

# *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

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

## Insalate

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

## Zuppe

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

## Pasta

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

# Caffe Italia

## Gnocchi Entrees

### *Exclusive hand made Potato Dumplings*

<b>Gnocchi alla Moda</b>	<b>16.95</b>
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	
<b>Gnocchi Patate Dolci</b>	<b>17.95</b>
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*

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