



## Insalata

### Insalata PERA

14.50

*mixed greens, red onions, feta cheese, and raisins, served with homemade balsamic dressing & drizzle*

### Insalata SICILIANA

14.50

*sea salted orange slices, evoo, feta cheese, laid atop a bed of spinach, topped with balsamic drizzle*

### Insalata GRECA

14.50

*kalamata olives, red onions, feta cheese, and grape tomatoes over mixed greens, served with homemade balsamic dressing & drizzle*

### Insalata di NOCE e FRUTTI

15.50

*walnuts, sliced almonds, fresh mozzarella, strawberries & blueberries, atop a bed of mixed greens, served with homemade balsamic dressing*

### Antipasto

22

*assorted Italian meats, cheese and olives, pepper shooters, roasted peppers, mixed greens, homemade balsamic dressing*

## Sandwiches

### Calabrese

16

*capicola, genoa salami, soppressata, cappy ham, provolone, lettuce, tomato, onion, and homemade balsamic dressing on Italian sub roll*

### Bologna

16

*medium rare roast beef, swiss cheese, roasted red peppers, lettuce, tomato, onion, and Russian dressing on Italian sub roll*

### Capri

16

*eggplant, fresh mozzarella, roasted red peppers, red onion, pesto, and balsamic glaze on ciabatta bread*

### Torino

16

*turkey, fresh mozzarella, roasted red peppers, red onion, and pesto on ciabatta bread*

### Napoli

16

*prosciutto, fresh mozzarella, roasted red peppers, evoo, and balsamic glaze on ciabatta bread*

### Catania

16

*tuna, artichoke hearts, olives, swiss cheese, lettuce, tomato, a touch of mayo and olive oil on ciabatta bread*

### Venezia

16

*grilled chicken breast, bacon, pepper jack cheese, lettuce, tomato, onion, mayonnaise on ciabatta bread*

### Firenze

16

*Chicken cutlet, prosciutto, spinach, tomato, fresh mozzarella, extra virgin olive oil on ciabatta bread*

*All dishes are prepared to order, the old-fashioned way, by a dedicated kitchen team.  
"Como se fa in Calabria". (The way it's done in Calabria). Never rushed, always served with care.*



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## Hot Lunch

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### Chicken Parmigiana

*chicken cutlets, house marinara, mozzarella*

16

### Linguini with Meatballs

*garlic, basil, marinara*

16

### Eggplant Parmigiana

*sliced eggplant, house marinara, mozzarella*

16

### Linguini with Clams

*choice of red or white sauce, garlic, clams  
add shrimp - +4 each*

17

*Add House Salad +6*

*\*All Entrées are Served with Pasta, House Bread & Basil Pesto Olive Oil Dip\**

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## Soups

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### By the Bowl

*served with hot fresh Italian bread*

12

### TT Special

*bowl of soup, house salad, and a soft drink*

14

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## Desserts

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