



CAFÉ  
**MEZZANOTTE**  
*Fine Italian Dining*

302 658 7050

At the corner of Tatnall & 11th  
One block from Hotel Dupont

[www.cafemezzanotte.net](http://www.cafemezzanotte.net)

*Take Out*  
**Menu**

CAFÉ  
MEZZANOTTE  
*Fine Italian Dining*

# Lunch Menu

302 658 7050

At the corner of Tatnall & 11th  
One block from Hotel DuPont

[cafemezzanotte.net](http://cafemezzanotte.net)



## APPETIZERS AND SALADS

Fried Calamari – \$ 12

Fresh calamari, lightly breaded and golden fried

Mozzarella Caprese – \$ 9

Mozzarella, fresh tomatoes, & basil. Drizzled with olive oil

Shrimp in Marinara – \$ 12

Large shrimp, sautéed in marinara sauce, served with crostini

Sautéed Clams and Mussels – \$ 12

Little neck clams and mussels sautéed in white wine

Mixed Green Salad – \$ 6

Fresh spring mix, shaved carrots and cherry tomatoes with balsamic vinaigrette

Tuna Salad – \$ 14

Fresh tuna filet cooked rare with mixed green salad

Salmon Salad – \$ 14

Grilled wild salmon with mixed green salad

Fruit Salad – \$ 12

Mix greens topped with seasonal fresh fruit, walnuts, Gorgonzola and raspberry vinaigrette

Caesar Salad – \$ 7

Romaine and croutons with our homemade dressing

Caesar with Grilled Chicken – \$ 12

Grilled chicken breast over top of traditional Caesar

Caesar with Fried Calamari – \$ 12

Golden fried calamari served with traditional Caesar

Caesar with Grilled Shrimp – \$ 12

Four large, lightly marinated prawns, grilled and served over traditional Caesar

Crab and Arugula Salad – \$ 12

Arugula, bleu cheese, almonds, and jumbo lump crabmeat served with oil and lemon dressing

# PASTA

## Lasagna – \$ 11

Traditional beef and ricotta lasagna

## Ravioli – \$ 11

Cheese filled ravioli in a marinara sauce

## Gnocchi Pesto – \$ 12

Potato pasta in a basil pesto sauce

## Penne Arrabiata – \$ 11

Penne pasta in our marinara sauce with Italian spicy peppers

## Penne Alfredo – \$ 12

Penne pasta in a rich cream and parmesan sauce

## Rigatoni Sausage – \$ 12

Rigatoni pasta with roasted peppers and sausage in creamy Alfredo

## Rigatoni Bolognese – \$ 12

Rigatoni pasta with our world famous hearty meat sauce

## Penne with Chicken and Mushrooms– \$ 14

Penne pasta tossed in Alfredo sauce with chicken and wild mushrooms

## Penne with Seafood – \$ 14

Penne pasta in a white wine sauce with assorted seafood

## Spaghetti Fra Diavolo – \$ 14

Spaghetti in spicy marinara with black olives, capers, and shrimp

## Spaghetti Garlic and Oil – \$ 9

Traditional Italian topped with parmesan cheese

## Penne Caprese – \$ 12

Penne pasta with fresh mozzarella, cherry tomatoes and arugula

## Crepes – \$ 12

Homemade, filled with chicken and spinach, then served in a blush sauce

## SOUPS

Pasta e Fagioli – \$ 5  
Classic Italian bean soup

Tortellini with Meatball – \$ 6  
Cheese filled tortellini, chicken broth, and wedding meatballs

Soup of the Day – \$ 6

## PIZZA

Margherita – \$ 9  
Classic mozzarella cheese and tomato sauce pie

Seafood – \$ 14  
Mozzarella, tomato sauce, shrimp, clams, and mussels

Sausage – \$ 12  
Sweet Italian sausage, mozzarella and tomato sauce

Four Cheese – \$ 12  
Mozzarella, gorgonzola, parmesan & Fontina cheeses

Vegetarian – \$ 12  
Eggplant, roasted peppers, zucchini, artichoke, mozzarella and tomato sauce

Mezzanotte – \$ 12  
Prosciutto, mozzarella, and tomato sauce

Mushroom – \$ 12  
Shitake mushrooms, mozzarella and tomato sauce

White Pizza – \$ 12  
Smoked mozzarella, bacon, red onions, arugula

## COMBO – YOUR CHOICE -\$ 9

Penne Alfredo and mixed green salad

Rigatoni marinara and mixed green salad

Grilled chicken sandwich and soup

Prosciutto sandwich and soup

## CHEF'S DAILY LUNCH SPECIAL – \$ 7.99

Includes meal only

### PANINI GRILLED

Roast beef, provolone, radicchio, tomato & mayo – \$ 9

Prosciutto, fresh mozzarella, arugula & tomato with basil sauce – \$ 9

Chicken breast cutlet parmiggiano with mozzarella cheese and tomato sauce – \$ 9

Ham, salami, provolone, lettuce, and tomato with extra virgin olive oil – \$ 9

Sausage, broccoli rabe and provolone cheese – \$ 9

Chicken breast grilled, roast peppers, provolone with house dressing – \$ 9

Filet mignon medallions, grilled, served with wild mushrooms,  
spinach and smoked mozzarella – \$ 14

### MAIN COURSE

Chicken Calabrese – \$ 14

Chicken breast, sautéed in a spicy white wine sauce with black olives, bacon, and mozzarella

Chicken Caprese – \$ 14

Chicken breast, topped with fresh tomato and Fontina cheese, in a light marinara sauce

Veal with Mushrooms – \$ 15

Medallions sautéed in a white wine and wild mushroom sauce

Veal Saltimbocca – \$ 15

Classic Italian dish featuring veal medallions with fresh sage, prosciutto, and fontina cheese

Salmon in Cherry Tomatoes – \$ 15

Fillet of salmon topped with a light white wine and cherry tomato sauce

CAFÉ  
MEZZANOTTE  
*Fine Italian Dining*

# Dinner Menu

302 658 7050

At the corner of Tenth & 11th  
One block from Hotel DuPont

[cafemezzanotte.net](http://cafemezzanotte.net)



## APPETIZERS

### Calamari Marinara – \$ 12

Fresh calamari sautéed in a light marinara sauce with black olives

### Italian Antipasto – \$ 12

Prosciutto, marinated vegetables, olives, and Italian cheese

### Mozzarella Caprese – \$ 11

Fresh mozzarella and tomatoes topped with a basil pesto sauce

### Fried Calamari – \$ 12

Fresh calamari, lightly breaded and golden fried

### Stuffed Oysters – \$ 12

Baked oysters stuffed with crab imperial and topped with a drizzle of truffle oil

### Scallops in a Balsamic Reduction – \$ 14

Pan seared scallops over smoked mozzarella, arugula, and bacon chips

### Seafood Assortment – \$ 15

Grilled shrimp paired with stuffed mussels and clams

### Rolled Prosciutto – \$ 11

Smoked mozzarella and radicchio wrapped in prosciutto accompanied with hot crostini

### Beef Carpaccio – \$ 12

Thinly sliced raw beef with shaved parmesan, arugula, and a drizzle of truffle oil

### Tuna Carpaccio – \$ 12

Thinly sliced raw tuna with grapefruit over arugula in a lemon olive oil dressing

### Sautéed Clams and Mussels – \$ 14

Little neck clams and mussels sautéed in white wine

## SOUPS

### Pasta Fagioli – \$ 5

Classic Italian slow simmered bean soup with pasta

### Tortellini – \$ 6

Cheese filled tortellini and wedding meatballs in a chicken broth

### Soup of the Day – \$ 6

Chef's fresh daily offering

## SALADS

### Mixed Greens Salad – \$ 7

Fresh spring mix, shaved carrots and cherry tomatoes with balsamic vinaigrette

### Caesar Salad – \$ 8

Romaine and croutons with our homemade dressing

### Fruit Salad – \$ 12

Mixed green salad topped with seasonal fresh fruit, walnuts and raspberry vinaigrette

### Spinach and Shrimp Salad – \$ 12

Spinach leaves and grilled shrimp tossed in balsamic pesto vinaigrette

## PASTA

### *Suggested Wine*

### Tortelloni Boscaiola – \$ 18

Tortelloni filled with three cheeses, served with peas, wild mushrooms, and bacon in Alfredo sauce

*Dolcetto D'Alba*

### Tortelloni Crabmeat – \$ 18

Homemade tortelloni pasta stuffed with our crab filling, served in blush sauce

*Gavi di Gavi*

### Fettuccine Bolognese – \$ 18

Fettuccine with our world famous hearty meat sauce

*Sangiovese*

### Fettuccine, Chicken, Broccoli – \$ 18

With cherry tomatoes in a wine and garlic sauce

*Pinot Grigio*

### Penne Salmon – \$ 16

Penne pasta with fresh diced salmon in Alfredo sauce

*Pinot noir*

### Penne Vodka – \$ 16

Penne and prosciutto tossed in a blush sauce

*Shiraz*

### Penne Carbonara – \$ 16

Penne, onions, bacon and egg in a creamy Alfredo sauce

*Barbera D'Asti*

### Rigatoni Brandy – \$ 18

Rigatoni, pancetta, artichokes and porcini mushrooms in a brandy sauce

*Pinot Noir*

### Rigatoni Fra Diavolo – \$ 18

Rigatoni in spicy marinara sauce with black olives, capers, anchovies and shrimp

*Montepulciano*

### Gnocchi Pesto – \$ 16

Potato pasta tossed with basil pesto sauce

*Orvieto Classico*

Gnocchi Blue Cheese – \$ 18

*Chianti*

Potato pasta, tossed with blue cheese, spinach and Alfredo sauce

Gnocchi Napolitano – \$ 16

*Nero D'Avola*

Potato pasta, mozzarella cheese, and marinara baked to perfection

Risotto Mediterranean – \$ 18

*Greco di Tufo*

Arborio rice with sausage, bacon, shrimp, scallops, and peas in a saffron sauce

Risotto Seafood – \$ 18

*Savignon Blanc*

Assorted fresh seafood with Arborio rice in a saffron sauce

Crepes – \$ 18

*Vernaccia*

Homemade crepes stuffed with spinach and chicken, served with blush sauce

Pappardelle Porcini – \$ 18

*Super Tuscan*

Extra wide egg pasta tossed with porcini mushrooms, cherry tomatoes in a white wine sauce

Pappardelle, Chicken, and Mushrooms – \$ 18

*Barolo*

Extra wide egg pasta with wild mushrooms, grilled chicken and Alfredo sauce

## STEAKS

Prime Rib and Wild Mushrooms – \$ 28

*Amarone*

16 oz cut grilled to perfection and topped with a wild mushroom glaze

Porterhouse with Broccoli Rabe – \$ 29

*Barbera D'Alba*

Bone in - 16 oz steak grilled, over broccoli rabe and bacon chips

NY Strip over Spinach – \$ 29

*Brunello*

16 oz steak, grilled and topped with sautéed spinach with garlic

Filet Mignon on Polenta with Porcini – \$ 29

*Chianti*

Our finest cut, 8 oz grilled, served over polenta, bleu cheese and a porcini mushroom sauce

Filet Mignon Medallions in Chianti – \$ 28

*Super Tuscan*

Medallions of our filet, delicately cooked to perfection in a red wine sauce

Pork Chop Contadina – \$ 26

*Dolcetta D'Alba*

Pork chop grilled and topped with sun-dried tomatoes, bacon, and artichokes

Lamb Chop Braised – \$ 29

*Barolo*

Braised lamb chop, pan seared in red wine sauce served over spinach and wild mushrooms

## SEAFOOD

Flounder Lemon – \$ 24 *Pinot Grigio*  
Filet of fresh flounder with capers in a lemon wine sauce

Cioppino – \$ 26 *Cabernet*  
Assorted fresh seafood in a lightly spiced marinara sauce with black olives

Stuffed Flounder – \$ 26 *Fiano*  
Fresh flounder roulades stuffed with crab imperial meat over a saffron sauce

Salmon Mozzarella – \$ 26 *Cerasuolo*  
Wild salmon stuffed with bacon and smoked mozzarella, topped with cherry tomatoes and white wine

Blackened Tuna and Risotto – \$ 26 *Shiraz*  
Blackened tuna filet topped with Arborio rice and cherry tomatoes

Chilean Sea Bass – \$ 28 *Tocai*  
Fresh filet sautéed in a white wine and garlic sauce over fresh spinach

## POULTRY

Stuffed Chicken Balsamic – \$ 22 *Cabernet*  
Chicken breast stuffed with arugula, prosciutto, and Fontina cheese in a Balsamic reduction

Stuffed Chicken Gorgonzola – \$ 22 *Chianti*  
Chicken breast stuffed with spinach and Gorgonzola cheese in a white wine sauce

Calabrese Chicken – \$ 22 *Pinot Noir*  
Chicken breast topped with spicy bacon, black olives, white wine, and Fontina cheese

Caprese Chicken – \$ 22 *Insolia*  
Chicken breast sautéed in a light marinara sauce, topped with fresh tomatoes and mozzarella cheese

## VEAL & PORK

Saltimbocca alla Romana – \$ 24 *Primitivo*  
Veal medallions with prosciutto, sage, and Fontina cheese in a white wine sauce

Pork Saltimbocca Calabrese – \$ 24 *Negro Amaro*  
Pork tenderloin medallions, Italian bacon, mushrooms, and bleu cheese, in a light spicy white wine sauce

Veal Toscana – \$ 24 *Brunello*  
Veal medallions topped with smoked mozzarella and spinach in a white wine sauce

Veal Artichoke – \$ 24 *Amarone*  
Veal medallions topped with smoked mozzarella, bacon, and artichokes, in a white wine sauce

**18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE**