

# caffè delle stelle

## WEEKEND LUNCH

### EGGS

2 poached organic eggs with roasted potatoes and organic greens

- Boscaiola** - Parma prosciutto, hollandaise sauce on toasted muffin **11**  
**Pesto** - on pesto and potato hash, topped with parmesan sauce **11**  
**Fiorentina** - layered with sautéed baby spinach and parmesan sauce **11**  
**Marinaio** - smoked salmon, hollandaise sauce on toasted muffin **13**

### SANDWICHES

on house made focaccia bread, with roasted potatoes and organic greens

- Fish Burger** - grilled sea bass and NZ snapper burger, lettuce, tomatoes, house made pickles, paprika aioli **11**  
**Chicken Sandwich** - arugola, balsamic house pickles, tomatoes, rosemary aioli **11**  
**Panino Prosciutto** - prosciutto, mozzarella, tomatoes, arugola, basil pesto **11**

### SALADS

- Grilled chicken breast and pears** -- pancetta, shaved parmesan, garlic croutons, balsamic dressing **12**  
**Arugola** - crumbled pancetta, goat cheese, two poached egg, orange-balsamic dressing **12**  
**Rustic Cobb** -- house-roasted chicken, romaine, artichoke hearts, crumbled pancetta, tomatoes, chopped eggs, gorgonzola, lemon dressing **14**  
**Shrimps Salad** - field greens, capers, tomatoes, hard boiled egg, red onions, boiled potatoes, lemon vinaigrette **15**  
**Seared Ahi Tuna** - field greens, capers, tomatoes, hard boiled egg, red onions, boiled potatoes, lemon vinaigrette **16**

### ENTREES

- Capellini** - Angel Hair pasta, fresh tomatoes, garlic, basil, extra virgin olive oil **12**  
**Crespelle** - polenta and rosemary crepes filled with roasted corn, zucchini, scallions and baby spinach, basil infused cream **12**  
**Orecchiette** - with Nduja sausage, kale, cherry tomatoes, pecorino **13**  
**Lasagna** - house made fresh lasagna with beef, veal, pork Bolognese **13**  
**Rigatoni** -- with sea bass, mushrooms, sweet peas, creamy marsala **15**  
**Petrale Sole** - olive oil, lemon and white wine, and mixed vegetables **17.75**  
**Petto Pollo** - chicken breast scaloppini tossed with creamy mushrooms - sundried tomatoes - lemon sauce. **17**

### BEVERAGES

- DRAFT BEER** 16 oz pints **6**  
Peroni Nastro Azzurro  
Blue Moon  
Sculpin IPA
- BOTTLED BEER** **6.5**  
Anchor Steam  
Moretti Rossa  
Chlausthaler NA
- SODA** coke, diet coke, sprite **3**  
**COFFEE** 1 americano, teas and lemonade **3**

- MIMOSAS** **7**  
OJ  
Peach  
Grapefruit  
Royale ( splash of cream de cassis )
- HOUSE COCKTAILS** **10**  
**Marco Polo** Aperol, sparkling wine, splash of soda, orange slice  
**Serenissima** Campari, grapefruit juice, St. Germain essence, splash of soda, orange slice  
**Leonardo** Prosecco, St. Germain essence, splash of soda