

Antipasti

(Appetizers)

Caprese - boconcini mozzarella with fresh tomato and basil	\$11.00
Bresaola - air cured beef, thinly sliced and served with marinated baby artichoke	\$12.00
Affettato Misto - assortment of sliced specialty meats	\$12.00
Piatti Veloci - assortment of specialty meats and cheeses	\$13.00
Formaggi Misti - assortment of specialty cheeses	\$11.00
Carpaccio Di Manzo - thinly sliced rare filet mignon, served over arugula topped with parmiggano	\$11.50
Carpaccio Di Tonno - seared tuna, marinated in soya, orange, ginger & lemon zest, thinly sliced served on a bed of mixed greens	\$12.00
Prosciutto Con Frutta - Italian cured ham with seasonal fruit	\$12.00
Tonnato - thinly sliced turkey breast topped with tuna, mayo & lemon spread finished with capers & lemon	\$10.50

Insalata

(Salads)

Arugola Funghi - arugula, crimini mushrooms, oil & lemon	\$7.00
Stagioni - baby greens, parmesan, tomato	\$7.00
Merano - mixed green, parmesan, apples, mushrooms, walnuts	\$7.50
Melegrane - arugula, pomogranite, orange, goat cheese	\$7.00

Panini Brioche

(Toasted Italian sandwich)

Giusto - smoked ham, tomato, mozzarella, anchovi, mustard	\$11.00
Niagara - smoked ham, fontina cheese, aurora sauce	\$10.50
Siciliano - grilled eggplant, zucchini and artichoke	\$10.00
Zola - prosciutto, goat cheese, hearts of palm, red peppers	\$11.50
Kumi - brie cheese, arugula, tomato, truffle oil	\$10.00
Apollo - turkey breast, mozzarella, tomato, aurora sauce	\$10.00
Luis - coppa, eggplant, red peppers, tomato & fontina	\$11.00
Gasser - roast beef, arugula, mozzarella, tomato, aurora sauce	\$10.50
Combo - coppa, prosciutto, mortadella, tomato, arugula, fontina	\$11.50
Amarcord - bresaola (cured beef) goat cheese, lemon, peppers	\$11.00

Tramezzini – Toasts

(Triangle toasted sandwich)

Toast Piccante - smoked ham, fontina, aurora sauce	\$7.00
Toast Della Casa - smoked ham, tomato, tuna, tartar sauce & fontina	\$7.50

Pizzettas

(Individual thin crust pizza, from wood burning oven)

Margherita - tomato, boconcini mozzarella and basil	\$10.50
Funghetto - tomato, mozzarella, mushrooms	\$11.50
Quattro Stagioni - artichoke, roasted pepper, mushroom and eggplant	\$12.00
Caprino - tomato, goat cheese, bresaola and artichokes	\$12.00
Gamberi - shrimp, tomato, mascarpone, hot sauce	\$13.00
Quattro Formaggi - mozzarella, fontina, parmiggiano and goat cheese	\$11.00
Prosciutto Rugola - tomato, mozzarella, prosciutto and arugula	\$12.00
Contadino - tomato, smoked mozzarella, hot and sweet sausage	\$12.00

Focaccia

(Double crushed, pizza sandwich)

Focaccia Di Coppa - fontina, coppa, tomato, arugula, aurora sauce	\$12.50
Focaccia Di Pollo - breast of chicken, arugula, roasted peppers, mozzarella	\$13.00
Focaccia Di Parigi - brie cheese, prosciutto, arugula, aurora sauce	\$13.00
Focaccia Robiola - robiola cheese, truffle oil	\$12.00

Dolci

Chocolate Chip Cheese Cake

New York style cheese cake filled with chocolate chips

Lemon Tart

double crust lemon tart topped with pine nuts & almonds

Black Forest Cake

three layers of chocolate sponge cake soaked in rum with a dark cherry cream filling

Cappucino Cake

three layers of rich espresso coffee soaked sponge cake with cappuccino cream

Profiteroles

pastry puffs filled with Chantilly cream & rolled in chocolate mousse

Tiramisu

lady fingers soaked with espresso and brandy with mascarpone cheese

All desserts are \$6.50

Gelati:	Pistacchio	Toasted Almond	Vanilla Bean	Gianduia (chocolate w/ hazelnut)
	Hazelnut	Chocolate	Amarena Cherry	
Sorbet:	Raspberry	Mango	Lemon	

All Gelato and Sorbet in dining room is \$4.00.

In a cup to go is \$2.00 per scoop.

Dessert Wine

Dolce Valle, Soletta, 2000

7.00

Port Wine

Taylor Fladgate 10 yr.

7.00

Taylor Fladgate 20 yr.

8.00

American Express, Visa & Mastercard accepted.

Take out call 565-1444

Wine List

Sparkling

Brut, Prosecco di Conegliano, Zardetto, Veneto, Italy	24.00
N.V. Brut, Scharfenberger, Anderson Valley, California	35.00

White

___ (100% Parellada) "Villa Sol", Torres	24.00
___ Dry Riesling, Brotherhood Winery, Washingtonville, New York	22.00
___ Pinot Grigio, Frattina, Friuli, Italy	26.00
___ Pinot Grigio, Alois Lageder, Alto Adige, Italy	28.00
___ Sauvignon Blanc, Haras de Pirque, Chile	26.00
___ Sauvignon Blanc, Tohu, Marborough, New Zealand	25.00
___ Chenin Blanc, Dry Creek, Sonoma, California	22.00
___ (100% Cortese) Gavi di Gavi, Villa Sparina, Piemonte, Italy	34.00
___ (100% Gargarga) Soave Classico, Inama, Veneto, Italy	26.00
___ Chardonnay, Woop Woop, South Australia	25.00
___ Chardonnay, Hawk Crest, California	27.00

Red

___ La Cippessaia, Chianti Docg Italy	20.00
___ Carmenere, Nina Nostalgia, Curico Valley, Chile	20.00
___ Malbec, Norton, Mendoza Valley, Argentina	18.00
___ "Baby Barb", Barbera d' Asti, Cantine Sant' Agata, Piemonte, Italy	22.00
___ Corvina, Valpolicella Classico, Musella, Veneto, Italy	22.00
___ Pinot Noir, Yering Station, Yarra Valley, Australia	30.00
___ (Tempranillo, Cabernet, Merlot) Somomtano, Idrias, Spain	26.00
___ Merlot "Y", Yalumba, Barossa, Australia	25.00
___ Shiraz, Four Sisters, S. Eastern Australia	22.00
___ Cabernet Sauvignon, Montes, Colchagu, Chile	20.00
___ (Sauvignon/Cabernet) "Micante" Solo Maremma, Tuscany, Italy	28.00
___ Dolcetto di Dogliani, "Vigna Ribote" Bruno Porro, Piemonte, Italy	28.00
___ Cabernet Sauvignon, Twenty Bench, Napa, California	32.00
___ Zinfandel, Kangarilla Road, McLaren Vale, Australia	30.00

Half Bottles

___ Pinot Gris, King Estate, Oregon	16.00
___ Sauvignon Blanc, Ruston, Napa, California	16.00
___ Chardonnay, Sonoma Cutrer, "Russian River Ranches". California	18.00
___ Chianti Docg Villa Petriolo, Tuscany, Italy	16.00
___ Dolcetto d' Aquì, "Brik Maioli" Villa Sparina, Piemonte, Italy	16.00
___ Pinot Noir, 'Central Coast', Calera, California	18.00
___ Merlot, Cafaro, Napa, California	26.00

House selections also available by the glass 7.00

The logo for Cafe Pitti is displayed within a yellow, rounded rectangular frame. The word "cafe" is written in a white, lowercase, sans-serif font, while the word "pitti" is written in a grey, lowercase, sans-serif font. The two words are positioned side-by-side, with "cafe" on the left and "pitti" on the right.

cafe pittti

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