

Cafe Mezzanotte

*RESTAURANT WEEK
LUNCH MENU*

2 COURSES \$15

FIRST COURSE

RUCOLA SALAD

arugula, shaved parmigiano, lemon & oil dressing

MIXED GREENS SALAD

spring mix, cherry tomatoes, carrots, balsamic dressing

CAESAR SALAD

romaine lettuce, croutons, shaved parmigiano, caesar dressing

SECOND COURSE

PENNE ALLA VODKA

penne pasta, prosciutto, served in a blush sauce

PIZZA PUTTANESCA

capers, olives, anchovies, tomato sauce

SAUSAGE PANINO

*house-made Italian sausage, onions, red peppers, mozzarella cheese
served with french fries*

EXECUTIVE CHEF:

Sergio Pellegrino

*consuming raw or undercooked meats such as poultry, eggs, shellfish, & seafood may increase
risk of food borne illness]
gratuity of 20% will be added to groups of 6 people or more*

