

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.

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.

BIBITE

MIMOSA - \$3.00

BLOODY MARY - \$3.00

BELLINI - \$4.00

RED BEER (BUDWEISER) - \$3.00

Italian Soda Soda

Iced Tea Lemonade

Juices - Orange, Cranberry,

Apple & Grapefruit

CAFFÈ

All coffees freshly ground.

Espresso Cappuccino

Latte Coffee Teas

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

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

18% gratuity on parties of six or more.

\$1.50 surcharge for split plates.

PLEASE, NO SEPARATE CHECKS.

BREAKFAST

FIorentino BENIDICTUS - \$10.95**

The Italian take on the classic - polenta, spinach, grilled prosciutto, fresh tomatoes, and poached eggs with Hollandaise.

SALMONE BENIDICTUS - \$11.95**

Toasted muffin and poached eggs layered with house-smoked salmon, chevre, roasted bell peppers, and Hollandaise.

AMERICANO - \$7.95**

Three eggs, smoked bacon, and potatoes.

ANACARDI TOSTATA - \$9.95**

Cashew/Frangelico battered baguette slices served with maple syrup and sweetened ricotta.

FRITTATA DEL GIORNO - \$10.95**

Ask your server for today's selection.

UOVO PANINI - \$10.95**

Lightly grilled prosciutto, scrambled eggs with chevre and fresh herbs, red bell peppers, and red onion on ciabatta.

CREPELLA CON RICOTTA - \$8.95

Ricotta pancakes with fresh berries, berry syrup, and a dollop of sweetened ricotta.

SIDES

THREE SLICES BACON - \$2.95

HASHBROWNS - \$2.95

TWO EGGS - \$2.95

SPICY ITALIAN SAUSAGE - \$2.95

FRESH FRUIT - \$4.95

LUNCH

POLENTA SALSICCIA - \$9.95

House-made polenta with sausage, roasted peppers, onions, marinara and provolone.

POLLO ALLA GRATELLA - \$12.95

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

SPAGHETTINI AL POMODORI - \$10.95

Imported spaghetti served in a sauce of fresh roma tomatoes, basil, garlic and olive oil, topped with freshly grated 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

Goat cheese, sun-dried tomatoes, roasted garlic, artichoke hearts & herbs tossed with penne.

LASAGNE - \$11.95

Layers of pasta, spicy sausage, seasoned beef, ricotta, asiago, and marinara. and herbs, topped with Asiago.

SALSICCIA PANINI - \$10.95

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

MOZZARELLA PANINI - \$9.95

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

POLLO PANINI - \$10.95

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