

Dinner at the Florentine Café

- *Zuppa* -

Vegetable soup with chicken, bowtie pasta & parmesan \$8

Insalate

- *Mista* -

Mixed greens tossed with cherry tomatoes, parmesan, olive oil & balsamic glaze \$7

- *Mare* -

A grilled seafood salad with scallops, shrimp, calamari & lobster in a lemon vinaigrette \$14

** - *Carpaccio* -

Beef carpaccio served with arugula greens & shaved parmesan, topped with truffle oil \$11

- *Caprese* -

Red & yellow vine ripe tomatoes with fresh mozzarella, basil, aged balsamic vinegar & extra virgin olive oil \$9

- *Prosciutto E Pear* -

Parma Prosciutto with caramelized pear roast walnuts, olive oil, aged balsamic & goat cheese side of toast with raspberry jam \$14

- *Caesar* -

Whole leaf romaine with creamy dressing, anchovies & croutons \$7

- *Arugula* -

Arugula greens, warmed goat cheese, fresh berries, spiced walnuts in raspberry vinaigrette \$8

Add chicken, shrimp or Prosciutto to any salad

Antipasti

- *Portobello* -

Roasted Portobello mushroom topped with arugula, fresh mozzarella, roasted tomatoes & walnuts with olive oil & balsamic \$13

- *Mozzarella* -

Egg battered fresh mozzarella with bread crumbs and deep fried served with spicy tomato sauce \$11

- *Antipasto Capriccioso* -

Antipasto with assorted cheeses, Prosciutto di Parma, sopressata, marinated vegetables, tuna fish & Gaeta olives \$14

- *Sicilian Eggplant Parmesan* -

Breaded eggplant served with mozzarella cheese, tomato sauce & basil \$12

- *Eggplant Sorrentino* -

Breaded eggplant served with ripe tomatoes mozzarella, tomato sauce, basil & aged balsamic \$12

- *Mussels Clams Al Brandy* -

Clams & mussels Sautéed with smoked bacon and roasted tomatoes in a brandy wine cream sauce topped with garlic bread \$14

- *Calamari* -

Crispy Italian breaded calamari with lemon & spicy marinara \$12

- *Bruschetta* -

Grilled garlic bread, with vine ripe tomatoes & fresh mozzarella drizzled with olive oil, basil, salt & pepper \$9

Pesce

- *Pesce Spada Caravaggio* -

Grilled Swordfish marinated with olive oil, garlic & herbs topped with caramelized red onions, served with mashed potatoes & spinach \$28

- *Zuppa di Pesce Stromboli* -

Fish stew with half of a lobster tail, calamari, mussels, clams & scallops, served in a garlic white wine spicy tomato sauce with garlic bread on side \$32 Add Pasta \$2

Carne

- *Pollo Parmigiana / Veal Parmigiana* -

Choice of chicken or veal parmesan with marinara sauce & served with a choice of pasta \$20

- *Pollo Duca d'abruzzesi* -

Stuffed Chicken breast with spinach & fontina cheese finished with smoked bacon, porcini mushrooms and vodka cream sauce over mashed potatoes \$23

***Malale Florentino*-

Roasted pork tenderloin wrapped with bacon, sauteed in a garlic white wine, with fresh rosemary, white cannellini beans, roast tomatoes, basil, with mashed potatoes and garlic spinach. \$25

***Filetto di Manzo al Balsamico* -

Grilled beef tenderloin wrapped in bacon, finished with shallots & mushrooms, sautéed in olive oil & aged balsamic, served with asparagus & risotto \$32

- *Rack Lamb Al Rosmarino*-

Grilled rack of lamb marinated with rosemary & garlic served with vegetable risotto, & grilled asparagus \$34

- *Veal Toscanini*-

Pan roasted veal tenderloin sautéed with olive oil, roasted peppers, assorted mushrooms, onions, porcini mushrooms in a white wine sauce with mashed potatoes and grilled asparagus \$30

Pasti

- *Lobster Ravioli* -

Lobster ravioli served with lobster meat in a lobster cream sauce \$22

- *Cheese Ravioli* -

Homemade ravioli filled with cheese tossed in a garlic tomato sauce \$18

- *Gnocchi al Pomodoro*-

Potato gnocchi tossed in a garlic tomato sauce topped with parmesan and smoked mozzarella \$19

-*Ravioli Boccelli*-

Ravioli stuffed with smoked mozzarella and arugula tossed with sautéed onions, bacon and porcine mushrooms in a brandy cream sauce topped with parmesan \$19

- *Rigatoni Donatello*-

Sautéed sweet sausage, broccoli, roasted peppers & parmesan tossed with rigatoni in garlic & white wine sauce \$20

- *Tagliatelle al la Bolognese*-

Egg Tagliatelle tossed with veal tenderloin, ground beef, ground pork, onions, bacon carrots, celery, basil, in a garlic white wine tomato sauce \$23

- *Linguini con Vongole* -

Linguini with clams, sautéed in garlic, olive oil, white wine & spicy tomato sauce \$18

- *Scampi Linguine* -

Linguini pasta with shrimp & calamari sautéed with garlic, olive oil, butter, roasted tomatoes & lemon juice \$20

- *Linguini Fraddiavolo*-

Basil and black pepper homemade linguini pasta with lobster tail, clams & scallops tossed in olive oil, garlic, white wine & tomato sauce \$25

- *Risotto Pescatore*-

Fisherman's Risotto with clams, scallops, shrimp sautéed in a garlic white wine spicy tomato sauce \$25

-*Vegetable Lasagna*-

Homemade Lasagna with spinach, ricotta, mozzarella & béchamel finished with tomato and spinach sauces \$20

Contorni

-*Garlic Bread*-

-*Grilled sausage* -

-*Garlic spinach* -

-*Mashed potatoes*-

20% gratuity added to parties of six or more

**Eating raw or undercooked food products may increase your chance of contacting a food borne illness