

# caffé italia<sup>PERTH</sup>

◆ ◆ ◆

*A family tradition*

Caffé Italia is the creation of Roberto Iazzi, a fourth generation restaurateur from Brindisi in the Apulia region of Southern Italy.

After learning his culinary skills in the family restaurant, Roberto worked as a chef for some years in London before returning to Italy, and then in 1999 moved to Perth, establishing his restaurant in 2001.

Caffé Italia's menu is based on the produce and tastes of Southern Italy, resulting in rich, flavoursome and hearty meals. In some respects the food is reminiscent of traditional Italian home cooking.

Only the freshest seasonal local produce is used with all meals prepared on the day.

**ROBERTO IAZZI**  
Proprietor/Head Chef





## Antipasti / Entree



**PIZZETTA ALL'AGLIO**

Pizza base bread, with fresh garlic, San Marzano tomatoes and Italian herbs. 15

**BIANCA**

Pizza base bread, puglia olive oil and rosemary. 14

**BRUSCHETA AL POMODORO**

Traditional toasted Romano bread with San Marzano tomatoes and fresh basil. 12

**SALSICCIA CALABRESE ARROSTITA**

Princi calabrese sausage sliced and grilled (What a delicacy!). SM. 19 LG. 35

**CALAMARI FRITTI** ★

Deep fried local squid served with tartare sauce. SM. 19 LG. 35

**COZZE AL PEPERONCINO** ★

Fresh local mussels in tomato sauce, garlic and chilli. SM. 17 LG. 28

**ARANCINI DI RISO**

Rice balls stuffed with reggiano and mozzarella, peas and potatoes (A delicacy from Sicily). 16

**POLPETTE DI CARNE AL SUGO**

Homemade Nonna’s style meatballs in tomato sauce served with Romano bread. 16

**PIATTO DI PROSCIUTTO E MOZARRELLA DI BUFFALO**

Prosciutto San Daniele and buffalo mozzarella, served with pizza bianca (for sharing). 45

**INSALATA TRICOLORE**

Baby spinach, cherry tomatoes, buffalo mozzarella DOP, puglia extra virgin olive oil and pesto sauce. 18



## Pasta



**FETTUCCINE ALLA CREMA DI GAMBERETTI E ZUCCHINE** ★

Fettuccine pasta with prawns, zucchini and spinach in light creamy tomato sauce base. 30

**SPAGHETTI ALLA BOLOGNESE**

Traditional meat sauce served with parmasen cheese 22

Served with meatballs 26

**SPAGHETTI AI FRUTTI DI MARE** ★

Spaghetti with clams, mussels, squid and prawns cooked with extra virgin olive oil, garlic, fresh tomatoes and fresh parsley. 32

**LINGUINE CARBONARA** *(Carbonara is our dish from Lazio and more specifically, Rome).*

Linguine with pancetta, eggs, pecorino cheese, cream and black pepper. 22

Served with Chicken 26

**PENNE CONTADINA**

Penne with chicken, mushrooms, spinach in a fresh tomato cream sauce and reggiano cheese. 25

**LASAGNE AL FORNO**

Homemade meat lasagne served with a side garden salad. 26

**RAVIOLI IN SALSA AURORA**

Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese. 26

**MACCHERONI ALL’OSSOBUCO**

Traditional calabrese pasta with pieces of ossobuco in tomato sauce & basil. 30

\* For Gluten Free Pasta - \$2.50 extra



Set Menu



Option Three - \$79

- Entree (to share for the table)
- MARGHERITA PIZZA

Pizza base bread with tomato sauce, mozzarella and fresh basil.
- CALAMARI FRITTI

Deep fried local squid served with tartare sauce.
- RAVIOLI DI RICOTTA E SPINICI

Homemade style ravioli stuffed with ricotta cheese and spinach in a light tomato sauce with parmesan cheese.
- POLPETTE DI CARNE AL SUGO

Homemade Nonna’s style meatballs in tomato sauce served with Romano bread.

Main (A choice of)

- PESCE FRESCO DELGIORNO

Fresh fish of the day (please ask your wait person).
- RISOTTO PESCATORA

Seafood risotto.
- BISTECCA AI FERRI

400g prime rib eye steak grilled and cooked as you like.
- PARMIGIANA CON SPAGHETTI BOLOGNESE

Crumbed chicken schnitzel topped with tomato sauce and mozzarella cheese served with spaghetti bolonese.

Dessert (A choice of)

- HOME-MADE TIRAMISU

A popular coffee-flavoured Italian dessert.
- ITALIAN LEMON MERINGUE

Served with home-made lemon sorbet.
- AFFOGATO

A scoop of vanilla gelato topped with a shot of hot espresso.

Tea or Coffee

Thank you for dining with us.

Roberto and Staff.

Gnocchi

- GNOCCHI ARRABIATA CON SALSICCIA PICCANTE

Gnocchi with tomatoes, olives, garlic and cacciatore sausages (a typical of Southern Italian cuisine)

25
- GNOCCHI AI SAPORI DEL MARE

Gnocchi with clams, mussels, calamari and prawns cooked in a light aurora sauce

30
- GNOCCHI AL GORGONZOLA CON PANCETTA E SPINACI

Gnocchi with gorgonzola cheese, pancetta and spinach

27
- GNOCCHI PASTICCIATI

Gnocchi with meat sauce and home made meatballs

25
- GNOCCHI AL SALMONE

Gnocchi with salmon pieces with capers, spinach in a light cream and tomato sauce

30



Secondi / Main Course

ALL MAIN COURSES SERVED WITH VEGETABLES AND ROAST POTATOES.  
excluding Insalata Con Petto Di Pollo



- INSALATA CON PETTO DI POLLO

Mixed lettuce, tomato, cucumber, avocado with strips of grilled chicken breast.

24
- INVOLTINO DI POLLO ALLA PAESEANA

Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce.

30
- PETTO DI POLO ALLA PARMIGIANA

Crumbed chicken breast schnitzel topped with tomato sauce and mozzarella cheese.

25
- SALTIMBOCCA ALLA ROBERTO

Veal scallops with parma ham and fresh sage leaves.

33
- SCALOPPINE AL FUNGHI

Veal medallions in a mushroom, cream and marsala sauce.

29
- CALAMARI ALLA GRIGLIA

Local fresh squid marinated and grilled with garlic and chilli.

30
- PESCE FRESCO DELGIORNO

Fresh fish of the day (please ask your wait person).

Market Price
- COSTATA DI MANZO AI FERRI

Grilled Westen Australian 400g rib eye steak grilled and cooked as you like.

40
- OSSOBUCO

Veal shank stew in a rich tomato sauce.

33
- PICCATA DI VITELLO AL LIMONE

Veal scallops cooked with lemon and white wine sauce

28
- FILETTO DI MANZO ALLA GRIGLIA

Grilled Black Angus sotch fillet steak 400g

44





# Pizza



## Vegetarian

- Ai quattro formaggi (Four Cheeses)** - Four cheeses pizza, mozzarella, ricotta, reggiano and gorgonzola. 24
- Margherita** - Tomato sauce, mozzarella and fresh basil. 18
- Vegetariana** - Tomato, mozzarella, eggplant, zucchini, roast peppers, mushroom, olives and onion. 24

## Seafood

- Al Salmone (Smoked Salmon)** - Smoked salmon slices, ricotta cheese, tomato sauce, mozzarella, olives, spinach and capers. ★ 28
- Ai Gamberi** - King prawns, garlic, bruschetta tomato, mozzarella, chilli, roast peppers and spinach. 29
- Napoletana** - Tomato, mozzarella, fillets of anchovies and black olives. 23

## Meats and Chicken

- Prosciutto and parmigiano** - Mozzarella and tomato sauce, thinly sliced prosciutto, garnish with shaved parmesan cheese and cherry tomatoes. 29
- Diavola (Peperoni)** - Tomato sauce, mozzarella and hot pepperoni Italian sausage. 24
- Gorgonzola e prosciutto** - Tomato sauce, gorgonzola, mozzarella and slices of prosciutto. 29
- Capricciosa** - Tomato, mozzarella, mushroom, hot sausage, olives, roast peppers and chilli. 26
- Quattro Stagioni** - Tomato, mozzarella, ham, mushroom, anchovies and olives. 26
- Caff  Italia (Supreme)** - Tomato, mozzarella, mushrooms, olives, sausage, ham and mixed Italian herbs. ★ 26
- Tropicale (Hawaiian)** - Tomato sauce, mozzarella, ham and pineapple. 22
- Carnivora (Meat Lovers)** - Mozzarella, tomato sauce, pepperoni Italian sausage, smoked ham, chicken breast fillets, bolognese mince meat and bacon. 28

## Calzone Pizza

- Calzone Alla Romana** - Calzone filled with tomato sauce, mozzarella and ricotta cheese, spinach, parmesan, fillets of capsicum. 26
- Calzone ai Prosciutto** - Calzone filled with tomato, mozzarella, smoked ham, roast peppers and Spanish onion. 26
- Calzone Piccante** - Calzone filled with tomato, mozzarella and pieces of spicy salami served with meat sauce. 27

## Pizza with Buffalo Mozzarella

- Caprese** - Buffalo mozzarella cheese, ricotta cheese, grilled cherry tomatoes, oregano and fresh basil. 24
- Funghi Porcini (Italian Porcini Mushroom)** - Italian porcini mushrooms, buffalo mozzarella cheese, pecorino cheese and bruschetta tomatoes. 27
- San Daniele (Italian Prosciutto)** - Tomato sauce, buffalo mozzarella cheese and slices of San Daniele prosciutto. ★ 30
- Piccante Calabrese** - Tomato sauce, buffalo mozzarella cheese, nduja salami, hot cacciatore salami and roasted peppers. 28
- Salsiccia Fresca** - Princi fresh sausages, gorgonzola cheese, bruschetta tomatoes and buffalo mozzarella cheese, hot cacciatore salami and roasted peppers. ★ 28
- Regina Margherita** - Tomato sauce, buffalo mozzarella cheese and fresh basil. 24
- Gamberi (Western Australian Prawns)** - Cherry tomatoes, buffalo mozzarella cheese, chilli, fresh garlic, spinach and roast peppers. ★ 30

\* For Gluten Free Pizza - \$4.50 extra

# Set Menu

In addition to our popular A La Carte menu, Caff  Italia also provides set menus for your functions, no matter what you are celebrating. For your Birthday, Christmas party, Engagement or a family reunion, we are here to help with a Set menu to suit the occasion.

## Option One - \$59

- Entree (to share for the table)**
- PIZZETTA ALL'AGLIO**
- Pizza base bread, with fresh garlic, San Marzano tomatoes and Italian herbs.
- SALSICCIA CALABRESE ARROSTITA**
- Princi calabrese sausage sliced and grilled (What a delicacy!).
- ARANCINI DI RISO**
- Rice balls stuffed with reggiano and mozzarella, peas and potatoes (A delicacy from Sicily).
- Main (A choice of)**
- CALAMARI ALLA GRIGLIA**
- Local fresh squid marinated and grilled with garlic and chilli.
- INVOLTINO DI POLLO ALLA PAESEANA**
- Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce.
- RAVIOLI IN SALSA AURORA**
- Homemade style ravioli stuffed with ricotta cheese & spinach in a light tomato sauce and parmesan cheese.
- Dessert (A choice of)**



- HOME-MADE TIRAMISU**
- Lady fingers dipped in coffee, layered with a whipped mixture of eggs, sugar and marscarpone cheese, flavoured with cocoa. (A popular coffee-flavoured Italian dessert).
- AFFOGATO**
- A scoop of vanilla gelato topped with a shot of hot espresso.

## Tea or Coffee

## Option Two - \$69

- Entree (to share for the table)**
- GNOCCHI AI SAPORI DEL MARE**
- Gnocchi with clams, mussels, calamari and prawns cooked in a light aurora sauce
- BIANCA**
- Pizza base bread, puglia olive oil and rosemary.
- POLPETTE DI CARNE AL SUGO**
- Homemade Nonna's style meatballs in tomato sauce served with Romano bread.
- Main (A choice of)**
- MACCHERONI ALL'OSSOBUCO**
- Traditional calabrese pasta with pieces of ossobuco in tomato sauce & basil.
- PESCE FRESCO DELGIORNO**
- Fresh fish of the day (please ask your wait person).
- INVOLTINO DI POLLO ALLA PAESEANA**
- Pan fried rolled chicken breast stuffed with prawn and capsicum and dressed in a light cream garlic sauce.
- RISOTTO PESCATORA**
- Seafood risotto.



- Dessert (A choice of)**
- PANNA COTTA**
- With Chocolate or fresh Strawberries in Grand Manier sauce.
- APPLE PIE**
- Served warm with home made vanilla gelato.
- HOME-MADE TIRAMISU**
- A popular coffee-flavoured Italian dessert.
- Tea or Coffee**