

CAMPANIA

Italian Café & Trattoria

Charlotte Restaurant Week Menu 4 Course dinner with glass of wine

Vino

GLASS OF WINE

WHITE WINE Pinot Grigio or Chardonnay | RED WINE Chianti or Cabernet

Antipasti (ONE PER COUPLE)

CALAMARI FRITTI tossed with pepperoncini, served with roasted red pepper aioli and marinara sauce

BRUSCHETTA Ripe roma tomatoes, red onion, kalamata olives, topped with fresh basil & shaved pecorino romano, drizzled with extra virgin olive oil, served on crostini

POLPETTE ALLA ROMANA Roman style meatballs with fennel seed, rosemary, pecorino romano, in a fresh pomodoro sauce

CAPRESE DI MOZZARELLA E MELANZANE Slices of roasted eggplant, fresh mozzarella & tomato, topped with fresh basil, drizzled with balsamic reduction

ARANCINI Fried risotto balls filled with ground beef, fresh mozzarella, and a touch of saffron, topped with our homemade marinara sauce

Insalate

RUCOLA CON NOCI E ZUCCA Arugula salad with candied walnuts, goat cheese, dried cranberries, red onions, in a pumpkin vinaigrette infused with white truffle oil

SPINACI CON PERA E GORGONZOLA Fresh spinach with roasted pear, red onions, toasted hazelnuts, crumbled gorgonzola & balsamic vinaigrette

CESARE Romaine, homemade croutons, cherry tomatoes, shaved pecorino romano, red onion, creamy caesar dressing, topped with roasted red peppers

Entrée

LASAGNA AL FORNO Traditional meat lasagna with ricotta, mozzarella & our homemade sauce

LINGUINE AL MARE Linguine with shrimp, clams, mussels & calamari in a garlic, white wine & tomato sauce

RIGATONI ALLA BOLOGNESE A traditional Bologna meat sauce with ground beef, pork, carrots, celery, onion & tomatoes, finished with a touch of cream

Following entrées served with chef's choice of vegetable or pasta with homemade marinara sauce

INVOLTINI DI MELANZANE Ricotta filled eggplant, topped with marinara sauce & fresh mozzarella

VITELLO ALLA PIZZAIOLA Veal scallopini lightly floured and sautéed, with crushed roma tomatoes, onions, peas & mushrooms topped with shaved pecorino romano

POLLO ALLA MARSALA Lightly floured chicken with fresh mushrooms in a marsala wine sauce

POLLO ALLA PARMIGIANA Breaded chicken cutlet with marinara sauce & fresh mozzarella

SALMONE AL LIMONE Pan seared Alaskan salmon in a lemon, caper & white wine sauce

Dolci

TRADITIONAL TIRAMISU Layers of mascarpone cream & espresso drenched ladyfingers, dusted with cocoa powder

CHOCOLATE LAYER CAKE Three decadent layers of moist, dark chocolate cake and rich mousse, using Callebaut chocolate & Madagascar vanilla, frosted with chocolate buttercream

CRÈME BRÛLÉE CHEESECAKE New York style cheesecake infused with bourbon, Madagascar vanilla bean in a graham cracker crust, finished with traditional brûléed sugar

CANNOLI Pastry shell with a smooth ricotta filling with mini chocolate chips