

# CAFFÉ ITALIA TRATTORIA & BAR

## ANTIPASTI

### Calamari Fritti

Crispy fried calamari tossed with arugula, cherry tomato and hot banana peppers. Drizzled with a garlic aioli. 17.95

### Melanzana Rollatini

Egg-battered eggplant stuffed with ricotta and spinach topped with mozzarella and served in tomato sauce. 11.95

### Melanzana Donna

Breaded eggplant layered with fresh basil, mozzarella and tomato sauce served in a homemade pesto cream. 15.95

### Guazzeto di Cozza

PEI mussels sautéed with fresh tomato seafood broth or white wine and garlic. 17.95

### Burrata and Prosciutto

Creamy mozzarella, parma prosciutto, roasted red peppers, and crostini drizzled with olive oil and balsamic reduction. 16.95

### Meat-a-balls

Served with plum tomato sauce and fresh ricotta. 14.95

### Sausage and Polenta **GF**

Baked polenta topped with fontina cheese, sautéed sausage and red roasted peppers. 14.95

### Joel Roll

Sirloin steak and cheese in a crispy egg roll served with spicy dipping sauce. 13.95

## INSALATA

### Caprese

Vine ripe tomatoes, fresh mozzarella, basil and extra virgin olive oil garnished with arugula. 14.95

### Arugula

Topped with roasted peppers, shaved parmigiana-reggiano, extra virgin olive oil and white balsamic dressing. 12.95

### Caesar

Classic Caesar salad with home-made dressing. 14.95

### Insalata di Casa

Romaine lettuce, plum tomato, red onion, extra virgin olive oil and aged balsamic vinegar. 9.95

### Bietola

Oven roasted red and golden beets, arugula, feta and toasted walnuts. White balsamic dressing. 12.95

### Gorgonzola Pera

Baby greens, pears, gorgonzola and walnuts topped with crispy prosciutto and white balsamic dressing. 13.95

## PASTA

### Spaghetti & Meatballs

Spaghetti and meatballs served with tomato sauce. 21.95

### Gnocchi Sorrentino

Gnocchi with fresh tomato sauce and finished with fresh mozzarella. 22.95

### Ravioli

Ricotta cheese ravioli served with tomato sauce. 19.95

### Scampi Scampi

Jumbo shrimp sautéed with garlic, parsley and lemon in white wine sauce tossed with fresh linguini. 25.95

### Linguini Vongole

Little necks sautéed with evoo, parsley, garlic and white wine over fresh linguini with red or white sauce. 25.95

### Bolognese

Fresh pappardelle tossed with classic meat sauce. 25.95

### Tortolloni Pollo Boscaiola

Cheese tortolloni tossed with sautéed chicken, prosciutto, fresh peas and mushrooms in an alfredo sauce. 25.95

### Spaghetti Carbonara

Spaghetti with pancetta, peas, romano cheese, egg and cream. 24.95

*Gluten-free pasta is available  
for an additional charge.*

# ENTREES

## Limone

Egg-battered chicken breast sautéed with mushrooms, white wine and lemon sauce. Served with broccoli rabe. 24.95

## Saltimbocca

Sautéed chicken or veal topped with fresh sage, parma prosciutto and melted mozzarella in a chardonnay wine sauce. Served with roasted potatoes.

**Chicken** 23.95 / **Veal** 26.95

## Marsala

Sautéed with mushrooms and prosciutto in sweet marsala wine sauce. Served with roasted potatoes.

**Chicken** 23.95 / **Veal** 26.95

## Grilled Cornish Hen GF

Marinated grilled semi-boneless cornish hen served with sautéed spinach and crispy polenta. Finished with a caper berry lemon sauce. 24.95

## Parmigiana

Tender chicken or veal cutlets topped with a plum tomato sauce and melted mozzarella over penne.

**Chicken** 23.95 / **Veal** 26.95

## Pork Chop Milanese

Center cut, breaded and pan fried, topped with a salad of arugula, cherry tomatoes, red onion, english cucumbers and parmesan reggiana, and finished in an extra-virgin olive oil lemon vinaigrette. 27.95

## Encrusted Salmon GF

Pan-seared Atlantic salmon encrusted with roasted pistachio served with risotto primavera and a lemon sauce. 29.95

## Cioppino

Chef's choice of fish, scallops, mussels, shrimp, and calamari in a spicy tomato sauce served with toasted foccacia. 34.95

## Haddock Francaise

With a lemon caper chardonnay sauce, grilled asparagus, and roasted potato. 27.95

## Donna's Salmon GF

Grilled salmon served on baby field greens with grilled zucchini, summer squash and asparagus finished with a balsamic reduction. 25.95

## Sliced Hanger Steak

Served with broccoli rabe and fries dusted with parmesan and rosemary. Finished with a gorgonzola aioli and agro-dolce tomato relish. 32.95

## Beef Braciolettine

Beef rolled with prosciutto and fresh herbs slowly braised. Served over spinach and parmesan risotto. 32.95

## Lamb Chops GF

Grilled lollipop lamb chops seasoned with fresh herbs served with grilled vegetables. 29.95

# PIZZETTE

(10 inch pizza)

## Figaro Figaro

Grilled pizza topped with figs, prosciutto, arugula and fresh mozzarella. Drizzled with balsamic reduction. 15.95

## Margarita

Fresh plum tomato, mozzarella and basil. 14.95

## Formaggio

Our own tomato sauce topped with mozzarella. 13.95

# SIDES

**Broccoli Rabe** 8.95

**Roasted Potatoes** 4.95

**Grilled Asparagus** 8.95

**Fresh Fusilli** 9.95

Choice of **Penne**, **Spaghetti**, **Angel Hair**, or **Linguini** with red sauce or garlic and oil. 8.95

**Fries** with Parmesan and Rosemary. 7.95

*Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.  
Consumer advisory regarding Mercury in fish – please ask your server for further information.  
Before placing your order, please inform your server if anyone in your party has a food allergy.*