Café Tiramisu

<u>Antipasti</u>

RAVIOLI 9.95

GRILLED VEGETABLE RAVIOLI TOPPED WITH EVOO, GORGONZOLA, PORTABELLAS. WALNUTS AND SHAVED PARMESAN

BEEF CARPACCIO 11.95

THIN SLICES OF RAW BEEF TOPPED WITH SHAVED PARMESAN, EVOO, CAPERS AND CRACKED PEPPER

SHRIMP DIP 9.00

MIX OF SAVORY CHEESES AND SHRIMP SERVED WITH TOASTED PITA BREAD

STUFFED CLAMS 8.95

CLAMS STUFFED WITH SPINACH, PANCETTA AND SEASONED BREAD CRUMBS

Mussels 14.95

SAUTEED IN A WHITE WINE GARLIC CREAM SAUCE

VITELO TORNATO 9.95

THINLY SLICED VEAL TOPPED WITH A LIGHT TUNA SAUCE, SERVED WITH LEMON AND CAPERS

THE STACKER 9.95

THIN SLICES OF BEETS LAYERED WITH GOAT CHEESE, TOPPED WITH PISTACHIOS AND SERVED WITH MIXED GREENS

FRIED CALAMARI 9.95

SERVED WITH A LIGHT TOMATO SAUCE AND PESTO MAYO

PARMESAN CRUSTED SHRIMP 9.95

LIGHTLY BATTERED SHRIMP ENCRUSTED IN PARMESAN CHEESE AND FRIED TOPPED WITH ROASTED RED PEPPER SAUCE

ZUPPA DEL GIORNO CUP 4.95/BOWL 5.95



Insalata

Insalata Di Estiva

9.95

MIXED CREENS WITH FRESHLY SLICED STRAWBERRIES AND APPLES TOSSED WITH CANDIED PECANS IN A RASPBERRY VINAICRETTE, AND TOPPED WITH CRUNBLED GOAT CHEESE

Insalata Di Pera

9.95

MIXED CREENS WITH WALNUTS, SUN DRIED CHERRIES, SLICED PEARS AND GORGONZOLA TOSSED IN A ROASTED GARLIC RASPBERRY VINAICRETTE

Insalata Di Casa

6.00

MIXED CREENS WITH FRESH TOMATO, CARROTS, MUSHROOMS AND FETA SERVED WITH CHOICE OF DRESSING

CAESAR SALAD

7.00

ROMANE LETTUCE TOSSED WITH CAESAR DRESSING AND FRESH BAKED GARLIC HERB CROUTONS

AUTUNNO SALAD

9.95

Mixed greens with Walnuts, sun dried tomatoes, portabellas, roma tomatoes, artichokes and feta tossed in balsamic vinaigrette

CAPRESE

9.00

Fresh mozzarella and vine ripened tomatoes topped with basil