

**SATURDAY & SUNDAY
WEEKEND BRUNCH
9 AM - 3 PM**

**NO CORKAGE SUNDAYS!
FROM MARKET CITY
WINE MERCANTILE**

**HAPPY HOUR
MONDAY - FRIDAY
4 - 7 PM • IN BAR**

**BOTTOMLESS
MIMOSAS
SATURDAY & SUNDAY
9 AM - 3 PM**



Having two grandmothers from Naples, there was no way I could avoid good food. Angelina and Nunziata always loved to cook. They knew how because they fed my 22 aunts and uncles all the time. I think those two great Napolitana women rarely ventured out of the house.

They never cooked with any measurements. It was always a pinch and a pound for any recipe and they rarely used salt. Their food was always fresh - lots of fish and chicken - with so much flavor. And the spices they used - always fresh - basil, rosemary, garlic and parsley. The sauces, I remember, were light and tasty, nothing heavy.

The pizza from their kitchen had a thin crust and they topped it with fresh tomato sauce or chicken or anything they could think of. Pasta - fresh for the linguine, ravioli and lasagna. The others we ate were imported and made with the finest semolina wheat. These ladies never knew about nutrition and the motto at our table was, "no big plates or small portions."

Chipper and I decided to get in touch with the 22 aunts and uncles to get those great recipes for the Market City Caffè. It was no easy task since Angelina and Nunziata speak no English.

Samson Pastron (Chipper's grandfather) helped us with the interior decoration since he was in the grocery business all his life. The design for all the produce you see displayed here is his. He wouldn't let us forget the 100% extra-virgin olive oil either, the balsamic vinegar and prosciutto, the California cheeses and the finest and freshest produce available.

Sal Jr., my son, is following in the family footsteps and joined our company in 1994.

Bringing his enthusiasm for food and extensive wine knowledge to our Market City Caffes.

Sal Jr.'s grandfather, my father, Salvatore Louis, is always by our side. The Market City Caffè is truly a gift of love from both of our families to yours.

CELEBRATING 25 YEARS!

PROPRIETORS & WINE MAKERS SAL CASOLA JR & CHIPPER PASTRON

WEEKEND BRUNCH
9 AM - 3 PM
SATURDAY & SUNDAY



BREADSTICKS - Housemade, Hand-Rolled, & Baked Daily!

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BOTTOMLESS MIMOSAS
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Antipasto Bar

Take a trip to our Antipasto bar and return as often as you like - 11.95 per guest
No sharing please.

Antipasti & Zuppa

Pasta e Fagioli ▽	5.95
Red & white bean soup with pasta - made daily	
Arancinis with Carbonara Sauce (3)	6.95
Crispy risotto rice balls, mozzarella, carbonara sauce	
Fried Mozzarella ▽	7.25
Pomodoro sauce	
Tomato & Mozzarella Caprese GF/V	8.95
Fresh mozzarella, sun-ripened tomatoes, organic fresh basil, extra-virgin olive oil	
Fried Shrimp	9.95
Mini Shrimp, spicy pomodoro sauce	
Shrimp Scampi	10.95
Mini Shrimp, capers, white wine, garlic, tomato, toasted ciabatta	
Burrata & Heirloom Tomatoes GF/V	13.95
Fresh creamy burrata cheese, heirloom pearl tomatoes, arugula lemon vinaigrette	
Hand Rolled Meatballs	10.50
Beef meatballs, toasted crostini, pomodoro sauce	
Smoked Mozzarella & Tomato Bruschetta ▽	8.95
Balsamic vinegar, Kenter Farms organic fresh basil	
Smoked Ricotta Bruschetta ▽	8.95
Baby heirlooms, local California olive oil, sea salt, fresh basil	
"Drunken" Mussels GF	11.95
Fresh mussels, white wine, parsley, garlic, butter	
Steamed Manila Clams GF	11.95
Fresh Manila clams cooked in wine, parsley, garlic	
Calamari Frito	11.25
Crispy calamari served with spicy pomodoro sauce, cooked with no trans fats oil	
Meat & Cheese Plate	13.95
Pepperoni, Calabrese Salami, Rosette Salami, Point Reyes Bleu, Fiscalini San Joaquin Gold, Honeycomb, Whole Grain Mustard	

Pancetta Bacon-Wrapped Shrimp

A Market City Caffe favorite since 1988.
Jumbo shrimp marinated in balsamic vinegar & organic fresh basil, served over broccoli, tomatoes, black olives wrapped with pancetta, bacon & grilled 13.95

Wood Fired Pizza & Calzone

RED	
Margherita ▽	10.95
Mozzarella & fresh basil, fresh tomato sauce	
Burrata e Prosciutto	15.95
Creamy burrata cheese, arugula, prosciutto, California vine ripened Di Napoli tomato sauce	
Crispy Pepperoni	13.95
Mozzarella, pepperoni, California vine ripened Di Napoli tomato sauce	
Fennel Sausage	13.95
Sweet Italian sausage, red chili peppers, mozzarella, organic fresh basil, California vine ripened Di Napoli tomato sauce	
Roasted Organic Chicken	13.95
Fresh mozzarella, fresh oregano, California vine ripened Di Napoli tomato sauce	
WHITE	
Brussels Sprouts e Pancetta Bacon	14.95
Shaved roasted Brussels sprouts, crispy pancetta bacon, burrata cheese, red chili flakes, garlic pesto sauce	
Organic Fresh Spinach ▽	13.95
Tomatoes with mozzarella & ricotta cheeses, spinach, mushrooms, pine nuts	
Three Cheese e Prosciutto	15.95
Mozzarella, fresh ricotta, Parmesan cheese, prosciutto ham	
Mushroom ▽	13.95
Wild and domestic mushrooms, marinated in extra-virgin olive oil & garlic, mozzarella, Parmesan cheese	
Calabrese ▽	13.95
Mushrooms, artichoke hearts, imported black olives, mozzarella cheese	

Pizza Toppings: Add Arugula 2.00 | Add Prosciutto 4.00

Meatball Calzone
Stuffed with ricotta cheese, mozzarella, hand rolled meatballs 16.95

Chicken Pesto Calzone
Stuffed with fresh roasted chicken, mozzarella cheese, mushrooms, pesto sauce 16.95

Insalata

INSALATA DI CALAMARI GF	10.50
Calamari, diced tomatoes, celery, capers, mixed greens, extra-virgin olive oil, vinegar	
MARKET CITY SALAD GF/V	11.95
Mesculin lettuce, arugula, peppers, mozzarella & Parmesan cheese, diced tomatoes, cucumber, extra-virgin olive oil, balsamic vinegar	
half order	8.95
full order	11.95
ANTIPASTO SALAD GF	13.95
Iceberg lettuce, heirloom tomato, fresh mozzarella, basil, red onion, pepperoni, pepperoncini, garbanzo beans	
half order	9.95
full order	13.95
GREEK SALAD ▽	13.95
Baby Heirloom Tomatoes from Heirloom Farms, Imported Italian Sheeps Milk Greek Feta, Baby Romaine Hearts, Marinated Kalamata Olives, Lemon-Oregano Vinaigrette, Sliced Riverpoint Farms Red Onion, Cucumbers	
half order	9.95
full order	13.95
CAESAR SALAD	12.95
Homemade to order	
half order	8.95
full order	12.95
INSALATA KALE GF/V	13.95
Chopped local kale, organic toasted almonds, pink grapefruit, sheep's milk Greek feta cheese, parmesan crisp, poppy dressing	
half order	9.95
full order	13.95
FARRO SALAD ▽	13.95
Wheat grain, pea shoots, heirlooms, local avocados, cheese	
INSALATA CHOPPED GF	13.95
Chopped mixed field greens, organic egg, avocado, pepita seeds, gorgonzola cheese, local tomatoes, cucumber, choice of salami or chicken	
half order	9.95
full order	13.95
MARKET "COBB" SALAD	15.95
Avocado, Nueske bacon, gorgonzola, toasted pepita seeds, organic egg, cucumber, roasted local beets, roast chicken, bleu cheese dressing	
INSALATA ALLA BISTECCA GF	15.95
New York steak, mixed baby greens, cucumbers, diced tomatoes, corn, onions, crumbles of gorgonzola cheese, red wine vinaigrette dressing	

ADD GRILLED CHICKEN TO ANY SALAD 3.95

Burgers & Sandwiches

Served on fresh Italian baguette with a choice of french fries (cooked with no trans fats oil) or mesculin salad greens	
CHEESEBURGER	12.95
Angus beef, onion marmalade, lettuce, tomato, mozzarella cheese, brioche bun	
BLUE BURGER	13.95
Baby organic heirlooms from Heirloom Farms, arugula, Cowgirl Creamery blue cheese, onion marmalade, brioche bun	
GRILLED EGGPLANT ▽	11.95
Warm grilled eggplant, flavored with garlic & red chili flakes, sautéed spinach, fresh mozzarella, tomato, fresh basil and red wine vinegar	
CALI BAJA STYLE GRILLED FISH	13.25
Fresh Mahi Mahi fish, housemade coleslaw, tartar sauce, brioche bun	
CRISPY CHICKEN	13.95
Fresh fried chicken, kale coleslaw, smoked mozzarella cheese, tomato, baguette	
"ALEXANDRA" CHICKEN PARMESAN	13.95
Breaded chicken breast, pan fried with pomodoro sauce, mozzarella cheese	
ROASTED CHICKEN & AVOCADO	12.95
Bacon, lettuce, tomato, pesto aioli, smoked mozzarella	
SLOW-ROASTED SHORT RIB	13.95
Certified Angus Beef, mozzarella cheese, crispy onion, baguette	
HOUSEMADE MEATBALL	14.95
Hand-rolled daily meatballs, pomodoro sauce, mozzarella	

Join us 9 am - 3 pm for
Saturday & Sunday Brunch
Live String Quartet from 11 am - 3 pm Sundays

Antipasto Bar available with any Burger, Sandwich, Pizza or Calzone for 5.95 per guest

GF = Gluten Free
V = Vegetarian



Alla Griglia

BISTECCA, POLLO, AGNELLO E MAIALE

CLASSIC CHICKEN PARMESAN

Breaded chicken breast pan sautéed with pomodoro sauce, mozzarella, served with angel hair pasta tossed in tomato, olive oil & garlic 18.95

LEMON CHICKEN PICATTA

Pan-seared chicken breast medallions, capers, lemon, olive oil, sautéed spinach, angel hair pasta, tossed in olive oil 18.95

BRICK-COOKED CHICKEN

Shelton Farms bone-in, herbs, grilled, arugula salad 18.95

HAND-CUT RIB EYE STEAK

Grilled with sea salt, farmers market heirloom tomatoes & blue cheese, hand-cut French fries 29.95

HAND-CUT BONE-IN NEW YORK STEAK

One pound New York steak, grilled with sea salt, farmers market heirloom tomatoes & blue cheese, hand-cut French fries 29.95

BONE-IN CERTIFIED ANGUS BEEF SHORT RIB

Slow roasted for 18 hours, Yukon mashed potatoes, arugula greens 32.95
Sells out nightly!

FRESH COLORADO ROASTED LAMB

Handmade crispy gnocchi, mint pesto 24.95

ALL-NATURAL PORK MILANESE

Bone-in, pounded & breaded Berkshire Pork, fresh arugula salad, lemon, parmesan cheese 16.95

Pesce Fresco e Frutti de Mare

Grilled Idaho Trout **GF**

Fresh rainbow trout seasoned with fresh sage, olive oil & garlic, served with oven roasted potatoes and sautéed spinach 14.95

British Columbia Canadian Salmon **GF**

Hand-filleted inhouse, housemade Kenter Farms pesto sauce, served with oven roasted potatoes and sautéed spinach 21.95

White Shrimp **GF**

Grilled shrimp seasoned with garlic & olive oil, served with oven roasted potatoes and sautéed spinach 22.95

Pasta, Ravioli, Risotto & Gnocchi

Capellini al Pomodoro e Basilico **V**

Angel hair pasta, tomato sauce with garlic, fresh basil & olive oil 11.95

Spaghetti Meatballs

Housemade meatballs served with pomodoro sauce & spaghetti 15.95

Penne al Sugo di Pomodoro e Salsiccia

Sweet Italian sausage, pomodoro sauce, red chili peppers, fresh basil & garlic 15.95

Salsiccia Lasagna

Homemade noodles, sweet Italian sausage, pomodoro sauce, ricotta & mozzarella cheese 16.95

Spaghetti alla Bolognese

Beef & sausage in a sauce of fresh herbs & tomatoes, enriched with cream, topped with fresh ricotta cheese 15.95

Spaghetti Braised Kale **V**

Local kale, garlic, lemon, onion, shaved parmesan cheese 13.95

Fusili Verdura **V**

Fresh tomatoes, broccoli, zucchini, peas, grilled eggplant & sun-dried tomatoes sautéed with pure olive oil & garlic 13.95

Rigatoni Porcini

Fresh rigatoni, porcini mushrooms, cream, tomato, broccolini, prosciutto 14.95

Spaghetti Puttanesca

Pomodoro sauce, capers, garlic, imported black & green olives, anchovies, Italian parsley, seasoned bread crumbs 13.95

Hand-Rolled & Housemade Gnocchi

Choice of: Bolognese, pomodoro sauce, or butter & organic spinach 15.95

Linguine Calamari

Sautéed calamari, pomodoro sauce, green peas, with linguine pasta 15.95

Linguine with Clams

Fresh Manila clams cooked in white wine, garlic, parsley, red chili flakes, served in their own broth on linguine pasta 17.95

Pappardelle Salmone

Wide flat noodles with fresh salmon, fresh asparagus, cream sauce 17.95

Linguine Shrimp Pesto

Housemade pesto, cream 18.95

Fettuccine Sorrento **V**

Homemade cream sauce flavored with fresh grated parmesan cheese with grilled chicken 13.95

with shrimp

Penne al Pollo

Chicken with fresh & sun-dried tomatoes, fresh asparagus & cream sauce, flavored with fennel seed & garlic 17.95

Orechiette

Housemade orechiette, sweet sausage, rapini, beef stock, parmesan, chili flakes 18.95

Bowties Lamb Ragu

Slow roasted lamb, celery, and carrots, olive oil and bowtie pasta 15.95

Organic English Peas & Chanterelle Mushroom Risotto

Cream, parmesan cheese 15.95

Housemade Ravioli

All our Raviolis are hand rolled daily

Ravioli al Pomodoro e Basilico **V**

Fresh homemade ravioli filled with ricotta cheese & spinach with pomodoro sauce, garlic, fresh basil 15.95

Ravioli Pollo

Fresh homemade ravioli filled with fresh roasted chicken, roasted peppers, ricotta cheese, served with cream sauce & wild mushrooms 16.95

Hand Rolled Ravioli of the Day

Monday - Sweet Potato - with shallot cream sauce **V** 15.95

Tuesday - Pesto & Cheese - with pesto cream sauce **V** 15.95

Wednesday - Sweet Italian Sausage - in pomodoro sauce 15.95

Thursday - Mushroom Ravioli - wild mushrooms in cream sauce **V** 15.95

Friday - Lobster Ravioli - Maine lobster cream sauce 18.95

Saturday - Sweet Potato - with shallot cream sauce **V** 15.95

Sunday - Cheese Tortellini - ricotta cheese tortellini in a Grana Padana cream sauce **V** 15.95

Antipasto Bar available with any Seafood, Grilled or Pasta entree for 5.95 per guest

Organic Espresso • Cappuccino • Café Mocha • Coffee • All coffees are hand roasted by Equator Estate Coffees, San Rafael, California

• **San Pellegrino Water** (individual or large) • **Panna** (large, non-carbonated) •

• **San Pellegrino Fruit Beverages (cans):** **Pompelmo** (Grapefruit), **Aranciata Rossa** (Blood Orange), **Aranciata** (Orange), **Limonata** (Lemon) •

Fresh Made Organic Lemonade: Organic Strawberry, Organic Watermelon