~ Dinner ~

Antipasti

Bruschetta 7.5
Grilled Italian baguette with fresh tomatoes, kalamata olives, capers, onions and bell peppers

Caprese 10.95
Fresh mozzarella cheese, tomatoes and basil drizzled with olive oil

Poletna & Sausage with Marinara Sauce 12.95

Anipasto Misto della Casa 15.95
Chef's selection of imported Italian meats, cheeses and grilled vegetables

Grilled Calamari 11.95
Marinated calamari grilled perfectly and accompanied by a spicy marinara sauce

Fritto Misto all'Italiana 11.95
Assortment of fried calamari, shrimp and scallops served with a spicy marinara sauce

Soup & Salad

Misto della Casa 6.5
Mesclun greens, oven dried tomatoes, kalamata olives, artichoke hearts and sautéed mushrooms lightly tossed with our homemade balsamic vinaigrette

Grilled Caesar 7.95
Grilled romaine, Parmigiano cheese, pepper infused croutons and Caesar dressing

Spinach Salad 7.95
Baby spinach, dried fruits, goat cheese and spicy walnuts with a vanilla vinaigrette

Vitello

Veal Piccata da Zio Ciccio 20
Scaloppini of veal sautéed with a white wine and lemon butter sauce with capers, served with Italian potatoes and the vegetable of the day

Veal Marsalla da Zia Pina 20
Scaloppini sautéed in a marsala wine mushroom demiglaze, served with Italian potatoes and the vegetable of the day

Veal Milanese da Luca 26
Pounded veal chop, breaded and sautéed Milanese style, topped with arugula salad, cherry tomatoes and shaved Parmigiano Reggiano

Pollo

Chicken Parmigiana 17
Tender filet of chicken breast lightly breaded in a marinara sauce, topped with mozzarella cheese and served with linguini

Involtini di Pollo 18
Chicken scaloppini stuffed with spinach, peppers and fontina cheese, served with Italian potatoes and the vegetable of the day

Chicken Saltimbocca 18
Chicken scaloppini layered with prosciutto, mozzarella cheese and sage, finished in a demiglaze and served with Italian potatoes and the vegetable of the day

Chicken Marsalla 18
An old world favorite made with wine, demi glaze, and mushrooms, served with Italian potatoes and the vegetable of the day

Pasta e Basta

Mamma Mia 16
Homemade meatballs over your choice of penne or linguini pasta

La Primavera 16
Whole wheat spaghetti, seasonal vegetables and a light aglio-olio (olive oil and garlic)

Penne Rappini 18
A delectable mix of wild broccoli, spicy sausage and cherry tomatoes in an aglio-olio

Penne Vodka 17
Prosciutto and peas caressed with a luscious rose sauce

Fettuccine or Gnocchi alla Bolognese 17
Your choice of fresh fettuccine or gnocchi tossed in our delicious simmered meat sauce

Gnocchi Gorgonzola 18
Sweet and simple, this sauce has a nutty tang from the blue cheese, cantaloupe and arugula

Linguini Alfredo 17
Flat, long pasta delicately tossed in our delicious cream sauce (add chicken for $6; shrimp is M.P.)

Spinach & Ricotta Ravioli 19
Butter and sage with a dollop of tomato coulis

Cavetelli di Nonna 17
Homemade pasta, Bolognese sauce and mozzarella cheese baked to perfection

Eggplant Parmigina 17
Thin layers of eggplant, marinara sauce and mozzarella cheese baked till golden brown

Frutti de Mare (seafood)

Shrimp & Scallop Alberto 21
Over a bed of linguini marinara, garnished with fresh pesto

Shrimp Fra Diavolo 20
Jumbo shrimp sautéed in a spicy marinara sauce and served over linguini

Shrimp Scampi 20
Over homemade fettuccine in a lively scampi sauce

Vongole e Spinach 17
Fresh clams sautéed with diced tomatoes and spinach over linguini, choice of white or red sauce

Ravioli Pescatore 23
Homemade seafood ravioli in a rose sauce, dash of curry, garnished with fried artichoke hearts

Salmon alla Griglia 22
Fresh grilled salmon grilled with lemon, rosemary and olive oil, served with Italian potatoes and vegetables

Fettuccine ai Frutti Di Mare (Gia's Pick) M.P.
Fresh seafood over homemade fettuccine with cherry tomatoes, basil, white wine and garlic

CAFE Gia