

CAFÉ ITALIA

Authentic Italian Cuisine

Antipasti & Soups

Eggplant Rollatini	13
Prosciutto e Melone	13
Buffalo Caprese	17
Caprese	11
Rappini	10
Fried Calamari	13
Soup of the day	7
Zuppa di Mussels e Clams	15
Antipasto Misto	15

Side Salad 5

Pasta & Risotti

Spaghetti Marinara	14
a simple classic with our homemade tomato sauce	
Gnocchi	15
gnocchi bolognese or marinara	
Lasagne alla Bolognese	16
a delicate combination of meat sauce, béchamel & fresh mozzarella	
Eggplant Parmigiana	19
layers of eggplant, tomato sauce, mozzarella & parmigiano	
Spaghetti alle Vongole	21
clams over spaghetti in a red or white sauce	
Bucatini all' Amatriciana	20
bucatini pasta tossed with guanciale, onion, tomato sauce parmigiano & black pepper	
Risotto con Porcini or Asparagus	23
arborio rice slowly cooked with white wine & fragrant porcini mushrooms or asparagus	
Spaghetti Carbonara	20
spaghetti with crispy pancetta, egg yolk, generous parmigiano & black pepper	
Penne alla Vodka	19
a delicate pink vodka sauce over penne	
Shrimp e Broccoli over Rigatoni	23
a light garlic & olive oil sauce sautéed with shrimp & fresh broccoli florets	
Pappardelle Mare e Monti	23
porcini mushrooms, garlic, large shrimp & wine in a delicate cream sauce	
Farfalle di Mare	23
bowtie pasta with zucchini & shrimp in a pink sauce	
Risotto ai Porcini e burro al Tartufo	23
creamy porcini sauce, truffle butter & parmigiano	
Risotto allo Scoglio	24
white seafood risotto with mussels, clams & shrimp	
Rigatoni alla Cristiano	19
pasta tossed with fresh tomato sauce, mozzarella, garlic & basil	
Lamb Meatball Ragú Chitarra Spaghetti	24
a pasta shape typical from abruzzo tossed with delicate lamb meatballs simmered in tomato sauce	

Trio Adriatico	23
fancy italian egg fettuccini with clams, shrimp & scallops in a delicate white sauce	
Zuppa di Pesce over Linguini	23
linguini covered with mussels, clams & shrimp in a red or white sauce	

Carne & Pesce

Salmon	23
slowly cooked in olive oil, garlic, wine, tomatoes & mushrooms	
Chicken Marsala	19
sautéed in a light marsala sauce with mushroom	
Yellow Tail Snapper	23
slowly cooked with a delicate mix of mushrooms, diced tomatoes, wine & garlic	
Pescespada con Peperoni in Agrodolce	24
swordfish steak simmered in a sweet sour red & green pepper sauce onion garlic & wine	
Tuna Steak alla Siciliano	24
pan seared tuna with a rich onion, lemon & olive sauce	
Chilean Sea Bass	33
simmered in extra virgin olive oil, onions, diced tomatoes & basil leaf	
Snapper alla Livornese	23
simmered in a hearty tomato sauce with onions, capers, black olives, diced tomatoes & parsley	
Veal Marsala	24
delicate light marsala sauce with mushrooms over veal scaloppine	
Veal Saltimbocca	24
slowly cooked veal scaloppini in tomato sauce with celery, onions carrots & red wine	
Veal Chop ai Porcini e Vino Bianco	41
veal chop, white wine, porcini, butter	
Ossobuco	29
slowly cooked veal shank in sauce with celery, onions, carrots & red wine	
Filet Mignon or NY Strip	29
grilled & accompanied by a wine & mushroom sauce	

Side Dishes

Broccoli	5	Rappini	6
Garlic & Olio	4	Bolognese	4
Marinara	3	Sautéed Zucchini	5

Beverages

Imported Beer	5	Soda	3
Domestic Beer	4	Espresso	3
Wine by the Glass	7	Cappuccino	4
Imported Bottle Water	5	American Coffee	3

Cork Charge \$15