



*Fresh cuisine from the Molise region of Italy.  
Simple, elegant, and from the heart.*

55 WEST 100 SOUTH SALT LAKE CITY  
TEL: 801.364.8833  
www.caffemolise.com

## ANTIPASTI

### ANTIPASTI DEL GIORNO - AQ

Artisan salumi & cheeses, assorted vegetables, & grilled baguette.

### POLENTA CON SALSICCIA - \$9.95

Polenta with spicy sausage, roasted peppers, onions, marinara and provolone.

### POLENTA CON FUNGHI - \$10.95

Wild mushrooms and caramelized onions on polenta with tomato sauce and gorgonzola.

### POMODORI E MOZZARELLA - \$9.95

Fresh mozzarella, roma tomatoes and fresh basil, with extra virgin olive oil and balsamic vinegar reduction.

### BRUSCHETTA MISTO - \$8.95

Toasted baguette rubbed with fresh garlic, served with herbed bean puree, marinated roma tomatoes, and sautéed fresh spinach.

### RAVIOLI CON ZUCCA - \$12.95

Butternut squash ravioli in a garlic brown butter sauce topped with Asiago cheese and balsamic reduction.

### ADDITIONAL ROLLS - \$.95 EACH

18% gratuity on parties of six or more.  
Surcharge for split plates (includes salad).  
Please, no separate checks.

PRIVATE PARTIES

CATERING AVAILABLE

## INSALATE

### SPINACI - \$6.95

Fresh spinach with mozzarella cheese, wild mushrooms, roma tomatoes, red onion and pine nuts with balsamic vinaigrette.

### MEDITERRANEA - \$6.95

Imported feta, warmed goat cheese crostini, roasted bell peppers, mixed olives, sundried tomatoes, and marinated roma tomatoes & red onions on fresh greens.

## CAFFÈ

*All coffees freshly ground. Served hot or iced.*

Espresso • Cappuccino • Latte  
Coffee • Hot Tea • Rooibos

## BIBITE

Italian Sodas      Sodas  
Iced Tea      Lemonade

Aranciata (sparkling orange)

Aranciata Rossa (sparkling blood orange)

Limonata (sparkling lemon)

Panna (still spring water)

Pellegrino (sparkling spring water)

## Dolci

*Homemade desserts--not to be missed!*

*A menu of our alcoholic beverages  
is available at your request.*



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## PIATTI

*All piatti are served with green salad,  
starch and vegetable sides.*

### INVOLTINI DI POLLO - \$19.95

Boneless breast of chicken rolled and filled with prosciutto, sun-dried tomatoes, Asiago and herbs, with white wine butter sauce.

### BISTECCA - \$32.95\*\*

Beef tenderloin marinated in our secret recipe. Served grilled with a wild mushroom and truffle cream sauce.

### ARISTA - \$23.95

Our staff favorite--spice-rubbed oven roasted pork tenderloin with a black mission fig compote.

### POLLO ALLA GRATELLA - \$18.95

Grilled boneless breast of chicken marinated in garlic oil and balsamic vinegar. Served with artichoke hearts, sun-dried tomatoes and gorgonzola cheese sauce.

### POLLO MARSALA - \$18.95

Breast of chicken sautéed with wild mushrooms, marsala and a touch of cream served on spinach.

### POLPETTE DI MELANZANE - \$15.95

Vegetarian eggplant "meatballs" in a shallot and tomato cream with grilled fresh asparagus and polenta.

### PESCE DEL GIORNO - AQ\*\*

Fresh fish daily.

*\*\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness.*

*Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.*

## PASTA

*Served with mixed green salad.*

### RAVIOLI CON MELANZANA - \$15.95

Roasted eggplant and mozzarella in egg pasta with bell pepper and tomato coulis, topped with crumbled chevre.

### ORECCHIETTE AL SALSICCIA - \$16.95

Orecchiette tossed with spicy Italian sausage, wild mushrooms, onions and tomatoes.

### SCAMPI ALLA DIAVOLA - \$18.95

Gulf shrimp sautéed in garlic tossed with fettucine in a spicy tomato and onion sauce.

### PENNE DI CAPRINO - \$16.95

Creamy goat cheese, sun-dried tomatoes, roasted garlic, artichoke hearts, and penne.

### GNOCCHI DI PATATE - \$15.95

Potato and semolina dumplings with fresh tomato cream, basil and toasted pine nuts.

### LASAGNE - \$15.95

Traditional meat lasagne - layers of pasta, Italian sausage, seasoned beef, ricotta, Asiago and marinara.

### PAPPARDELLE AL SUGO - \$15.95

House-made fresh pappardelle tossed with a savory, slow-cooked sauce of pork and beef with tomatoes, topped with Asiago.

### SPAGHETTINI POMODORI - \$14.95

Spaghettini noodles tossed with a sauce of fresh roma tomatoes, basil, garlic and olive oil, served on fresh arugula with Asiago.