



55 West 100 South Salt Lake City

TEL 364-8833

www.caffemolise.com

• PRIVATE PARTIES • CATERING AVAILABLE

ANTIPASTI

POMODORI E MOZZARELLA - 9.95

Fresh mozzarella, roma tomatoes and basil,
served with extra virgin olive oil and
balsamic vinegar reduction.

BRUSCHETTA MISTO - 8.95

Toasted baguette rubbed with fresh garlic,
drizzled with olive oil, served with herbed bean
puree, marinated roma tomatoes,
and sauteed fresh spinach.

POLENTA - 6.95

Homemade Italian corn cake roasted and served
with a fresh tomato basil sauce.

AGLIO E POMODORI - 6.95

roasted garlic with olive oil, herbs
and sun-dried tomatoes.

CAFFÈ

All coffees freshly ground.

Served hot or iced.

Espresso	Cappuccino
Latte	Coffee Teas

18% gratuity on parties of six or more.

\$1.50 surcharge for split plates.

PLEASE, NO SEPARATE CHECKS.

INSALATE

POLLO - 11.95

Grilled marinated chicken breast with tomatoes,
red onion, artichoke hearts and gorgonzola
on a bed of mixed greens.

SPINACI - 10.95

Fresh spinach with mozzarella cheese, wild
mushrooms, roma tomatoes, red onion and pine
nuts with balsamic vinaigrette.

MEDITERRANEA - 10.95

Imported feta, warmed goat-cheese crostini,
roasted bell peppers, mixed olives, sundried
tomatoes, and roma tomato-red onion
misto on fresh greens.

GAMBERETTI - 13.95

Grilled gulf shrimp on mixed greens with
seasonal fresh fruit salsa, red onion, tomato,
artichoke hearts, and imported feta cheese.

BIBITE

Italian Sodas	Sodas
Iced Tea	Lemonade

DOLCE

Homemade desserts, made fresh daily.
Not to be missed.



PIATTI

POLENTA CON SALSICCIA - \$9.95

Polenta topped with sausage, roasted peppers, onions, marinara and provolone.

POLENTA CON FUNGHI - \$10.95

Wild mushrooms sauteed with roasted garlic, served on polenta with tomato sauce, melted gorgonzola, and caramelized onions.

POLLO ALLA GRATELLA - \$12.95

Grilled boneless breast of chicken marinated in garlic oil and balsamic vinegar. served with artichoke hearts, sun-dried tomatoes and gorgonzola cheese.

ORECCHIETTE AL SALSICCIA - \$11.95

Orecchiette tossed with spicy Italian sausage, wild mushrooms, onions and tomatoes.

SPAGHETTINI POMODORI - \$10.95

Spaghettoni noodles tossed with a sauce of fresh roma tomatoes, basil, garlic and olive oil, served on fresh spinach with Asiago.

SCAMPI ALLA DIAVOLA - \$14.95

Gulf shrimp sautéed in garlic tossed with fettucine in a spicy tomato and onion sauce.

PENNE DI CAPRINO - \$11.95

Creamy goat cheese, sun-dried tomatoes, roasted garlic, artichoke hearts and herbs tossed with imported penne.

GNOCCHI DI PATATE - \$11.95

Fresh potato and semolina dumplings served with a fresh tomato cream sauce, basil and toasted pine nuts.

LASAGNE - \$11.95

Layers of pasta, spicy sausage, seasoned beef, ricotta, Asiago and marinara.

PAPPARDELLE AL SUGO - \$11.95

House-made fresh pappardelle tossed with a savory, slow-cooked sauce of pork and beef with tomatoes, topped with Asiago.

PANINI

All of our panini are served on freshly made ciabatta bread. Includes a mixed green salad.

POLLO - \$10.95

Marinated grilled breast of chicken, pesto, roma tomatoes, red onions, and provolone.

SALSICCIA - \$10.95

Grilled spicy Italian sausage, roasted peppers, caramelized onions, and provolone.

MOZZARELLA - \$9.95

Fresh mozzarella cheese, fresh basil, roasted red bell peppers, roma tomatoes, and balsamic vinegar

PORTABELLO - \$9.95

Grilled portabello slices, fresh tomatoes, provolone, and caremelized onions.

***Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness.*

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.