

# CAFFE PIAZZA

## PRIX FIXE MENU

**\$38 PER PERSON**

### APPETIZER - CHOOSE 1

#### BURRATA

FRESH BURRATA MOZZARELLA, WRAPED WITH PROSCIUTTO, LIGHTLY BAKED, SERVED WITH BABY ARUGULA AND STRAWBERRIES, DRIZZLED WITH AGED BALSAMIC GLAZE

#### CALAMARI FRITTI

FANCY SEMONLINA BREADED CALAMARI RINGS, GOLDEN DEEP FRIED, SERVED WITH LEMON WEDGES AND POMODORO SAUCE

#### HOUSE POLPETTE

HOMEMADE VEAL AND BEEF MEATBALLS, SERVED WITH OUR DELICIOUS TOMATO SAUCE, SHAVED PARMIGIANO REGGIANO AND GRILLED SEMOLINA CROSTINI

### ENTREE - CHOOSE 1

#### TAGLIATELLE MARE E MONTI

SAUTEED BABY SHRIMP, BAY SCALLOPS, GRAPE TOMATOES, ROASTED PEPPERS, SHITAKE MUSHROOMS, BUTTERNUT SQUASH, BASIL AND SCALLIONS, TOSSED WITH HOMEMADE EGG TAGLIATELLE PASTA, SIMMERED IN A ROAST GARLIC-BUTTER CREAM SAUCE. TOPPED WITH FRIED LEEKS

#### POLLO SALTIMBOCCA

ORGANIC BELL AND EVANS TENDER CHICKEN BREAST, TOPPED WITH IMPORTED PROSCIUTTO DI PARMA, SAUTEED SPINACH AND FRESH MOZZARELLA, SIMMERED IN A MARSALA WINE-DEMI GLAZE SAUCE WITH CREMINI MUSHROOMS, SERVED WITH ROASTED POTATOES AND VEGETABLE OF THE DAY

### SIGNATURE DISH

GRILLED HOMEMADE SMALL CASING PARSLEY AND SHARP PROVOLONE SAUSAGE WHEEL, IN A ROASTED GARLIC WHITE WINE SAUCE WITH BROCCOLI RABE, CANNELLINI BEANS AND HOT CHERRY PEPPERS, SERVED WITH HOMEMADE POTATO GNOCCHI

### DESSERT - CHOOSE 1

HOMEMADE HAZELNUT GELATO  
CANNOLI  
CHOCOLATE MOUSSE

