

# DINNER

## ANTIPASTI

(CALDI)

<b>Vongoli Al Forno Con Aioli Areganate</b> Whole baked clams with oregano, and bread crumbs topped with garlic mayonnaise	<b>\$6.95</b>	<b>Spinaci Funghi E Pepperoni Arrostiti</b> Roasted peppers and an assortment of mushrooms on a bed of sauteed spinach	<b>\$7.50</b>
<b>Maryland Style Crabcakes</b> With baby greens and a roasted pepper dressing	<b>\$9.95</b>	<b>Calamari Fritti Con Salsa Marinara</b> Marinated and battered, deep fried and topped with grated Parmesan cheese, served with marinara sauce	<b>\$8.95</b>
<b>Cozze Del Golfo Con Salsa Arrabbiata</b> Cultured mussels stewed in spicy red chili pepper tomato sauce, served with garlic bruchetta	<b>\$7.95</b>	<b>Vegetali Griglia Alla Symposio</b> Grilled, eggplant, zucchini, red pepper, potato, mozzarella cheese and red onion	<b>\$7.95</b>

## ANTIPASTI

(FREDDI)

<b>Antipasto Assortito</b> Salami, prosciutto, olives, cheeses, artichoke and roasted peppers dressed with herbal oil	<b>\$8.95</b>	<b>Melanzane Sciciliano Con Gamberi Alla Griglia</b> Grilled shrimp over thinly sliced eggplant, topped with marinara sauce and grated Parmesan cheese	<b>\$9.50</b>
<b>Cocktail Di Gamberi</b> Jumbo shrimp served with a spicy horseradish sauce	<b>\$9.50</b>	<b>Mozzarella Di Bufala Basilico E Pomodoro</b> Fresh Buffalo mozzarella with garden tomatoes and basil leaf, topped with olive oil	<b>\$7.95</b>

## INSALATE

<b>Insalata Di Cesare</b> Romaine lettuce with our own classic dressing topped with Focaccia croutons and Parmesan cheese	<b>\$6.95</b>	<b>Pomodori E Cetrioli All Erbe Con Feta</b> Garden tomatoes and cucumbers with olive oil, oregano, red onions, olives and Feta cheese	<b>\$7.50</b>
<b>Tre Colore</b> Radicchio, arugula and Belgian Endive - topped with balsamic vinaigrette	<b>\$8.95</b>	<b>Mixed Greens With Portobello Mushroom</b> Goat cheese, artichokes and roasted peppers with a balsamic vinaigrette	<b>\$8.95</b>
<b>Delizia Di Mare</b> Variety of seafoods marinated in olive oil and lemon	<b>\$9.95</b>		

## ZUPPE

(SOUP)

### Minestrone Alla Genovese

Peasant style vegetable and bean soup finished with a pesto crouton

\$4.95

### Stracciatella

Rich chicken broth with spinach parmesan and egg

\$4.95

### Del Giorno

A fresh soup made daily with seasonal emphasis

Priced Accordingly

## PIZZE CLASSICA

INDIVIDUAL SIZE

### Margherita

Fresh basil, tomato, homemade Mozzarella

\$8.95

### Salsicce a Caprino

Sweet sausages, tomato sauce and Goat cheese

\$9.95

### Bianca

Spinach, escarole, garlic, onions, pignoli nuts and Fontina cheese

\$9.95

### Rustica

Fresh tomato, onions, roasted peppers, pancetta, sage, bay leaf and Goat cheese

\$10.50

### Ai Funghi

Fresh tomato, wild Mushrooms, Parmesan and Gorgonzola cheeses

\$9.95

### Napoletana

Anchovies, oregano, fresh tomato, olives and Mozzarella cheese

\$9.95

## KIDS MENU

Chicken Fingers with French Fries

6.95

Pasta Alla Vodka

6.95

Cheese Ravioli in A Tomato Sauce

6.95

6 Oz. Hamburger with French Fries

6.95

## PASTA & RISOTTO

<b>Fettuccini Al Salmone E Piselli Con Crema</b>	<b>\$15.95</b>	<b>Linguine Con Vongole Bianco O Rosso</b>	<b>\$12.50</b>
Fettucini with salmon and sweet peas in a light cream sauce		Linguini with white or red clam sauce	
<b>Tortellini Con Mascarpone E Salsicce Pepperoni</b>	<b>\$12.95</b>	<b>Cavatelli Con Braciola Di Manzo</b>	<b>\$14.95</b>
Cheese pockets with pepperoni salami, basil and red pepper in pink sauce, finished with Mascarpone cheese		Semolina dumplings and a beef roll stuffed with salami, basil, celery leaf and Parmesan in a filetto sauce	
<b>Penne Alla Stolichnaya Citron</b>	<b>\$11.95</b>	<b>Capellini Alla Pomodori E Basilico Con Formaggi</b>	<b>\$11.95</b>
Quill shaped macaroni flamed in citrus vodka, tomato, a touch of cream		Angel hair pasta with plum tomatoes, basil, tossed with Fontina and Gorgonzola cheese	
<b>Rigatoni Alla Bolognese</b>	<b>\$11.95</b>	<b>Fettucini Primavera</b>	<b>\$11.95</b>
Large tubes in a zesty tomato meat sauce		Fettucini with fresh garden vegetables in garlic and oil or light tomato sauce	
<b>Linguine Alla Puttanesca</b>	<b>\$11.50</b>	<b>Rigatoni All Forno Con Grappa E Salsa Filetto</b>	<b>\$11.95</b>
Linguini with a classic sauce of garlic and anchovie, olives in marinara sauce		Baked macaroni with olives, eggplant in Prosciutto sauce, topped with melted Fontina cheese	
<b>Capellini Marinara Con Frutti Di Mare Alla Griglia</b>	<b>\$18.95</b>	<b>Ravioli Ripieni Con Ricotta</b>	<b>\$11.50</b>
Angel hair with fresh Marinara sauce and topped with grilled Shrimp, Scallops, Clams, Mussels and Salmon		Homemade Ravioli stuffed with cheese and finished in a sauce of butter, fresh basil, scallions, sun-dried tomato and grated parmesan	
<b>Rigatoni</b>	<b>\$18.95</b>	<b>Risotto Alla "Symposio"</b>	<b>\$10.95</b>
Tossed with shrimp, spinach and sundried tomatoes in a light pesto cream sauce		Saffron Rice simmered in chicken broth, served with green frying peppers, tomatoes and mushroom sautéed in butter	
		<b>with Chicken</b>	<b>\$14.95,</b>
		<b>with Shrimp</b>	<b>\$18.95</b>

## POLLO

<b>Petto Di Pollo Alla "Symposio"</b>	<b>\$14.95</b>	<b>Petto Di Pollo Alla Griglia Con Limone E Menthe</b>	<b>\$14.95</b>
Breast of chicken egg battered with Parmesan cheese, baked with artichokes and dry vermouth		Breast of chicken marinated in lemon, fresh mint, honey and pistachio, oak grilled	
<b>Pollo Alla Strocatto Con Marsala E Zafferano</b>	<b>\$14.95</b>	<b>Petto Di Pollo Saltimbocca</b>	<b>\$14.95</b>
Half chicken stewed with mushroom and potatoes in marsala and saffron sauce		Chicken breast topped with prociutto, fontina finished in a sage sauce	
<b>Petto Di Pollo Alla Marsala</b>	<b>\$14.95</b>		
Breast of chicken in a brown mushroom marsala sauce			

## VITELLO

<b>Scaloppine Di Vitello Piccata</b> Veal sautéed in lemon, butter, white wine, capers and tarragon sauce	\$16.95	<b>Scaloppine Di Vitello Saltimbocca Alla Fonduta</b> Thin slices of veal layered with Prosciutto, Fontina and Parmesan cheese sautéed and finished in sage sauce	\$16.95
<b>Cotolette Con Funghi Alla Crema</b> Thick veal chop with wild mushrooms in light cream sauce	\$25.95	<b>Scaloppine Di Vitello Alla Milanese</b> Breaded veal sautéed in butter and served over tricolore salad splattered with a balsamic vinaigrette and topped with grated egg	\$16.95
<b>Involfini Alla Mostarda Di Cremona</b> Rolls of veal stuffed with sweet sausage, celery leaf, Parmesan and marinated fruit, served in a mustard sauce	\$16.95	<b>Scaloppine Di Vitello Marsala</b> Veal scallopini in a brown mushroom marsala sauce	\$16.95

## MANZO

<b>Bistecca Al Ferri Con Cipolline All Alloro</b> Oak grilled aged striploin steak, served with roasted onions	\$21.95	<b>Marinated Grilled Skirt Steak</b> Topped with sautéed bell peppers, onions and a touch of marinara	\$19.95
<b>Filetti Alla Griglia Con Salsa Contadina</b> Filet mignon with a demi glaze	\$23.95		

## PESCE

<b>Frutti Di Mare Alla "Symposio"</b> Shellfish stew, with garlic, onion, tomato, and white wine served with Parmesan bruchetta	\$16.95	<b>Filetto Di Sogliola Marechiaro</b> Filet of Sole baked in a pink tomato sauce with clams and mussels	\$16.95
<b>Gamberi All Ebre Aromatiche Con Risotto Al Vino Rosso</b> Shrimp "scampi" with herbs and melted Fontina cheese with simmered rice in red wine	\$18.95	<b>Canestrelli Di Provenzale</b> Sea scallops sautéed with garlic, tomato, basil and white wine	\$16.95
<b>St. Peters Fish Oregonata</b> With a citrus sesame sauce	\$17.95	<b>Salmone Alla Griglia Con Mostarda</b> Salmon fillet grilled and finished with herbal mustard	\$16.95

ALL ENTREES SERVED WITH POTATO OR RISOTTO AND VEGETABLE OF THE DAY • SHARE MAIN COURSE \$3.00

ALL ITEMS AVAILABLE FOR TAKE OUT • WWW.CAFESYMPOSIO.COM