

cafe notte

restaurant • bar • private parties

antipasti

arancini	15
risotto stuffed with fennel sausage, fresh mozzarella. Served with lemon aioli	
mussels	15
tomatoes, red chili, white wine, fennel, garlic crostini	
mortadella toast	13
toasted sourdough topped with a pistachio pesto and thin slices of mortadella	
fried zucchini	12
fresh-cut zucchini, lemon aioli	
house-made meatballs	15
pork, veal, and beef, served with San Marzano marinara and Parmigiano-Reggiano	
minestrone	10
pancetta, Wexford Farms vegetables, parmesan	

salads

seasonal caprese	14
locally-grown heirloom tomatoes, mozzarella, basil, fresh fruit	
arugula, tomato, and parmesan salad	8

additions

sausage	12
house-made meatballs	12
grilled chicken	10
four large shrimp	12

entrées

shrimp and roasted tomato risotto	26
jumbo shrimp over a tomato sauce risotto and blistered tomatoes	
chicken milanese	28
pounded thin, breaded boneless breast topped with herb caper butter sauce and fresh arugula	
cavatelli arrabbiata	18
cavatelli pasta tossed with a spicy San Marzano tomato sauce	
bucatini aglio e olio	18
pasta tossed in garlic, olive oil, finished with Pangrattato and Parmigiano-Reggiano	
orecchiette sausage and broccoli rabe	25
a short cut pasta sautéed with fennel, sausage, and broccoli rabe	
fresh catch of the day	32
crispy polenta potatoes, slow-roasted tomatoes, salsa verde	
veal chop parm	45
12oz veal chop pounded, breaded, and topped with marinara and mozzarella	
pasta and meatballs	24
bucatini pasta, San Marzano marinara sauce, house-made meatballs	
pasta fra diavolo	34
spicy marinara sauce with shrimp, mussels, and sausage. Tossed with bucatini pasta	

sides

crispy polenta potatoes	6
creamy fontina mushroom polenta	7
penne pasta with marinara	12

desserts

orange polenta cake	10
vanilla ice cream	
tiramisu	15
house-made, served in a bowl for two	