

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

Tomatoes, garlic, and fresh herbs tossed with olive oil and red wine vinegar served over bread toasted with cheese

Mozzarella Caprese

Fresh mozzarella, prosciutto, tomatoes, basil and roasted red peppers drizzled with olive oil and balsamic vinegar

Melanzana Rollatini

Eggplant stuffed with ricotta and mozzarella finished in a tomato sauce with fresh basil

Seafood Au Gratin

Shrimp, sea scallops and mussels sautéed with onion, basil, white wine, and a touch of cream encrusted with parmesan cheese

Cozze Posillipo

Mussels sautéed with olive oil, garlic, basil, white wine and our homemade tomato sauce

Insalate

Insalata Mista

Mixed greens, tomatoes and cucumber, lightly tossed in olive oil and red wine vinegar

Insalata di Cesare

Romaine lettuce with our homemade Caesar dressing, parmesan cheese, and cracked black pepper

Insalata Toscana

Mixed greens tossed in olive oil and balsamic vinegar and topped with sliced apples, chopped nuts and gorgonzola cheese

Zuppe

Cup / Bowl

Pasta Fagioli - Wild Mushroom - Seafood Bisque

Pasta

Fettuccini Alfredo

Egg noodles tossed in an Alfredo sauce with parmesan cheese

Add chicken and broccoli

Add shrimp

Lasagna

Freshly made pasta layered with meat sauce, béchamel and cheese, the old-fashioned way

Melanzana Parmigiana

Thinly sliced Eggplant sautéed and topped with our homemade marinara sauce, cheese and basil

Penne Valentino

Eggplant, prosciutto and penne pasta tossed in white wine and tomato sauce, topped with fresh mozzarella

Pappardelle Piemontese

Prosciutto, wild mushrooms, onions, and peas paired with large egg noodles in an Alfredo sauce with parmesan

Pappardelle alla Romana

Shrimp, eggplant, and onions sautéed with white wine and served and basil served over large egg noodles in a light tomato sauce

Tortellini Genovese

Prosciutto sautéed with cheese tortellini in a pesto sauce and topped with fresh mozzarella and basil

Tortellini Carbonara

Prosciutto and onion sautéed with cheese stuffed tortellini, finished in a cream sauce with parmesan cheese

Ravioli Napolitana

Sausage and mushrooms sautéed with cheese ravioli in white wine, finished in a vodka sauce

Linguini Malafemmina

Shrimp, calamari, sea scallops, and mussels sautéed with garlic and basil over linguini, finished with white wine and tomato sauce

Farfalle Frutti di Mare

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

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

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

Breaded chicken breast sautéed and topped with our homemade marinara sauce, cheese and basil

Pollo Marsala

Chicken breast stuffed with prosciutto and cheese, finished in a marsala wine sauce with mushrooms

Pollo alla Russa

Chicken breast stuffed with prosciutto and provolone cheese finished in a vodka sauce with a touch of pesto

Pollo alla Crema

Chicken breast sautéed with assorted wild mushrooms finished in a sherry wine sauce with fresh basil and a touch of cream

Pollo Bella Napoli

Chicken breast topped with prosciutto, eggplant, provolone and fresh basil finished in white wine with a touch of tomato sauce

Pollo Scarpariello

Pieces of chicken breast sautéed with sausage, red peppers, mushrooms, garlic and rosemary, finished with white wine and fresh lemon

Involtini di Pollo

Chicken breast stuffed with prosciutto and cheese, breaded and finished in a white wine sauce with a touch of cream

Pollo Triestina

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

Chicken breast stuffed with Italian sausage, roasted red peppers and provolone cheese, finished in a sherry wine sauce with mushrooms

Chicken Cordon Bleu

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

BEVANDE

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

Caffe