

CAFÉ
MEZZANOTTE
Fine Italian Dining

Lunch Menu

302 658 7050

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

cafemezzanotte.net



APPETIZERS AND SALADS

Fried Calamari – \$ 12

Fresh calamari, lightly breaded and golden fried

Mozzarella Caprese – \$ 9

Mozzarella, fresh tomatoes, & basil. Drizzled with olive oil

Shrimp in Marinara – \$ 12

Large shrimp, sautéed in marinara sauce, served with crostini

Sautéed Clams and Mussels – \$ 12

Little neck clams and mussels sautéed in white wine

Mixed Green Salad – \$ 6

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

Tuna Salad – \$ 14

Fresh tuna filet cooked rare with mixed green salad

Salmon Salad – \$ 14

Grilled wild salmon with mixed green salad

Fruit Salad – \$ 12

Mix greens topped with seasonal fresh fruit, walnuts, Gorgonzola and raspberry vinaigrette

Caesar Salad – \$ 7

Romaine and croutons with our homemade dressing

Caesar with Grilled Chicken – \$ 12

Grilled chicken breast over top of traditional Caesar

Caesar with Fried Calamari – \$ 12

Golden fried calamari served with traditional Caesar

Caesar with Grilled Shrimp – \$ 12

Four large, lightly marinated prawns, grilled and served over traditional Caesar

Crab and Arugula Salad – \$ 12

Arugula, bleu cheese, almonds, and jumbo lump crabmeat served with oil and lemon dressing

PASTA

Lasagna – \$ 11

Traditional beef and ricotta lasagna

Ravioli – \$ 11

Cheese filled ravioli in a marinara sauce

Gnocchi Pesto – \$ 12

Potato pasta in a basil pesto sauce

Penne Arrabiata – \$ 11

Penne pasta in our marinara sauce with Italian spicy peppers

Penne Alfredo – \$ 12

Penne pasta in a rich cream and parmesan sauce

Rigatoni Sausage – \$ 12

Rigatoni pasta with roasted peppers and sausage in creamy Alfredo

Rigatoni Bolognese – \$ 12

Rigatoni pasta with our world famous hearty meat sauce

Penne with Chicken and Mushrooms– \$ 14

Penne pasta tossed in Alfredo sauce with chicken and wild mushrooms

Penne with Seafood – \$ 14

Penne pasta in a white wine sauce with assorted seafood

Spaghetti Fra Diavolo – \$ 14

Spaghetti in spicy marinara with black olives, capers, and shrimp

Spaghetti Garlic and Oil – \$ 9

Traditional Italian topped with parmesan cheese

Penne Caprese – \$ 12

Penne pasta with fresh mozzarella, cherry tomatoes and arugula

Crepes – \$ 12

Homemade, filled with chicken and spinach, then served in a blush sauce

SOUPS

Pasta e Fagioli – \$ 5
Classic Italian bean soup

Tortellini with Meatball – \$ 6
Cheese filled tortellini, chicken broth, and wedding meatballs

Soup of the Day – \$ 6

PIZZA

Margherita – \$ 9
Classic mozzarella cheese and tomato sauce pie

Seafood – \$ 14
Mozzarella, tomato sauce, shrimp, clams, and mussels

Sausage – \$ 12
Sweet Italian sausage, mozzarella and tomato sauce

Four Cheese – \$ 12
Mozzarella, gorgonzola, parmesan & Fontina cheeses

Vegetarian – \$ 12
Eggplant, roasted peppers, zucchini, artichoke, mozzarella and tomato sauce

Mezzanotte – \$ 12
Prosciutto, mozzarella, and tomato sauce

Mushroom – \$ 12
Shitake mushrooms, mozzarella and tomato sauce

White Pizza – \$ 12
Smoked mozzarella, bacon, red onions, arugula

COMBO – YOUR CHOICE -\$ 9

Penne Alfredo and mixed green salad

Rigatoni marinara and mixed green salad

Grilled chicken sandwich and soup

Prosciutto sandwich and soup

CHEF'S DAILY LUNCH SPECIAL – \$ 7.99

Includes meal only

PANINI GRILLED

Roast beef, provolone, radicchio, tomato & mayo – \$ 9

Prosciutto, fresh mozzarella, arugula & tomato with basil sauce – \$ 9

Chicken breast cutlet parmiggiano with mozzarella cheese and tomato sauce – \$ 9

Ham, salami, provolone, lettuce, and tomato with extra virgin olive oil – \$ 9

Sausage, broccoli rabe and provolone cheese – \$ 9

Chicken breast grilled, roast peppers, provolone with house dressing – \$ 9

Filet mignon medallions, grilled, served with wild mushrooms,
spinach and smoked mozzarella – \$ 14

MAIN COURSE

Chicken Calabrese – \$ 14

Chicken breast, sautéed in a spicy white wine sauce with black olives, bacon, and mozzarella

Chicken Caprese – \$ 14

Chicken breast, topped with fresh tomato and Fontina cheese, in a light marinara sauce

Veal with Mushrooms – \$ 15

Medallions sautéed in a white wine and wild mushroom sauce

Veal Saltimbocca – \$ 15

Classic Italian dish featuring veal medallions with fresh sage, prosciutto, and fontina cheese

Salmon in Cherry Tomatoes – \$ 15

Fillet of salmon topped with a light white wine and cherry tomato sauce