

CAFÉ
MEZZANOTTE
Fine Italian Dining

Dinner Menu

302 658 7050

At the corner of Tatnall & 11th
One block from Hotel DuPont

cafemezzanotte.net



APPETIZERS

Calamari Marinara – \$ 12

Fresh calamari sautéed in a light marinara sauce with black olives

Italian Antipasto – \$ 12

Prosciutto, marinated vegetables, olives, and Italian cheese

Mozzarella Caprese – \$ 11

Fresh mozzarella and tomatoes topped with a basil pesto sauce

Fried Calamari – \$ 12

Fresh calamari, lightly breaded and golden fried

Stuffed Oysters – \$ 12

Baked oysters stuffed with crab imperial and topped with a drizzle of truffle oil

Scallops in a Balsamic Reduction – \$ 14

Pan seared scallops over smoked mozzarella, arugula, and bacon chips

Seafood Assortment – \$ 15

Grilled shrimp paired with stuffed mussels and clams

Rolled Prosciutto – \$ 11

Smoked mozzarella and radicchio wrapped in prosciutto accompanied with hot crostini

Beef Carpaccio – \$ 12

Thinly sliced raw beef with shaved parmesan, arugula, and a drizzle of truffle oil

Tuna Carpaccio – \$ 12

Thinly sliced raw tuna with grapefruit over arugula in a lemon olive oil dressing

Sautéed Clams and Mussels – \$ 14

Little neck clams and mussels sautéed in white wine

SOUPS

Pasta Fagioli – \$ 5

Classic Italian slow simmered bean soup with pasta

Tortellini – \$ 6

Cheese filled tortellini and wedding meatballs in a chicken broth

Soup of the Day – \$ 6

Chef's fresh daily offering

SALADS

Mixed Greens Salad – \$ 7

Fresh spring mix, shaved carrots and cherry tomatoes with balsamic vinaigrette

Caesar Salad – \$ 8

Romaine and croutons with our homemade dressing

Fruit Salad – \$ 12

Mixed green salad topped with seasonal fresh fruit, walnuts and raspberry vinaigrette

Spinach and Shrimp Salad – \$ 12

Spinach leaves and grilled shrimp tossed in balsamic pesto vinaigrette

PASTA

Suggested Wine

Tortelloni Boscaiola – \$ 18

Tortelloni filled with three cheeses, served with peas, wild mushrooms, and bacon in Alfredo sauce

Dolcetto D'Alba

Tortelloni Crabmeat – \$ 18

Homemade tortelloni pasta stuffed with our crab filling, served in blush sauce

Gavi di Gavi

Fettuccine Bolognese – \$ 18

Fettuccine with our world famous hearty meat sauce

Sangiovese

Fettuccine, Chicken, Broccoli – \$ 18

With cherry tomatoes in a wine and garlic sauce

Pinot Grigio

Penne Salmon – \$ 16

Penne pasta with fresh diced salmon in Alfredo sauce

Pinot noir

Penne Vodka – \$ 16

Penne and prosciutto tossed in a blush sauce

Shiraz

Penne Carbonara – \$ 16

Penne, onions, bacon and egg in a creamy Alfredo sauce

Barbera D'Asti

Rigatoni Brandy – \$ 18

Rigatoni, pancetta, artichokes and porcini mushrooms in a brandy sauce

Pinot Noir

Rigatoni Fra Diavolo – \$ 18

Rigatoni in spicy marinara sauce with black olives, capers, anchovies and shrimp

Montepulciano

Gnocchi Pesto – \$ 16

Potato pasta tossed with basil pesto sauce

Orvieto Classico

Gnocchi Blue Cheese – \$ 18 *Chianti*
Potato pasta, tossed with blue cheese, spinach and Alfredo sauce

Gnocchi Napolitano – \$ 16 *Nero D'Avola*
Potato pasta, mozzarella cheese, and marinara baked to perfection

Risotto Mediterranean – \$ 18 *Greco di Tufo*
Arborio rice with sausage, bacon, shrimp, scallops, and peas in a saffron sauce

Risotto Seafood – \$ 18 *Savignon Blanc*
Assorted fresh seafood with Arborio rice in a saffron sauce

Crepes – \$ 18 *Vernaccia*
Homemade crepes stuffed with spinach and chicken, served with blush sauce

Pappardelle Porcini – \$ 18 *Super Tuscan*
Extra wide egg pasta tossed with porcini mushrooms, cherry tomatoes in a white wine sauce

Pappardelle, Chicken, and Mushrooms – \$ 18 *Barolo*
Extra wide egg pasta with wild mushrooms, grilled chicken and Alfredo sauce

STEAKS

Prime Rib and Wild Mushrooms – \$ 28 *Amarone*
16 oz cut grilled to perfection and topped with a wild mushroom glaze

Porterhouse with Broccoli Rabe – \$ 29 *Barbera D'Alba*
Bone in - 16 oz steak grilled, over broccoli rabe and bacon chips

NY Strip over Spinach – \$ 29 *Brunello*
16 oz steak, grilled and topped with sautéed spinach with garlic

Filet Mignon on Polenta with Porcini – \$ 29 *Chianti*
Our finest cut, 8 oz grilled, served over polenta, bleu cheese and a porcini mushroom sauce

Filet Mignon Medallions in Chianti – \$ 28 *Super Tuscan*
Medallions of our filet, delicately cooked to perfection in a red wine sauce

Pork Chop Contadina – \$ 26 *Dolcetta D'Alba*
Pork chop grilled and topped with sun-dried tomatoes, bacon, and artichokes

Lamb Chop Braised – \$ 29 *Barolo*
Braised lamb chop, pan seared in red wine sauce served over spinach and wild mushrooms

SEAFOOD

Flounder Lemon – \$ 24 *Pinot Grigio*
Filet of fresh flounder with capers in a lemon wine sauce

Cioppino – \$ 26 *Cabernet*
Assorted fresh seafood in a lightly spiced marinara sauce with black olives

Stuffed Flounder – \$ 26 *Fiano*
Fresh flounder roulades stuffed with crab imperial meat over a saffron sauce

Salmon Mozzarella – \$ 26 *Cerasuolo*
Wild salmon stuffed with bacon and smoked mozzarella, topped with cherry tomatoes and white wine

Blackened Tuna and Risotto – \$ 26 *Shiraz*
Blackened tuna filet topped with Arborio rice and cherry tomatoes

Chilean Sea Bass – \$ 28 *Tocai*
Fresh filet sautéed in a white wine and garlic sauce over fresh spinach

POULTRY

Stuffed Chicken Balsamic – \$ 22 *Cabernet*
Chicken breast stuffed with arugula, prosciutto, and Fontina cheese in a Balsamic reduction

Stuffed Chicken Gorgonzola – \$ 22 *Chianti*
Chicken breast stuffed with spinach and Gorgonzola cheese in a white wine sauce

Calabrese Chicken – \$ 22 *Pinot Noir*
Chicken breast topped with spicy bacon, black olives, white wine, and Fontina cheese

Caprese Chicken – \$ 22 *Insolia*
Chicken breast sautéed in a light marinara sauce, topped with fresh tomatoes and mozzarella cheese

VEAL & PORK

Saltimbocca alla Romana – \$ 24 *Primitivo*
Veal medallions with prosciutto, sage, and Fontina cheese in a white wine sauce

Pork Saltimbocca Calabrese – \$ 24 *Negro Amaro*
Pork tenderloin medallions, Italian bacon, mushrooms, and bleu cheese, in a light spicy white wine sauce

Veal Toscana – \$ 24 *Brunello*
Veal medallions topped with smoked mozzarella and spinach in a white wine sauce

Veal Artichoke – \$ 24 *Amarone*
Veal medallions topped with smoked mozzarella, bacon, and artichokes, in a white wine sauce

18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE