



## SAVOR ITALIAN CUISINE AT DOLCE AT THE HIGHLANDS

AUGUST 15, 2017



*Stonefruit Salad*

[Dolce Pane & Vino](#) in the Village of Pacific Highland Ranch just off Highway 56 and Carmel Valley Road boasts a sophisticated ambiance paired with a unique energetic vibe. Diners can enjoy traditional Italian American cuisine in a comfortable setting surrounded by quality design.



*Crispy Fried Baby Artichoke Hearts*

Dolce's Executive chef Rhoelle Gabriel offers made from scratch specialties from ingredients sourced locally or directly from Italy. "We try to keep our dishes interesting and different," she says. "I just want to create great tasting food!"

Dolce At The Highlands  
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*Pasta With Braised Lamb*

Gabriel also sources ingredients from [Specialty Produce](#), her main purveyor. “I’m confident that whatever I order is high quality, with the option to also purchase organic,” she says. “Personally, I also like to keep informed of sustainability practices, and apply them to my restaurant menu.”





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*Fire Roasted Sea Scallops*

Changing menu items often, and guiding diners through the Southern California seasons is important to Gabriel and her team.

Eating is Gabriel's favorite hobby. "I call it "research" for the restaurant," she says. "I like to explore different restaurants, flavors, and techniques to better myself."