

Welcome to Cafe Carolina. Chef Giuseppe Dossi, from beautiful Lago di Garda in northern Italy, and formerly of Il Fornaio/Manhattan Beach and Prego/Beverly Hills, invites you to experience authentic Italian food as it was meant to be – fresh, delicious, and made with passion! Buon appetito!

## Insalate - Salads

### **Insalata Verde - House Salad**

Small salad of organic mixed greens tossed with balsamic vinaigrette, topped with shaved pecorino. \$5.95

### **Semplice di Spinaci - Spinach Salad**

Small salad of organic spinach tossed with organic red onion, walnuts, mushrooms and a warm shallot vinaigrette, topped with salted ricotta. \$6.95

### **Insalata Rossa - Beet Salad**

Organic beets, organic lentils, organic caramelized onions, topped with salted ricotta. \$8.75

### **Caprese Invernale - Winter Caprese**

Sundried tomatoes, fresh mozzarella, black olives, and basil, drizzled with olive oil and oregano. \$8.50

### **Insalata di Parma - Parma Salad**

Slices of imported Parma prosciutto, organic arugula, fresh mozzarella, tossed with balsamic vinaigrette, and topped with shaved parmesan. \$10.95

### **Carpaccio Scottato**

Thinly sliced beef filet mignon served rare with capers and shaved parmesan. \$10.25

### **Zuppa - Soup of the Day**

Non-dairy vegetarian soup — ask about today's selection cup \$5.25 bowl \$6.50

## Primi - Pastas

Substitute wheat-free pasta add \$1.00 (allow extra time to prepare). Non-dairy parmesan available upon request.

### **Ravioli Cremaschi**

Authentic regional ravioli stuffed with a sweet filling of amaretti, raisins, citron and parmesan cheese, served in a sage-brown butter sauce. An old family recipe! \$14.50

### **Pizzoccheri Valtellinesi \***

Homemade organic buckwheat pasta tossed with cabbage, diced potato, spinach, green beans, brown butter, gruyere cheese. A hearty specialty from Lombardy. \$14.50

### **Strozzapreti**

Homemade ricotta and spinach gnocchi baked in a porcini and white mushroom cream sauce. \$13.95

### **Gnocchi Gorgonzola**

Homemade classic Italian-style potato dumplings in a creamy gorgonzola sauce. A favorite! \$12.95

### **Penne with Butter or Olive Oil**

Plain and simple. \$9.95

### **Farfalle alla Piemontese**

Bowtie pasta, diced organic chicken breast, spinach, leeks, tomatoes, parmesan, white wine sauce. \$13.50

### **Linguine all'Adriatico \***

Linguine with tomatoes, garlic, basil and shrimp in a white wine sauce. \$15.25

### **Tagliatelle alla Thomas \***

Flat pasta with homemade organic chicken meatballs and marinara sauce. \$13.95

### **Rigatoni alla Buttera**

Tube pasta with pork sausage, onion, mushrooms and pink sauce. \$12.95

### **Lasagna alla Bolognese \***

Layers of homemade organic pasta, beef ragu, marinara and béchamel sauce. \$14.50

## The Classics —

### **Penne or Homemade Gnocchi with Choice of Sauce**

Price shown is for penne; for gnocchi add \$2.00. Add chicken or shrimp add \$3.50.

**Marinara** (traditional tomato); **Arrabbiata** (spicy marinara); **Alfredo** (cream). \$11.50

**Puttanesca** (capers, olives, anchovies, marinara); or **Carbonara \*** (eggs, pancetta). \$12.75

**Pesto** (basil, olive oil, garlic, pine nuts, parmesan; or vegan). \$12.95

**Funghi** (white mushrooms, sundried tomatoes, shallots and cream). \$12.75

**Sorrentina** (marinara, tomatoes and fresh mozzarella; especially good with gnocchi). \$12.50

PASTAS MARKED WITH \* NOT AVAILABLE IN HALF ORDERS.

CORKAGE \$7 PER BOTTLE — TWO BOTTLE MAXIMUM PER PARTY, PLEASE.

TUESDAYS & WEDNESDAYS NO CORKAGE.