

Fall 2017 Dinner

TERESA CAFFE

EST. 1991

SHARE

polpettini – braised beef meatballs, tomato sauce, parsley, garlic crostini	10
bruschetta – olive oil whipped ricotta, vegetable giardinetto, basil, balsamic syrup	11
castelvetrano olives - calabrian chile, rosemary, lemon zest	5
mozzarella – bocconcini, roasted pepperonata, oregano, extra virgin olive oil	11
salumi e formaggi – a sampling board of our artisanal salumi e formaggi, castelvetrano olives, crostini, spiced whole almonds, preserves, age balsamic	16
schacciatta – four cheese and olivata stuffed flatbread with plum tomato sauce	10

SOUP & SALAD

minestra – seasonal vegetables, cannellini beans	7
arugula – shaven fennel, cracked spiced almonds, grana padano, lemon vinaigrette	11
tuscan kale – roasted beets, red quinoa, mint, ricotta salata, cranberries, sherry vinaigrette	10
pollo e orzo – mixed greens, chicken, red onions, olives, ricotta salata, sundried tomato vinaigrette	15
panzanella – toasted bread, roasted vegetables, mixed greens, fresh mozzarella, balsamic vinaigrette	12
romaine hearts – grana padano, garlic croutons, caesar dressing	9

PIZZA

quattro formaggio – fontina, mozzarella, ricotta, asiago, tomato fileto, pesto	15
insalata di pizza – mozzarella, mixed greens, chicken, red onions, tomatoes, balsamic vinaigrette	16
margherita – tomato sauce, fresh mozzarella, basil	12
funghi – mushroom, caramelized onion, fontina, rosemary, truffle oil	15
ortolana – grilled and roasted vegetables, spinach, plum tomato, mozzarella	14
robusto – sweet sausage, tomato sauce, broccoli rabe, smoked mozzarella	15
perfetta – fontina, arugula, prosciutto do parma, grana padano	16
classico – roasted eggplant, spinach, ricotta, mozzarella, pesto	14

PASTA

vongole – linguini, littleneck clams, calabrian chile, garlic, italian parsley	18
balsamico – mezze rigatoni, balsamic cream, chicken, kale, balsamic reduction	18
all'arrabbiata – penne, plum tomato sauce, hot pepper, basil	16
gamberetti – fedellini, shrimp, tomato, spinach, roasted garlic, pecorino romano	19
polpette – spaghetti, meatballs, plum tomato sauce, grated grana padano, garlic crostino	17
ravioli – pumpkin, ricotta, browned butter, sage, toasted hazelnuts	17
al pesto – linguini, green beans, potato, toasted pine nuts, grana padano, pesto	16
rapini – penne, sweet sausage, roasted garlic, broccoli rabe, tomato filetto, ricotta salata	17

MAIN

melanzane parmigiana – roasted eggplant, herbed ricotta, tomato, mozzarella, garlic spinach	19
pollo rosemarino – rosemary, sundried tomato, marsala, parmesan potatoes, kale sautee	20
salmon – warm fennel and red quinoa salad, castelvetrano olivata	20