

La Notte Café Berwyn
Family-Style Menu Options

Antipasti

Bruschetta

Garlic toast topped with tomato, fresh mozzarella, basil and olive oil

Polenta “La Notte”

Creamy corn meal white wine, garlic, oil,
sausage sauce with peas
(add \$2 per person)

Calamari Fritti

Fried calamari served with marinara sauce

Salsiccia e Pepperoni

Sausage and peppers

Pepperoni Arrostiti

Roasted peppers

Vongole al Forno

Baked Clams

Carciofi Francese

Artichoke hearts dipped in delicate egg batter served in a
light lemon butter sauce
(add \$ 2 per person)

Insalate

Insalata Mista

Chopped romaine, vegetables and cheeses in our house dressing

Insalata di Cesare

Classic Caesar salad with croutons and parmesan

Insalata di “Paesana”

Tomato, onion and cucumbers, virgin olive oil

Insalata Caprese

Tomato, fresh mozzarella, basil and olive oil

Insalata della Casa

Romaine, carrot, onions cucumber and tomato with our house dressing

Insalata di Asparagi

Fresh asparagus, tomato, lemon, olive oil and blue cheese (add
\$2 per person)

Pasta

Rigatoni Bolognese

Served in classic meat sauce

Rigatoni "La Notte"

Light garlic and oil with roasted red peppers, escarole and mushrooms

Rigatoni al Vodka

Vodka sauce

Rigatoni con Mozzarella

Light tomato-basil sauce with spinach and fresh mozzarella

Ravioli Marinara

Cheese ravioli in classic marinara sauce

Gnocchi Arrabbiata

Homemade potato dumplings in spicy tomato-basil sauce with pancetta

Pietanze

Pollo Oreganato

Chicken breast in oregano, paprika, lemon butter sauce with potatoes

Pollo Fiorentina

Chicken breast topped with spinach and mozzarella in lemon butter sauce

Pollo Marsala

Chicken breast in Marsala sauce with mushrooms

Pollo Vesuvio

Chicken breast in garlic, olive oil, white wine sauce with potatoes and peas

Pesce Francese

Tilapia, egg washed, in lemon butter sauce and spinach

Vitello Marsala

Veal in Marsala sauce with mushrooms

(add \$5 per Person)

Vitello Parmiggiana

Breaded veal in marinara sauce topped with mozzarella

(add \$5 per Person)

Vitello Piccata

Veal in lemon butter sauce with capers, mushrooms and artichokes

(add \$5 per Person)

Filetto di Manzo con Funghi

Roasted beef tenderloin with wild mushrooms and a Barolo sauce

(add \$8 per person)

Dolci

Tiramisu

Assorted Dessert Platters

(add \$3 per person)

American Coffee

*All menu packages may be customized to suit your needs and budget.
Beverages, sales tax and gratuity are additional.*