

# Cafe Notte

## Starters, Small Plates & Appetizers

### Garlic Shrimp\*

3 large garlic shrimp with Italian stewed tomatoes. & creamy polenta. 15.95

### Mediterranean Medley (Spicy - Mild - No Heat)

Mussels, Clams, Calamari & Shrimp braised in white wine & tomato sauce. 13.95

### Stuffed Banana Peppers

Stuffed with Veal & Beef topped with house made marinara & cheese. 11.95

### Zucchini Crab Rolls

Thinly sliced zucchini rolled around herbed crab filling with a creamy tomato & red pepper sauce. 13.95

### Calamari

Fresh Calamari lightly dusted with saffron flour, fried & served with red pepper aioli. 11.95

## Brick Oven Flat Bread Pizza

### Margarita 10.95

Garlic aioli, tomato, basil & fresh buffalo mozzarella.

### Anti-Pasta\* 12.95

Italian meats with olive oil, artichokes & mozzarella cheese.

### Verdera 11.95

Roasted Egg Plant, Spinach, Onions, Broccolini & Fontina Cheese.

## Salads

### Mista House Salad :

Fresh greens, tomatoes, red onion, Kalamata olives, & our house made balsamic vinaigrette.

Side 5.95 Entrée 8.95

**Caesar Salad:** Crisp romaine lettuce with house made lemon Croutons, parmesan & Caesar dressing. Side 5.95 Entrée 8.95

### Charcutier & Cheese Board for two:

Assorted Italian meats & cheeses with Kalamata olive spread, artichokes, giardiniera & house made crostini. (available gluten free) 19.95

### Cheese Board

Assorted Italian Cheeses, kalamata spread, grapes & crostini. 13.95

### Scallops Florentine\*

Pan seared scallops over sautéed spinach finished with garlic and herb butter. 13.95

### Filet Tips in Gorgonzola\*

Filet Tips cooked to perfection & finished in a gorgonzola cream sauce. 17.95

### Sausage Stuffed Portabella Mushroom

A large grilled mushroom stuffed with sausage & mascarpone 10.95

### Side Dishes House Made Cavatelli

Cavatelli served in our marinara with melted mozzarella & basil. 8.95

## Soups

### Lobster Bisque

Our signature bisque finished with sherry & sweet cream. Bowl 9.95 Cup 7.95

### Soup Du Jour

Ask your server for today's chef creation.

Bowl 6.95 Cup 4.95

### Harvest Salad:

Field Greens with dried cranberries toasted walnuts & crumbled blue cheese topped with a poached pear & a port wine vinaigrette. 10.95

### ADD TO ANY ENTRÉE SALAD

Steak 10, Chicken 7, Salmon 9 or Shrimp 8

# Entrees

Add these to any Entrée for only 3.95

Add A Caesar or Mista Salad, A Cup of today's Soup or Focaccia Bread with dipping oil.

**Roasted Duck** 33.95

Served with sweet potato hash, roasted Brussel sprouts & finished with a plum sauce.

**Bronzino\* (Northern Italian Sea Bass)** 25.95

Fresh Sea Bass served with roasted redskins, asparagus in a lemon herb sauce.

**Salmon\*** 24.95

Pan seared Atlantic salmon with rice pilaf, asparagus in a balsamic glaze.

**Scallops\*** 32.95

Pan seared scallops served over lemon pepper fettuccini spinach & pine nuts finished with a white wine butter & garlic beurre blanc.

**Grilled Garlic Shrimp** 28.95

Plump shrimp served with polenta, broccolini & a fresh tomato topping.

**Veal Bolognaise** 23.95

Rigatoni pasta with veal bolognaise sauce.

**Veal Saltimbocca\*** 29.95

Thinly sliced veal with prosciutto, sage, cavatelli, spinach & finished with a light marsala butter sauce.

**Pan Fried Chicken Parmesan** 19.95

Served over fresh linguini with our house made sauce and fresh mozzarella.

**Pan Fried Eggplant Parmesan** 18.95

Served over fresh linguini with our house made sauce and fresh mozzarella.

**Grilled Lemon Chicken Breast** 20.95

Grilled lemon herb boneless chicken with rice pilaf & asparagus, & finished with a balsamic glaze.

**12oz Ribeye \*33.95**

Grilled to order & served with redskin potatoes, broccolini & finished in a garlic compound butter.

**Chicken Alfredo** 19.95

Fresh Pasta topped with grilled chicken & spinach in an Alfredo Sauce.

**Featured Lasagna** (priced daily)

Chefs featured lasagna made daily. Ask your server for today's ingredients. Bet you can't eat it all.

Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.