

## Antipasti e Zuppa

Take a trip to our Antipasto bar and return as often as you like per person

- Bruschetta** – smoked mozzarella and roma tomatoes flavored with balsamic vinegar  
**Prosciutto e Melone** – imported parma prosciutto ham with seasonal melon  
**Caprese** – fresh mozzarella, sun-ripened tomatoes, fresh basil and extra-virgin olive oil  
**Shrimp Bruschetta** – grilled Tuscan bread topped with diced shrimp, roma tomato, red onion, cilantro and lemon juice  
**Vongole alla Napoletana** – clams cooked in wine, parsley and garlic  
**Pancetta Shrimp** – Tiger shrimp wrapped in Italian bacon with fresh basil and grilled  
**Antipasti Vari** – a selection of hot and cold items including pancetta shrimp, prosciutto and melon, grilled eggplant, fresh mozzarella, tomato, basil, and marinated calamari (minimum 4 people) per person  
**Fried Calamari** – crispy fried calamari served with spicy pomodoro sauce  
**Pasta e Fagioli** – red and white bean soup with pasta

## Insalata

- Market City Salad** – mesclun lettuce, arugula, peppers, mozzarella, diced tomatoes, cucumber, extra virgin olive oil and balsamic vinegar Half Order Full Order  
**Insalata Mediterranea** – mixed greens, arugula, goat cheese, Greek olives, red onion, tomatoes, cucumber, basil, olive oil, red wine vinegar, breadcrumbs Half Order Full Order  
**Insalata di Calamari** – calamari, diced tomatoes, capers, mixed greens with extra-virgin olive oil and vinegar  
**Caesar Salad** – homemade to order Half Order Full Order  
**Insalata Allison** – chopped iceberg lettuce, cucumber, red onion, garbanzo beans and Gorgonzola cheese with fresh chicken or salami, topped with roasted red peppers Half Order Full Order  
**Insalata alla Bistecca** – strips of grilled New York steak, mixed baby greens crumbles of Gorgonzola cheese and olive oil dressing

Add Grilled Chicken to any Salad

## Wood Fired Pizza e Calzone

- Margherita** – fresh tomato sauce, mozzarella and fresh basil  
**Pizza alla Antonio** – fresh roma tomatoes, fresh mozzarella, tomato sauce and fresh basil  
**Tre Formaggi** – mozzarella, fresh ricotta, parmesan cheese and prosciutto ham  
**Milano** – fresh roasted chicken, fresh mozzarella, fresh oregano and tomato sauce 20. **Napoletana** – sweet Italian sausage, red chili peppers, tomato sauce, mozzarella and fresh basil 21. **Calabrese** – mushrooms, artichoke hearts, imported black olives and mozzarella cheese  
**Pizza agli Spinaci** – diced tomatoes with mozzarella and ricotta cheeses, spinach, mushrooms and pine nuts  
**Pizza di Pollo Arrosto allo Spiedo** – fresh roasted chicken, peanuts, green onion, mozzarella cheese and BBQ sauce  
**Pizza Gamberetto** – shrimp, goat cheese, fresh tomatoes and pesto  
**Calzone** – stuffed with ricotta, mozzarella, prosciutto ham and tomato sauce  
**Chicken Pesto Calzone** – stuffed with fresh roasted chicken, mozzarella cheese, mushrooms, and pesto sauce

**Antipasto Bar** – available with any pizza per person

## Panini

**All Paninis served on wood fired roll with a choice of garlic roasted potatoes or a small Caesar salad**

**Panini di Melanzane** – warm grilled eggplant, flavored with garlic and red chili flakes, sauteed spinach, fresh mozzarella, roma tomatoes, fresh basil and red wine vinegar

**Hamburger di Aglio** – fresh ground beef with Italian parsley and garlic, mozzarella cheese, lettuce, tomato and olive oil

**Mahi Mahi Panini** – fresh grilled mahi mahi on toasted rosemary bread with pesto aioli, lettuce and tomato

**Panini Alexandra** – breaded chicken breast, pan fried w/pomodoro sauce & mozzarella cheese

**Panini di Pollo** – fresh roasted chicken breast, lemon zest, fresh arugula, fresh mozzarella, tomatoes and spicy mustard

**Antipasto Bar** – available with any panini per person

## Fresco Pesce e Seafood

**Any fresh fish item can be served brick-oven baked in white wine or grilled**

**Trota alla Salvia** – fresh rainbow trout seasoned with fresh sage, olive oil and garlic,

**Salmone al Pesto** – fresh salmon with pesto sauce

**Gamberi alla Griglia** – grilled jumbo shrimp seasoned with garlic and olive oil

**Gamberi e Conchiglie al Pesto** – grilled jumbo shrimp and scallops with pesto sauce

**Antipasto Bar** – available with any grilled item

\*Served with salsa cruda, garlic roasted potatoes, sauteed fresh spinach and fresh bread

## Alla Griglia

**Salsicce alla Griglia** – grilled sweet Italian sausages with sauteed peppers and onions

**Pollo alle Manettoni** – half a chicken seasoned with fresh herbs and grilled, served on sizzle platter

**Pollo Tarragon** – grilled fresh chicken breast, flavored with fresh herbs, and served with a tarragon sauce

**Pollo Pancetta** – grilled fresh chicken breast wrapped with pancetta, served with tarragon sauce

**Grilled Rib Eye Steak** – 14 oz. rib eye flavored with olive oil, rosemary, and basil, served on sizzle platter

**Bistecca alla Fiorentina** – one pound New York steak, extra-virgin olive oil and garlic, served on sizzle platter

**Agnello alla Griglia** – two half-pound lamb chops grilled with rosemary, garlic, extra-virgin olive oil, served on sizzle platter

**Vitello alla Griglia** – veal chop grilled with fresh rosemary, lemon and virgin olive oil, served on sizzle platter

**Filet Mignon Wrapped with Pancetta** – 8 oz. filet wrapped with pancetta and grilled, served with a chianti sauce

**La Fiorentina** – 32 oz. porterhouse steak marinated in olive oil, garlic, rosemary and grilled

**Antipasto Bar** – available with any grilled item per person

\*Served with salsa cruda, garlic roasted potatoes, sauteed fresh spinach and fresh bread

## Pasta

Made with imported or fresh pasta

**Capellini al Pomodoro e Basilico** – angel hair pasta, tomato sauce, with garlic, fresh basil and olive oil

**Linguine di Calamari** - sauteed calamari, pomodoro sauce and green peas with linguine pasta

**Fusili alla Verdura** – fresh tomatoes, broccoli, zucchini, peas, grilled eggplant and sun-dried tomatoes sauteed with pure olive oil and garlic

**Penne Melanzane** – pomodoro sauce, grilled eggplant and smoked mozzarella cheese

**Spaghetti alla Puttanesca** – pomodoro sauce, capers, garlic, imported black and green olives, anchovies,

Italian parsley and seasoned bread crumbs

**Penne al Sugo di Pomodoro e Salsiccia** – sweet Italian sausage, pomodoro sauce, red chili peppers, fresh basil and garlic

**Spaghetti alla Bolognese** – beef and sausage in a sauce of fresh herbs and tomatoes, enriched with cream, topped with fresh ricotta cheese

**Lasagna alla Salsiccia** – homemade noodles with fresh pasta, sweet Italian sausage, pomodoro sauce, ricotta and mozzarella cheese

**Chicken Ragù** - a sauce of fresh minced chicken and herbs on fresh fettuccine pasta

**Penne al Pollo** – chicken with fresh and sun-dried tomatoes, fresh asparagus and cream sauce, flavored with fennel seed and garlic

**Polpette alla Pollo** – homemade chicken meatballs mixed with ricotta cheese served with spaghetti pomodoro

**Chicken Lasagna** – homemade lasagna with layers of fresh chicken, ricotta and mozzarella cheese

**Fusili alla Checchia** – a sauce of raw tomatoes, fresh basil, imported black olives, fresh mozzarella, Italian parsley and pomodoro sauce.

**Ravioli al Pomodoro e Basilico** – fresh homemade ravioli filled with ricotta cheese and spinach with pomodoro sauce, garlic and fresh basil

**Ravioli di Pollo** – fresh homemade ravioli filled with fresh roasted chicken, roasted peppers and ricotta cheese served with cream sauce, wild mushrooms and roasted peppers

**Linguine alle Vongole** – fresh Manilla clams cooked in white wine, garlic, parsley, and red chili flakes, served in their own broth on linguine pasta

**Penne Salmone** – penne noodles with fresh salmon, fresh asparagus and cream sauce

**Fettuccine alla Roma** – fresh fettuccine pasta with cream sauce and parmesan cheese

**Polpette alla Griglia** – Sicilian style meatballs wrapped in lemon leaves and grilled, served with spaghetti

**Antipasto Bar** – available with any pasta per person

## Bevande

**Espresso Cappuccino Cafe Mocha Fresh Roasted Coffee**

Torani Syrups – flavor your cappuccino or coffee

At Market City Caffè, we start with the finest quality estate-grown green beans and fresh roast them to perfection for all our espresso and drip coffees. Also available by the pound.

Fresh Squeezed Orange or Grapefruit Juice Fresh Made Lemonade

Pellegrino Limonata – Italian Lemon Soda Pellegrino Aranciata – Italian Orange Soda

Coke, Diet Coke, Sprite and Paradise Iced Tea

**Master Chef: J. Carrera**