

Caffe Italia



**We appreciate your patience in understanding that our dishes are prepared to order.
Great food takes a little more time, and it will be well worth the wait.**

Family style dinner is available for parties of 4 or more.

Non-Pasta Entrées served with Chef's choice sides.

There is a \$5 split charge for entrées

B.Y.O.B. Charges apply.

Reservations are recommended, especially Friday through Sunday.

(813)-374-9917

Caffe Italia

Antipasti

Bruschetta	7.95
Tomatoes, garlic, and fresh herbs tossed with olive oil and red wine vinegar served over bread toasted with cheese	
Mozzarella Caprese	9.95
Fresh mozzarella, prosciutto, tomatoes, basil and roasted red peppers drizzled with olive oil and balsamic vinegar	
Melanzana Rollatini	9.95
Eggplant stuffed with ricotta and mozzarella finished in a tomato sauce with fresh basil	
Seafood Au Gratin	12.95
Shrimp, sea scallops and mussels sautéed with onion, basil, white wine, and a touch of cream encrusted with parmesan cheese	
Cozze Posillipo	9.95
Mussels sautéed with olive oil, garlic, basil, white wine and our homemade tomato sauce	

Insalate

Insalata Mista	5.95
Mixed greens, tomatoes and cucumber, lightly tossed in olive oil and red wine vinegar	
Insalata di Cesare	7.95
Romaine lettuce with our homemade Caesar dressing, parmesan cheese, and cracked black pepper	
Insalata Toscana	9.95
Mixed greens tossed in olive oil and balsamic vinegar and topped with sliced apples, chopped nuts and gorgonzola cheese	

Zuppe

Cup / Bowl	5.95/6.95
Pasta Fagioli - Wild Mushroom - Seafood Bisque	

Pasta

Fettuccini Alfredo	14.95
Egg noodles tossed in an Alfredo sauce with parmesan cheese	
Add chicken and broccoli	19.95
Add shrimp	19.95
Lasagna	18.95
Freshly made pasta layered with meat sauce, béchamel and cheese, the old-fashioned way	
Melanzana Parmigiana	15.95
Thinly sliced Eggplant sautéed and topped with our homemade marinara sauce, cheese and basil	
Penne Valentino	16.95
Eggplant, prosciutto and penne pasta tossed in white wine and tomato sauce, topped with fresh mozzarella	
Pappardelle Piemontese	17.95
Prosciutto, wild mushrooms, onions, and peas paired with large egg noodles in an Alfredo sauce with parmesan	
Pappardelle alla Romana	17.95
Shrimp, eggplant, and onions sautéed with white wine and served and basil served over large egg noodles in a light tomato sauce	
Tortellini Genovese	17.95
Prosciutto sautéed with cheese tortellini in a pesto sauce and topped with fresh mozzarella and basil	
Tortellini Carbonara	15.95
Prosciutto and onion sautéed with cheese stuffed tortellini, finished in a cream sauce with parmesan cheese	
Ravioli Napolitana	16.95
Sausage and mushrooms sautéed with cheese ravioli in white wine, finished in a vodka sauce	
Linguini Malafemmina	21.95
Shrimp, calamari, sea scallops, and mussels sautéed with garlic and basil over linguini, finished with white wine and tomato sauce	
Farfalle Frutti di Mare	21.95
Mussels, shrimp, and sea scallops sautéed with garlic and white wine over bowtie pasta, finished with tomato sauce and a touch of cream	

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Gnocchi Entrees

Exclusive hand made Potato Dumplings

Gnocchi alla Moda	16.95
Chicken breast, mushrooms and onion sautéed in white wine and tomatoes, served over homemade potato dumplings, finished in a tomato sauce and topped with parmesan cheese	
Gnocchi Patate Dolci	17.95
Eggplant, mushrooms, and onion sautéed and served over homemade sweet potato dumplings, finished in a sherry wine sauce with basil and nutmeg, topped with provolone cheese and baked to perfection	

Pollo

Pollo Parmigiana	17.95
Breaded chicken breast sautéed and topped with our homemade marinara sauce, cheese and basil	
Pollo Marsala	18.95
Chicken breast stuffed with prosciutto and cheese, finished in a marsala wine sauce with mushrooms	
Pollo alla Russa	17.95
Chicken breast stuffed with prosciutto and provolone cheese finished in a vodka sauce with a touch of pesto	
Pollo alla Crema	17.95
Chicken breast sautéed with assorted wild mushrooms finished in a sherry wine sauce with fresh basil and a touch of cream	
Pollo Bella Napoli	17.95
Chicken breast topped with prosciutto, eggplant, provolone and fresh basil finished in white wine with a touch of tomato sauce	
Pollo Scarpariello	17.95
Pieces of chicken breast sautéed with sausage, red peppers, mushrooms, garlic and rosemary, finished with white wine and fresh lemon	
Involtini di Pollo	21.95
Chicken breast stuffed with prosciutto and cheese, breaded and finished in a white wine sauce with a touch of cream	
Pollo Triestina	17.95
Chicken breast lightly breaded and sautéed with Portobello mushrooms, peppers, onion and basil, topped with provolone cheese and finished in a white wine sauce	
Chicken Yolanda	24.95
Chicken breast stuffed with Italian sausage, roasted red peppers and provolone cheese, finished in a sherry wine sauce with mushrooms	
Chicken Cordon Bleu	21.95
Chicken breast lightly breaded and stuffed with prosciutto and provolone cheese, finished with tomatoes, garlic, basil and olive oil	

Dolci

Please feel free to ask your server for today's dessert selections 7.95

BEVANDE 4.50
Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Unsweetened Iced Tea

Caffe 3.00