



*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 - \$12.95

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

POLENTA CON FUNGHI - \$12.95

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

POMODORI E MOZZARELLA - \$10.95

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

BRUSCHETTA MISTO - \$11.95

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

RAVIOLI CON ZUCCA - \$14.95

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 - \$8.95

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

MEDITERRANEA - \$8.95

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

CAFFÉ

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 - \$22.95

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

BISTECCA - \$34.95**

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

ARISTA - \$24.95

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

POLLO ALLA GRATELLA - \$22.95

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 - \$22.95

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

POLPETTE DI MELANZANE - \$16.95

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 - \$16.95

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

ORECCHIETTE AL SALSICCIA - \$17.95

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

SCAMPI ALLA DIAVOLA - \$19.95

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

PENNE DI CAPRINO - \$17.95

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

GNOCCHI DI PATATE - \$16.95

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

LASAGNE - \$16.95

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

PAPPARDELLE AL SUGO - \$18.95

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

SPAGHETTINI POMODORI - \$15.95

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