



NORTH COUNTY RESTAURANT WEEK

Dinner Menu Oct 19–Oct 26 4pm–9pm \$30 per person

APPETIZER

ROASTED ROOT VEG – baby carrots, turnips, radish, with red beet mousse, saffron citronette, arugula micros

LIFEGUARD CALAMARI – fried rhode island squid, sweet peppers, marinara, calabrian chili aioli

NOVENTA MILE MEATBALLS – blended beef, pork and veal meatball, whipped ricotta, crispy basil, tomato sauce

CASA SALAD – bibb lettuce, walnut, baby carrot, sun dried tomato, gorgonzola cheese, creamy balsamic vin

ENTREE

SCALLOP TRUCA RISOTTO – scallops, prosciutto, tomato oregano risotto, crispy kale leaf, garlic crumb, chive oil

CARNIVLAE RISOTTO – stuffed carnival squash, braised chicken, pancetta, kale, artichoke, crispy beet chip

EGGPLANT PARMIGIANA – pan fried eggplant, melted mozzarella, chunky tomato sauce, spaghettini pasta

CHICKEN BREAST – spaghettini pasta, abf chicken breast: parmigiana, francese, picatta or marsala

SPAGHETTI POMODORO – with choice of meatballs, hot Italian sausage, or meatsauce

BUCATINI MIGNON – seared filet mignon tips, mushroom, spinach, red pepper, gorgonzola, pasta, marsala

PORCHETTA – maryland pork three ways, crispy onion, smoked garlic demi, parmesan foam

CRISPY SKIN SALMON – pan seared in duck fat, cauliflower “risotto,” aperol cumin puree, crispy brussels, saffron oil

DESSERT

CANNOLI – chocolate chip whipped mascarpone ricotta cream, crispy pastry shell

TIRAMISU – house made espresso soaked lady fingers, hazlenut cream, cocoa

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