

Café Mediterráneo

RISTORANTI ITALIANO

Restaurant Week

Lunch \$16.95

1st Course

Insalata Del La Casa

Mixed green salad with tomatoes, cucumbers, onions and peppers with your choice of dressing.

or

Café Med Soup

Sautéed seasoned vegetables and chicken in a light curry turmeric broth. A North African tradition.

2nd Course

Steak Tip Kabob

Tender pieces of thyme-marinated filet mignon, with onions, peppers and zucchini over herbed jasmine rice.

or

Shrimp and Scallops

Sauteed with garlic and roasted red peppers in our house alfredo with wilted spinach.

3rd Course

Cannoli

A chocolate coated pastry shell filled with ricotta cheese garnished with candied oranges

or

Torte della Nonna

Lemon shortbread covered with pine nuts, almonds and powdered sugar

Café Mediterráneo

RISTORANTI ITALIANO

Restaurant Week

Dinner \$29.95

1st Course

Insalata Alla Spinaca

Warm baby spinach served with poached pear, roasted pine nuts, roasted garlic, balsamic roasted onions and Portobello mushrooms, with goat cheese and cizano vinaigrette.

or

Autumn Harvest Stew

With tender pieces of filet, roasted sweet potatoes, fire roasted corn, carrots, onions, celery and leeks in a Sam Adams demi broth with thyme and rosemary.

2nd Course

Grilled Tuna

With a wasabi aioli, an herbed jasmine rice, and sautéed vegetables.

or

Amaretto Butternut Ravioli

Roasted red peppers, leeks and pumpkin seeds in a cider cream sauce.

3rd Course

Tiramisu

Two layers of espresso soaked sponge cake, with mascarpone cream and dusted with cinnamon and cocoa powder.

or

Profiterole

Mini cream puffs surrounded by vanilla and chocolate creams.