

SANTA CRUZ RESTAURANT WEEK | OCTOBER 12 - 19, 2016

\$35 *prix fixe*

Cafe Mare

== CUCINA ITALIANA RESTAURANT & BAR ==

ANTIPASTI (CHOICE OF:)

Bruschetta

House made toasted bread rubbed with fresh garlic, then topped with fresh organic Heirloom tomatoes, fresh basil, oregano and a drizzle of Extra Virgin Olive Oil.

Butterleaf Insalata

Organic Butterleaf lettuce, served in a French onion/orange juice dressing, topped with aged goat milk ricotta and walnuts.

Carpaccio di Tonno

Local Albacore Tuna loin, thinly sliced, topped with lemon juice, Extra Virgin Olive Oil, capers and arugula.

PRIMI & SECONDI (CHOICE OF:)

Penne Taleggio e Speck

Penne pasta tossed in a cream sauce with sharp melted Taleggio cheese, Italian smoked Pork thigh and organic green peas.

Ravioli della Nonna

Walnut filled ravioli served in a gorgonzola cheese cream sauce.

Snapper Livornese

Fresh fillet of Red Snapper sautéed with capers, black olives, onions, chopped tomatoes and white wine.

DOLCI (CHOICE OF:)

Baba al Rum

Napoletanian house made sponge cake, soaked in a spiced rum syrup, served with fresh pastry cream and Italian black cherries.

Cannoli Siciliani

Handmade Sicilian cannoli shell filled with fresh ricotta cheese, candied fruit, and dark chocolate chips.

Panna Cotta

House made vanilla bean cream custard, served in a organic raspberry sauce.

***No Substitutions
Buon Appetito e Buona Serata!***