081 Café
CUCINA ITALIANA

APPETIZERS

BURRATA 18
baby arugula, cherry tomatoes, prosciutto di parma, fig glaze

MEATBALLS 18
beef blend, fresh ricotta, pecorino romano, in tomato sauce

SHRIMP CASAROLA 18
parmigiana, pecorino romano, lemon juice, broiled in oven

MUSSELS 18
spicy tomato sauce or garlic white wine served with homemade crostini

FRIED CALAMARI 18
served with our tomato sauce

BRUSCHETTA 16
baby red tomatoes, pesto, roasted red pepper spread, parmigiano, truffle

EGGPLANT PARMIGIANA 16
homemade mozzarella, parmigiano reggiano, with our tomato sauce

OCTOPUS LUCIANA 19
cherry tomatoes, olives, capers

CAPRESE 16
fresh mozzarella, heirloom tomatoes, basil, balsamic glaze

FOR THE TABLE
serves two people

MEAT & CHEESE BOARD 24
prosciutto di parma, spicy soppressata, 3 types of cheese selected by chef, green olives, fig jam, honey

VEGGIE BOARD 24
grilled eggplant, zucchini, roasted red peppers

PROSCIUTTO & BUFFALO 24
prosciutto di parma, homemade buffalo mozzarella, roasted red peppers

ZUCCHINI FLOWERS 18
stuffed with ricotta cheese

SOUPS

PASTA FAGIOLI 8
ditalini pasta, cannellini beans, garlic, extra virgin olive oil

ESCAROLE & BEANS 8
escarole, cannellini beans, garlic in a light plum tomato broth

MINESTRONE 8
carrots, celery, cherry tomatoes, potatoes, onions

SALADS

TOSSED SALAD 12
iceberg, plum tomatoes, cucumber, olives, onion, balsamic vinaigrette

CESARE 12
romaine, parmigiano reggiano, crostini, pine nuts, caesar dressing

DELLA NONNA 14
mixed greens, sliced pears, walnuts, gorgonzola cheese, balsamic glaze

ARTICHOKE SALAD 16
artichoke hearts, shrimp, parmigiano, lemon juice dressing

ARUGULA 14
cherry tomatoes, goat cheese, toasted nuts, balsamic glaze

CAMPANIA 14
mixed greens, goat cheese, roasted peppers, walnuts, balsamic

ADD PROTEIN | CHICKEN 8 **| SHRIMP** 8 **| SALMON** 8

BRICK OVEN PIZZA

REGINA MARGHERITA 16
san marzano tomato sauce, buffalo mozzarella, basil

CALABRESE 18
san marzano tomato sauce, onion, spicy soppressata, ricotta, honey

TOSCANA 17
san marzano tomato sauce, mozzarella, sweet sausage, basil

FIAMMA 17
san marzano tomato sauce, mozzarella, soppressata, basil

081 17
san marzano tomato sauce, eggplant, sausage, mozzarella

BIANCA 18
broccoli, shrimp, pure di latte mozzarella, parmigiano

TRE FUNGHI 18
fresh mozzarella, porcini, portobello, cremini

CONTADINA 19
fresh mozzarella, arugula, cherry tomatoes, parmigiano, prosciutto di parma, evoo

LA POSITANO 19
fresh tuna, fresh mozzarella, sliced heirloom tomatoes

GENOVESE 17
pure di latte mozzarella, basil pesto, sweet italian sausage

PROSCIUTTO E BUFALA 18
buffalo mozzarella, prosciutto, evoo

NUTELLA CALZONE 15
dessert with nutella spread

4 FORMAGGI 18
ricotta, pure di latte mozzarella, fresh mozzarella, parmigiano, honey

VEGETARIANA 17
eggplant, zucchini, peppers, mushrooms, fresh mozzarella

SALSICCIAE FRIARIELLI 17
broccoli florets, sausage, evoo

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PASTA SPECIALTIES

TRUFFLE PAPPARDELLE 27
homemade wide noodles, porcini portobello, cremini, black truffle

SPAGHETTI ALLE VONGOLE 26
manilla clams, olive oil, garlic, white wine or red sauce

BUCATINI AMATRICIANA 24
guanciale, onion, basil, parmigiano reggiano

SQUID INK LINGUINI 28
crab meat, shrimp, cherry tomatoes, garlic

PASTA ALLA GENOVESE 28
homemade jumbo rigatoni, slow cooked onion ragu, veal, parmigiano reggiano

PENNONE SHORT RIB 26
braised beef ragu, parmigiano reggiano

FRUTTI DI MARE 30
fettuccine, clams, mussels, shrimp, calamari, garlic, evoo

ORECCHIETTE 26
homemade pasta, broccoli rabe, sausage, garlic, evoo

TAGLIATELLE BOLOGNESE 26
meat sauce, parmigiano reggiano

RIGATONI VODKA ARRABIATA 26
vodka sauce, burrata mozzarella, parmigiano reggiano, basil

MAIN COURSE

WILD ALANTIC SALMON 35
8 oz. salmon, broccoli rabe

CHICKEN PARMIGIANA 28
served with a side of pasta

BRANZINO AQUA PAZZA 35
mediterranean sea bass, olives, cappers, cherry tomatoes in light marinara

GRILLED MIXED SEAFOOD 35
calamari, shrimp, scallops, over mixed greens, sliced fennel, lemon dressing

PORK CHOP CAPONATA 28
olives, eggplant, peppers, potatoes

CHICKEN VODKA PARMIGIANA 32
topped with prosciutto crudo, served with a side of pasta

SIDE DISHES

EGGPLANT CAPONATA 11

MASHED POTATOES 11

TRUFFLE FRIES 11

SAUTEED SPINACH 11

SAUTEED BROCCOLI RABE 11

SAUTEED BROCCOLI 11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.