

# Entrees...

**Vitello or Chicken Parmigiano 20**  
Lightly Breaded Veal Scaloppini or chicken in a fresh tomato sauce, mozzarella and asiago served with your choice of pasta or fresh market vegetables

**Pollo Asiago 24**  
Breast of chicken supreme stuffed with asiago, spinach, roasted red peppers and sun-dried tomatoes topped with a mushroom sauce served with market fresh vegetables and potatoes

**Braised Lamb Shank 22**  
*Slow cooked braised lamb shank* served with market fresh vegetables and potatoes

**Vitello Barolo 25**  
Veal medallions with mushroom, roasted red pepper and black olive in a Barolo wine sauce served with market fresh vegetables and potatoes

**Salmone a la Griglia 21**  
Grilled Atlantic salmon with a green apple and lemongrass vinaigrette and served with your choice of penne tomato sauce or fresh market vegetables and potato

**Insalata Caprese 13**  
Tomato & bocconcini on baby greens with cucumber drizzled with pesto

**Mussels 13**  
In a tomato and **jalapeño** broth

**Bruschetta 10**  
Melted Asiago cheese, diced tomato, fresh basil & extra virgin olive oil on toasted crostini- 4 pieces

**Panzanella Salad 14**  
Roasted Roma tomatoes, grilled squash, fresh bell peppers tossed with baked Tuscan bread and goat cheese

# Dessert...

Ask your server for our Dessert Menu  
(up to \$9 per item)

*18% Gratuity may apply to groups over 6 guests.  
Prices subject to applicable taxes*

# Antipast...

**Insalata Misto 8**  
Mixed greens in our famous **CaFfinO** dressing

**Insalata Caesar 11**  
Romaine with a traditional homemade dressing served with crouton crostini and pancetta crisps

**Baby Spinach 13**  
Tossed with strawberries, walnuts and asiago

**Arugula Salad 13**  
Tossed with roasted pear topped with an almond crusted goat cheese

**Grilled Calamari 15**  
Marinated and grilled, on a bed of baby greens and topped with red caramelized onions, tomato salsa in a honey balsamic vinaigrette

# Pasta...

**Pasta Caffino** **16**  
Penne with grilled chicken, diced tomatoes mushrooms in a light pesto cream sauce

**Gnocchi a la Romana** **16**  
Gnocchi with asparagus, prosciutto and gorgonzola cream sauce

**Penne Arrabbiata** **13**  
Penne with **jalapeño** and basil in a tomato sauce

**Pasta Toscana** **16**  
Parpadelle with chicken and sun-dried tomato in a roasted garlic white wine cream sauce

**Pasta per la Saluta** **15**  
Whole-wheat penne with asparagus, mushrooms, caramelized red onions, red peppers, garlic and **chillies** tossed with a white wine olive oil

**Rigatoni a la Duca** **16**  
Rigatoni with beef striploin and roasted red peppers in a rose sauce baked with four cheeses

**Pasta a la Veneziana** **17**  
Casarecci pasta with smoked chicken, bacon, onions, sun dried tomatoes, baby spinach and mushrooms in a white wine cream sauce

**Penne a la Puglia** **15**  
Penne with sausage, roasted red peppers, black olives and baby spinach in a **spicy** plum tomato

**Pasta Amalfi** **16**  
Parpadelle with shrimp, julienne vegetables and fresh herbs in a tomato cream sauce

**Penne a la Vodka** **16**  
Penne with smoked bacon and green peppercorns in a Vodka reduced tomato cream sauce

**Rigatoni Bolognese** **15**  
Rigatoni with fresh homemade meat sauce

# Risotto...

**Risotto Umbria** **17**  
Arborio Rice sautéed with strips of beef and mixed mushrooms drizzled with truffle oil and topped with shaved parmigiano

**Risotto Piedmont** **17**  
Arborio Rice sautéed with smoked chicken, corn and caramelized red onions in a gorgonzola cheese

# Pizza...

**Margherita** **14**  
Tomato base topped with fresh tomatoes, bocconcini, and fresh basil

**Gemma** **16**  
Tomato base topped with mozzarella, arugula, prosciutto and Parmigiano with a drizzle of fine olive oil

**Sofia** **15**  
Tomato base topped with sausages, blue cheese, mozzarella and roasted red peppers

**Antonietta** **16**  
Tomato base topped with goat cheese, spinach, grilled chicken, fresh tomatoes and drizzled with pesto

**Primavera** **15**  
Tomato based topped with grilled zucchini, eggplant, peppers and portobello mushrooms

**Quattro Stagioni** **16**  
Tomato based topped with artichokes, mushrooms, black olives and prosciutto