



NORTH COUNTY RESTAURANT WEEK

Lunch Menu Oct 19–Oct 26 11am–3pm \$15 per person

APPETIZER

FRIED MOZZ – breaded fresh mozzarella, fried, balsamic powder, lemon arugula, shaved reggiano

EGGPLANT ROLLETINI – pan fried eggplant, spinach ricotta stuffing, melted mozzarella, tomato sauce

CRISPY BRUSSELS – fried brussel sprouts, prosciutto, honey sambuca cream sauce, reggiano

BABY CAPRESE – tomato, fresh mozzarella, roasted red pepper, olives, evoo, balsamic glaze

CAESAR SALAD – romaine, garlic ciabatta crouton, shaved reggiano, creamy anchovy dressing

ENTREE

SHAVED PORCHETTA – pork three ways, fontina, broccoli rabe, crispy onion, chili aioli, panini

MUFFULETTA – mortadella, hot coppa, garlic olive spread, fresh mozz, roasted pepper, evoo, panini

THE BUFFON – fried chicken cutlet, lemon, arugula, tomato, shaved parm, calabrian chili aioli, panini

ARUGULA SALAD – grilled chicken, baby augula, candy lemon, radish, halzlenut, artichoke, gorgonzola vin

COBBO SALAD – grilled chicken, mix greens, bacon, red pepper, beet pickled egg, gorgonzola, champagne vin

AI FUNGHI FLATBREAD – garlic mushroom, ricotta, arugula, cracked pepper, white truffle oil

RICOTTA GNOCCHI – butternut squash, hazelnut, crispy brussel, beet mousse, sage, brown butter sauce

PUMPKIN RISOTTO – roasted pumpkin, crumbled hot Italian sausage, broccoli rabe, gorgonzola, micros

LINGUINI VONGOLE – littleneck clams, white wine sauce, garlic crumb, evoo, linguine pasta

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

760 Ritchie Hwy, Severna Park

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