

DINNER MENU

GLI ANTIPASTI

CAPRESE CLASSICA	10.95
Fresh mozzarella layered with sliced tomato in EVOO	
CARPACCIO DI MANZO	11.95
Thinly sliced beef served with truffle oil over arugula and Grana parmesan cheese	
CALAMARI FRITTI	11.95
Lightly battered deep fried calamari served with marinara sauce	
CARPACCIO DI SALMONE	11.95
Thinly sliced fresh Salmon, cured in house, served with capers, baby arugula in lemon flavored oil	
AVOCADO CON GRANSEOLA	13.95
Fresh avocado served with high quality crab meat	

LE INSALATE

LA NOSTRA	8.95
Mesclun salad in Balsamic vinaigrette	
ROMANA	8.95
Romaine lettuce in Caesar dressing mixed with croutons	
SPINACI	9.95
Spinach baby leaves served with orange wedges and Grana cheese shavings	
RUSTICA	10.95
Fresh fennel salad mixed with radicchio, arugula, dry figs and shavings of parmesan cheese	

DINNER MENU

Le Zuppe

MINISTRONE GENOVESE	8.95
The original Italian vegetable soup	
PASTA E FAGIOLI	8.95
Classic bean soup with broken pasta	
COZZE	9.95
Fresh mussels in a light broth with garlic	
CALAMARI	11.95
Calamari soup with spinach in a light broth with tomato	

Le PASTA

BORSINI DI RICOTTA	14.95
Fresh pasta stuffed with ricotta cheese and spinach in cream sauce	
CANNELLONI AL FORNO	16.95
Fresh pasta rolled with ground veal and vegetable in Aurora sauce	
LINGUINE VONGOLE	17.95
Pasta in olive oil and garlic with Italian clams	
LINGUINE SCOGLIO	18.95
Pasta cooked with fresh mussels, Italian clams and calamari in olive oil or tomato sauce	
SPAGHETTI FRA' DIAVOLO	21.95
Pasta in spicy tomato sauce with jumbo shrimp	
ORECCHIETTE CON GRANSEOLA	21.95
Pasta cooked with crab meat and spinach in olive oil and garlic	

DINNER MENU

I RISOTTI

AI PORCINI	20.95
Italian Arborio rice simmered in broth with fresh porcini mushrooms	
AI CARCIOFI FRESCHI E RITAGLI DI SALMONE	23.95
Italian Arborio rice with Salmon, Fontina cheese and artichokes	

IL PESCE

GAMBERI STILE NAPOLITANO	23.95
Jumbo shrimp sautéed in olive oil and fresh cherry tomato	
SALMONE CON OLIVE	27.95
Fresh Scottish Salmon baked with cherry tomato and olives	
PESCE DEL GIORNO	MARKET PRICE
Whole fresh fish grilled, deboned and served at your table	

LA CARNE

PICCATA DI POLLO	19.95
Chicken breast sautéed with capers and pine nuts	
POLLO GIUDEA	19.95
Chicken breast sautéed in white wine sauce with artichokes	
VITELLO LIMONE	23.95
Veal scallopini sautéed in lemon and butter sauce	
VITELLO MARSALA	23.95
Veal scallopini in Marsala wine sauce with shiitaki mushrooms	

DINNER MENU

IL DOLCE

CREMA AL CARAMELLO	7.95
Cream caramel served with a Savoirdi cookie	
CANNOLI SICILIANI	8.95
Sicilian pastry stuffed with sweet ricotta cream	
TIRAMISU	9.95
Café Oggi Signature dessert! Ladyfingers dipped in Espresso coffee and Marsala wine, layered with Mascarpone cream sprinkled with cocoa powder	
TARTUFO GELATO	9.95
Classic Italian ice cream covered with chocolate crust	
CREMA AL LIMONCELLO	11.95
Italian frozen lemon cream with a Lemoncello liqueur flavor	

LE BEVANDE

CAFÉ AMERICANO	4.25
American Coffee, Decaf available	
TE	4.25
A selection of herbal teas	
ESPRESSO	4.25
Authentic Italian coffee	
CAPPUCCINO	6.25
Traditional Italian coffee topped with frothy milk	
CAFÉ OGGI	12.25
Espresso coffee, Amaretto and Baileys topped with whipped cream	