

Café Mezzaluna

Dinner Menu

APPETIZERS

MEDITERRANEAN ESCARGOT, <i>spices and plum tomatoes</i>	6.95
CRISPY SMELTS AL DIAVOLO	7.95
BRUSCHETTA, <i>with fresh tomatoes, olive oil and spices</i>	4.95
EAST COAST MUSSELS, <i>cream or tomato sauce with wine</i>	9.95
SHRIMP COCKTAIL, <i>large shrimp with cocktail sauce</i>	9.95
PROSCIUTTO AND CHEESE, <i>with jardinera</i>	8.95
CALAMARI, <i>lightly prepared</i>	7.95
CRISPY ZUCCHINI FINGERS, <i>lightly breaded served with dip</i>	6.95
SMOKED SALMON	8.95
GARLIC SHRIMP, <i>garlic butter and olive oil</i>	7.95
PROSCIUTTO E MELONE	8.95
MINISTRONE SOUP, <i>with market vegetables</i>	4.95
DAILY SOUP	4.95

PASTAS

FETTUCCHINE ALFREDO, <i>cream sauce with cheese</i>	14.95
FETTUCCHINE MATRICIANA, <i>in a rosé sauce and Italian bacon</i>	15.95
LINGUINE PRIMAVERA, <i>with seasonal vegetables, in tomato or cream sauce</i>	15.95
FETTUCCHINE TUTTO MARE, <i>with seasonal seafood and tomato sauce</i>	18.95
PENNE AL DIAVOLO, <i>short tube pasta with spicy tomato sauce</i>	14.95
LINGUINE CON VONGOLE, <i>with clams and light tomato sauce</i>	15.95
GNOCCHI ALLA NAPOLETANA, <i>potato pasta dumplings with tomato sauce</i>	14.95
LINGUINE ALLA CARBONARA, <i>with Italian bacon, cheese and cream sauce</i>	15.95
FETTUCCHINE BOSCAIOLA, <i>ground veal, mushrooms, rosé sauce</i>	15.95
LINGUINE AL POMODORO E BASIL, <i>fresh basil and tomato</i>	14.95
FETTUCCHINE AL PESTO, <i>garlic, basil cream sauce with pine nuts</i>	14.95
PENNE CON SCALLOPS, <i>short tube pasta with spinach and scallops, tomato or alfredo sauce</i>	17.95
FETTUCCHINE MEZZALUNA, <i>smoked salmon and caviar in a cream sauce</i>	17.95
TORTELLINI, <i>cheese stuffed pasta, mushroom and sundried tomatoes in a cream sauce</i>	15.95
PAPPARDELLE CON ANGNELLO, <i>large flat pasta with lamb and mushrooms</i>	17.95

*All main Course items are served with your choice of
Caesar or Garden Salad*

VEAL & CHICKEN

VEAL DELLA CASA, <i>stuffed with shrimp, spinach and cheese</i>	22.95
VEAL PICCATA, <i>with lemon, wine and parsley</i>	18.95
CHICKEN, <i>with mushroom and cream sauce</i>	18.95
VEAL AL VINO BIANCO, <i>mushrooms and white wine</i>	18.95
CHICKEN OR VEAL MARSALA	18.95
VEAL LECCABAFFI, <i>with spinach and shrimp in a lemon sauce</i>	22.95
BOCCONCINI CON PROSCIUTTO, <i>rolled veal stuffed with prosciutto and cheese</i>	22.95
VEAL PARMIGIANA, <i>with tomato and cheese, served with butter basil pasta</i>	18.95
CHICKEN FIORENTINE, <i>spinach cheese with almondine sauce</i>	18.95
VEAL SALTINBOCCA, <i>with prosciutto and lemon sauce</i>	19.95
VEAL ALLA PUTTANESCA, <i>anchovies, capers and hot peppers</i>	19.95
VEAL ALLA PESCATORE, <i>with seasonal seafood, served with butter basil pasta</i>	22.95

FROM THE GRILL & SEAFOOD

ZUPPA DI MARE, <i>seafood stew in a sweet plum tomato broth</i>	24.95
NEW YORK, <i>strip steak, with sautéed mushrooms</i>	22.95
DAILY FRESH FISH, <i>See Market Board</i>	Market Price
PAN FRIED SHRIMP, <i>with brandy, served with butter basil pasta</i>	20.95
VEAL ON THE GRILL	18.95
GRILLED CHICKEN BREAST, <i>with mushroom and peppercorn sauce</i>	18.95
SURF AND TURF, <i>strip steak and rock lobster tail</i>	Market Price
GRILLED STUFFED CHICKEN BREAST, <i>with smoked salmon and cheese</i>	22.95
ROCK LOBSTER TAIL, <i>with shrimp and scallop on rice</i>	Market Price
STEAK AND SHRIMP, <i>strip steak with garlic shrimp</i>	26.95

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BUON APPETITO!

DESSERTS - COFFEES

ASSORTED CHEESES <i>with Fresh Fruit For Two</i>	9.95
SELECTION of FRESH CAKES	5.25
ZABAGLIONE <i>For Two</i>	8.95
Caffé Espresso	1.95
Cappuccino	2.95
Caffé Latte	3.50
Specialty Coffees	7.95
Specialty Teas	7.95
Regular Coffee / Tea	1.75