>	
The Hibernator	24
<i>Two ½ lb. patties, stacked with spicy fried pickle chips, apple wood smoked bacon, NY sharp cheddar and Chefs' whole grain honey mustard.</i>	