

Cafe Mezzanotte

RESTAURANT WEEK

DINNER 3 COURSES — \$35

FIRST COURSE

PASTA FAGIOLI

classic italian soup with tomatoes e cannellini beans

TORTELLINI e MEATBALL SOUP

cheese tortellini e meatballs in chicken broth

MOZZARELLA CAPRESE

fresh mozzarella, tomato, basil, evoo

ZUCCHINI FLOWERS

battered, flash-fried zucchini blossom stuffed with mozzarella, marinara

SECOND COURSE

RAVIOLI 2 RAGU

cheese ravioli with sausage e beef, served in a blush sauce

BISTECCA DI MAIALE ALLA PARMIGGIANA

breaded bone-in pork chop, served in marinara sauce with mozzarella cheese

SALMONE e GAMBERI

wild salmon, jumbo shrimp, served over sautéed spinach

THIRD COURSE

— tiramisu — almond e amaretto cake — cannoli —
