

# Caffé Italiano

## LUNCH MENU

### Starters

#### Seasonal Chef's Home-Made Soup

*Please ask your server for today's featured soup*

\$7

#### Frittura Mista Di Mare

*Calamari, shrimp, vegetables, spicy tomato aioli, tartar sauce, lemon*

\$17

#### Roasted Beet & Goat's Cheese Salad

*Vine-ripe cherry tomatoes, leafy greens, walnuts, avocado, roasted beet, berry vinaigrette*

\$13

### Pizzas & Pastas

#### Margherita

*Sun-ripened crushed tomatoes, mozzarella, basil, EVOO*

\$14

#### Pepperoni

*Pepperoni, mozzarella  
San Marzano tomato sauce*

\$17

#### Vegetarian

*Roasted peppers, onions, tomato,  
mushrooms*

\$16

#### Chicken Alfredo

*Parmesan, garlic cream sauce, fettuccine pasta,  
sliced grilled chicken*

\$17

#### Meatball Spaghetti

*Slow braised meatballs, San Marzano tomato  
sauce, shaved Grana Padano & crispy basil*

\$19

#### Lasagna Al Forno

*Rich beef ragu, oven baked pasta, béchamel,  
mozzarella, focaccia bread crumbs*

\$18

#### Eggplant Parmigiana

*San Marzano tomato sauce, buffalo mozzarella,  
served with spaghetti al pomodoro*

\$17

#### Papardelle Salsiccia

*Italian sausage, rich tomato sauce, pancetta,  
parsley, Parmigiano Reggiano*

\$18

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## Sandwiches & Mains

### Steak & Frites

7oz Butcher's cut, roasted red pepper butter  
Parmesan truffle fries

\$32

### Grilled Atlantic Salmon

7oz fresh fillet, braised cannellini beans,  
sautéed seasonal vegetables

\$28



### Grilled Fish Fillet



Grilled Seasonal 6oz Fillet of Local Fish, Leafy Greens, tomatoes, cucumbers,  
red onions, citrus EVOO vinaigrette

\$23

### Butter Chicken

Creamy tomato and spiced butter sauce,  
Basmati rice, Nann Bread

\$22

### Palak Paneer



Cottage cheese, Spinach, Nann bread,  
Fragrant Basmati

\$19

## Desserts

### Tartufo & Sorbet

Please ask your server for our flavor of the week

\$8

### Swiss Roll Ice Cream Cake

Vanilla bean Genoise sponge, Strawberry Gelato,  
raspberry compote, fresh crème

\$8



Lighter Fare



Vegetarian