

CHEF MARIO'S CAFÉ DINNER MENU

APPETIZERS

- Melanzana Caprese** \$10.50
Italian eggplant, lightly breaded sautéed in olive oil, topped with fresh mozzarella, basil, beefsteak tomatoes, complimented with herb flavored olive oils, balsamic reduction
- Bruschetta a Modo Nostro** \$7.95
Grilled ciabatta bread, roma tomatoes, extra virgin olive oil, fresh herbs, and shredded parmesan
- Calamari Fritte** \$11.95
Crispy calamari, shrimp, zucchini, accompanied by marinara sauce and lemon wedges
- Crispy Mozzarella ala Marinara** \$8.95
Fresh mozzarella, lightly breaded, sautéed, with marinara sauce
- Mussels Bianco or Marinara** \$11.95
Fresh mussels in a white wine sauce with shallots, fresh herbs, garlic & oil or with marinara sauce

ARTISAN PIZZA

Stone Baked 8"

- Margherita Pizza** \$13.50
Plum tomato, mozzarella, olive oil, fresh mozzarella and basil
- Florentine Pizza** \$14.50
Fresh garlic & oil, baby spinach, sundried tomatoes, goat cheese, diced tomatoes
- Rustica Pizza** \$15.50
Chicken, roasted peppers, artichokes, smoked provolone, pesto sauce
- Primavera Pizza** \$15.50
Marinara, artichokes, olives, spinach, mushrooms, pesto sauce, mozzarella
- Pizza ala Chef Mario** \$16.50
Pomodoro sauce, roasted garlic & olive oil, prosciutto, cappicola, smoked provolone, goat cheese, fresh basil

SOUPS AND SALADS

- Zuppa del Giorno** Cup \$3.95 Bowl 7.50
Soup of The Day
- House Salad** \$5.50
Mixed green, diced tomatoes, carrots, red cabbage.
- Caesar Salad** SM \$6.25 LG \$7.50
Crisp romaine lettuce, classic caesar dressing, garlic croutons, shredded parmigiano.
- Antipasto Salad** \$13.95
Mixed greens, salami, cappicola, prosciutto, garbanzo, artichokes, fresh mozzarella, smoked provolone, olives, roasted red peppers, giardinera, Greek peppers.
- Caprese Salad** \$9.50
Fresh mozzarella, beefsteak tomatoes, basil, infused oils, aged balsamic reduction & truffle oil.
- Chopped Salad** SM \$8.50 LG \$11.95
Mixed greens, marinated artichokes, roasted peppers, garbanzo beans, feta cheese, dried cranberries, candied walnuts, tomato balsamic vinaigrette.
- Salmon Salad Grilled** \$14.95
*Mixed greens, Hearts of Palm & Artichokes, tomatoes
Choice of dressing*
- Shrimp Salad** \$14.95
Mixed greens, diced tomatoes, olives, sundried tomatoes, artichokes, tossed with tomato basil vinaigrette
- Chicken Salad** \$13.95
Tender strips of chicken breast sautéed in olive oil, deglazed with our tomato basil dressing served over mixed greens, tomatoes, hearts of artichokes, olives, goat cheese

PASTA & BAKED DISHES

Add a House Salad or Cup of Soup for \$3.75

Add side Caesar Salad for \$4.25

Lasagna Bolognese \$14.50

Layers of fresh pasta, Italian cheeses, lean meat sauce
(Best in Town)

Eggplant Casserole \$14.25

Grilled eggplant, mushrooms, zucchini, spinach,
ricotta, served with penne pomodoro sauce

Tortellini ala Giuseppe \$14.95

Cheese tortellini, chicken, spinach, sundried tomatoes,
rossini & goat cheese

Penne ala Vodka \$14.50

Prosciutto, onions, peas, tomatoes, vodka, cream,
pomodoro sauce

Manicotti \$14.25

Homemade pasta stuffed with mixed cheeses, baked
with pomodoro sauce

Penne or Linguini \$14.50

With meatballs or Italian sausage with garlic & oil
or Pomodoro Sauce

Fettuccini Alfredo \$14.50

Light cream sauce, butter, parmesan cheese

Side Dishes and Small Plates ala Carte

Grilled Chicken \$5.25

Grilled Salmon \$7.95

Grilled Shrimp \$7.50

Fettuccini Alfredo \$9.50

Penne ala Vodka \$9.95

Tuscan Style Green Beans \$3.95

Fresh Sautéed Spinach \$3.95

Sautéed Broccoli \$3.95

Side marinara or pomodoro sauce \$2.50

Side meatballs or sausage \$5.50

Sharing Charge \$3.50

VEAL & SEAFOOD

Add a side House Salad or Cup of Soup for \$3.75

Add side Caesar Salad for \$4.25

Veal ala Parmigiana \$18.50

Breaded veal cutlet sautéed, with melted mozzarella, pomodoro
sauce served with penne pasta

Veal ala Marsala or ala Picata \$18.50

Tender veal with fresh mushrooms, marsala demi-glace, over
linguini pasta (**Picata- capers, lemon butter wine sauce**)

Fresh Fish of the Day Market Price

Francese, Livornese, or Picata, or, Oreganato, (**Ask Server**)

Served with Chef Vegetable of the Day or linguini pasta

Atlantic Salmon \$18.50

Baked salmon filet complimented with lemon butter sauce over
linguini & Chef vegetables of the Day

Shrimp Marinara/Fra Diavolo (spicy) \$ 17.50

Tender shrimp simmered in marinara over linguini

Shrimp Scampi \$17.50

Fresh shrimp sautéed in olive oil, garlic, fresh herbs, lemon butter
and white wine sauce, tossed with linguini

POLLO-CHICKEN

Add a side House Salad or Cup of Soup for \$3.75

Add a side Caesar Salad for \$4.25

Pollo ala Parmigiana \$14.50

Herb breaded chicken breast sautéed, pomodoro, melted mozza-
rella, served with penne pasta.

Pollo ala Marsala \$14.95

Chicken breast, mushrooms, marsala demi-glace served with
linguini .

Pollo ala Francese \$14.50

Chicken cutlets sautéed in olive oil, lemon butter sauce over
linguini

Pollo ala Saltimboca 16.25

Prosciutto, mozzarella, marsala demi-glace served over fresh
sauteed baby spinach

Pollo ala Healthier

Grilled chicken strips, fresh broccoli, mushrooms, spinach, gar-
lic and oil, broth, lemon WW or GF Pasta \$16.50

Substitutes for Shrimp \$18.50

Children's Menu Available. Ask Your Server.