



CELEBRATING 25 YEARS! In Burbank 1992 - 2017

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."

In 1987 Chipper and I decided to get in touch with the 22 aunts and uncles to get those great recipes for our first Market City Caffè in Pasadena. 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.

PROPRIETORS: SAL CASOLA JR & CHIPPER PASTRON

GENERAL MANAGER: SEAN WILSON

EXECUTIVE CHEF: ROBERT CHAIDEZ



Antipasto Bar
 Take a trip to our antipasto bar and return as often as you like - 12.50 per guest
 No sharing please.

Antipasti & Zuppa

PASTA E FAGIOLI ▼	5.95
Red & white bean soup with pasta - made daily	
FRIED MOZZARELLA ▼	8.00
Pomodoro sauce	
TOMATO & MOZZARELLA CAPRESE GF/V	9.00
Fresh mozzarella, sun-ripened tomatoes, organic fresh basil, extra-virgin olive oil	
HAND ROLLED MEATBALLS	10.95
Beef meatballs, toasted crostini, pomodoro sauce	
SMOKED MOZZARELLA & TOMATO BRUSCHETTA ▼	9.95
Balsamic vinegar, Kenter Farms organic fresh basil	
“DRUNKEN” MUSSELS GF	11.95
Fresh mussels, white wine, parsley, garlic, butter	
STEAMED MANILA CLAMS GF	13.25
Fresh Manila clams cooked in wine, parsley, garlic	
CALAMARI FRITO	12.00
Crispy calamari served with spicy pomodoro sauce, cooked with no trans fats oil	

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 15.00

Insalata

INSALATA DI CALAMARI GF	12.95
Calamari, marinated tomatoes, celery, cucumber, capers, mixed greens, Italian dressing	
MARKET CITY SALAD GF/V	12.50
Mesculin lettuce, arugula, peppers, mozzarella & Parmesan cheese, diced tomatoes, cucumber, extra-virgin olive oil, balsamic vinegar	
half order 9.50 full order 12.50	
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	
CAESAR SALAD	12.95
Homemade to order	
half order 8.95 full order 12.95	
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, Applewood smoked bacon, gorgonzola, toasted pepita seeds, organic egg, cucumber, roasted local beets, roast chicken, bleu cheese dressing	
ADD GRILLED CHICKEN TO ANY SALAD 3.50	

Wood Fired Pizza

For over two decades we have been committed to the time honored craft of making pizza in the Neapolitan style. In 1983, we developed our signature dough recipe based on the training of master pizza chef Morra. To this day we make our dough fresh daily with exclusively imported Italian flour, extra virgin olive oil, and sea salt. We use whole milk mozzarella cheese and only the highest quality pear tomatoes for our sauce. Finally, all of our pizzas are cooked in Burbank's first wood fired pizza oven, using a blend of oak wood to achieve a true old world artisan flavor.

RED

MARGHERITA ▼	10.95
Mozzarella & fresh basil, fresh tomato sauce	
BURRATA & 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

THREE CHEESE & 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	
SHRIMP & PESTO	19.95
Housemade pesto sauce, shrimp, fresh tomatoes, goat & mozzarella cheese	

Chicken Pesto Calzone
 Stuffed with fresh roasted chicken, mozzarella cheese, mushrooms, pesto sauce 17.00

Antipasto Bar
 Available with any pizza or calzone for 6.50 per guest

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

GF = Gluten Free
 V = Vegetarian



Housemade Hand-Rolled Raviolis

For over three decades we have practiced the old world tradition of hand-rolling artisan ravioli here in Burbank. We hand-roll our raviolis fresh daily.

Our Classic Raviolis

RAVIOLI AL POMODORO E BASILICO ▾

Ravioli filled with ricotta cheese & spinach with pomodoro sauce, garlic, fresh basil 16.00

RAVIOLI POLLO

Ravioli filled with fresh roasted chicken, roasted peppers, ricotta cheese, served with cream sauce & wild mushrooms 17.00

Hand Rolled Ravioli of the Day

Monday - BOLOGNESE RAVIOLI 17.00

Tuesday - CRAB & SHRIMP RAVIOLI 18.50

Wednesday - SWEET ITALIAN SAUSAGE RAVIOLI 16.50

Thursday - FOUR CHEESE RAVIOLI ▾ 16.50

Friday - LOBSTER RAVIOLI 19.50

Saturday - SWEET POTATO ▾ 16.50

Sunday - LOBSTER RAVIOLI 19.50

Pasta & Gnocchi

CAPELLINI AL POMODORO E BASILICO ▾	12.00
Angel hair pasta, tomato sauce with garlic, fresh basil & olive oil	
SPAGHETTI MEATBALLS	15.95
Housemade meatballs served with pomodoro sauce & spaghetti	
PENNE AL SUGO DI POMODORO E SALSICCIA	15.95
Sweet Italian sausage, pomodoro sauce, red chili peppers, fresh basil & garlic	
SALSICCIA LASAGNA	17.00
Homemade noodles, sweet Italian sausage, pomodoro sauce, ricotta & mozzarella cheese	
SPAGHETTI ALLA BOLOGNESE	15.95
Beef & sausage in a sauce of fresh herbs & tomatoes, enriched with cream, topped with fresh ricotta cheese	
FUSILI VERDURA ▾	14.95
Fresh tomatoes, broccoli, zucchini, peas, grilled eggplant & sun-dried tomatoes sautéed with pure olive oil & garlic	
RIGATONI PORCINI	15.95
Fresh rigatoni, porcini mushrooms, cream, tomato, broccoli, prosciutto	
SPAGHETTI PUTTANESCA	14.95
Pomodoro sauce, capers, garlic, imported black & green olives, anchovies, Italian parsley, seasoned bread crumbs	
HAND-ROLLED & HOUSEMADE GNOCCHI	16.00
Choice of: Bolognese, pomodoro sauce, or butter & organic spinach	
LINGUINE CALAMARI	15.95
Sautéed calamari, pomodoro sauce, green peas, with linguine pasta	
LINGUINE WITH CLAMS	18.00
Fresh Manila clams cooked in white wine, garlic, parsley, red chili flakes, lemon juice, served in their own broth on linguine pasta	
PAPPARDELLE SALMONE	18.50
Wide flat noodles with fresh salmon, fresh asparagus, cream sauce	
LINGUINE WITH SHRIMP	19.95
Choice of homemade pomodoro sauce, pesto sauce, or cream sauce	
FETTUCCINE SORRENTO ▾	14.25
Homemade cream sauce flavored with fresh grated parmesan cheese	
with grilled chicken	17.95
PENNE AL POLLO	18.95
Chicken with fresh & sun-dried tomatoes, fresh asparagus & cream sauce, flavored with fennel seed & garlic	
BOWTIES LAMB RAGU	17.95
Slow roasted lamb, celery, and carrots, olive oil and bowtie pasta	

Alla Griglia

BISTECCA, POLLO, AGNELLO E MAIALE

CHEESEBURGER

Angus beef, onion marmalade, lettuce, tomato, mozzarella cheese, brioche bun 13.00

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 with pears, caramelized walnuts, gorgonzola cheese 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

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 & sautéed spinach 18.00

BRITISH COLUMBIA CANADIAN SALMON GF

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

WHITE SHRIMP GF

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

Antipasto Bar available with any seafood, grilled or pasta entrée for 6.50 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