

# Ti Amo

CAFE ITALIANO

## ANTIPASTI

<b>Ti Amo Quartetto</b>	16.95
Fried Calamari, Grilled Shrimp, Caprese and Bruschetta (for 2 or more)	
<b>Calamari Fritti</b>	9.95
Classic golden fried calamari	
<b>Vongole Al Forno</b>	
Half dozen baked clams	5.95
One dozen	11.95
<b>Bruschetta</b>	6.95
Grilled Italian bread topped with chopped tomatoes, a touch of garlic & basil, drizzled with olive oil & fresh mozzarella	
<b>Carnevale Italiano</b>	8.95
Parma Prosciutto with roasted peppers and fresh mozzarella	

<b>Portobello alla Griglia</b>	7.95
Grilled Portobello mushroom served with goat cheese, roasted red peppers and drizzled with aged balsamic vinegar	

## INSALATE

<b>Antipasto Salad</b>	9.95
Mixed greens with red onions, pepperoncini, capicola, salami, mortadella and mozzarella, served with House dressing	
<b>Pomodori y Gorgonzola</b>	6.95
Sliced tomatoes and red onions, topped with gorgonzola cheese	
<b>Caprese</b>	7.95
Tomato, basil and fresh mozzarella cheese	
<b>Insalata Ti Amo</b>	6.95
Mixed greens with crispy bacon, chopped tomato, boiled egg, shaved Asiago cheese and black olives	
<b>Caesar Salad</b>	4.95
With Chicken	10.95

## CONTORNI

<b>Spinaci All'Aglio</b>	4.95
Side of sautéed spinach in garlic and olive oil	
<b>Salsiccia or Polpette</b>	4.95
Side of grilled Italian sausage or homemade meatballs	

## PIZZA

Margherita	9.95
Quattro Formaggi	9.95
Salsiccia or Pepperoni	9.95
Extra ingredients	each .50
Mushrooms, onions, peppers, olives, or spinach	

## INSALATE / ZUPPA

Bowl of Minestrone	3.95
Soup of the Day	3.95

## PESCE

<b>Salmon alla Portofino</b>	18.95
Sauteed Alaskan Salmon with sun-dried tomatoes, pine nuts, garlic, basil in a white wine	
<b>Tilapia Mediterraneo</b>	18.95
Served with artichokes, black olives, Roma & sun-dried tomatoes, capers, basil, garlic and oil	

# Ti AMO

## CAFE ITALIANO

### POLLO

<b>Pollo Marsala</b>	13.95
Chicken breast sautéed with mushrooms in a Marsala wine sauce	
<b>Pollo Piccata</b>	13.95
Chicken breast sautéed with lemon butter capers sauce	
<b>Pollo Parmigiana</b>	13.95
Lightly breaded chicken breast topped with tomato sauce and mozzarella cheese	
<b>Pollo Napoletano</b>	13.95
Chicken breast with peas, potatoes, peppers and onions in white wine garlic sauce	
<b>Pollo Saltimbocca</b>	14.95
Sautéed chicken breast topped with provolone, prosciutto and sage butter sauce	
<b>Melanzane Parmigiana</b>	13.95
Breaded eggplant topped with a tomato sauce & mozzarella cheese	

### VITELLO O CARNE

<b>Vitello alla Michaelangelo</b>	17.95
Sautéed veal with mushrooms, artichokes, garlic white wine sauce	
<b>Vitello Piccata</b>	17.95
Veal sautéed with lemon butter capers sauce	
<b>Vitello Parmigiana</b>	17.95
Lightly breaded veal topped with tomato sauce and mozzarella cheese	
<b>Vitello Saltimbocca</b>	17.95
Sautéed veal topped with provolone, prosciutto and sage butter sauce	
<b>Vitello Marsala</b>	17.95
Veal sautéed with mushrooms in a Marsala wine sauce	
<b>Bistecca de Manzo</b>	19.95
Grilled 14 oz. NY Strip with veggies and pasta	

### PASTA

<b>Penne Arrabbiata</b>	10.95
Penne pasta in a spicy marinara sauce	
<b>Ravioli al Pomodoro</b>	12.95
Meat or cheese ravioli in a light tomato sauce	
With mozzarella cheese	Add 2.00
<b>Capellini Caprese</b>	12.95
Angel hair pasta with chopped tomatoes in a light tomato sauce, topped with fresh mozzarella	
<b>Gnocchi</b>	12.95
Potato dumplings in a fresh tomato sauce	
<b>Gnocchi de Spinaci</b>	14.95
Potato and spinach dumplings in vodka cream sauce	
<b>Farfalle Campagnola</b>	13.95
Bow tie pasta with chicken breast, mushrooms in a brandy cream sauce	
<b>Spaghetti</b>	10.95
Spaghetti in marinara or Bolognese sauce	
Meatballs or sausage	Add 3.00
<b>Ziti Boschaiola</b>	13.95
Ziti pasta tossed with crumbled sausage, peas in meat sauce	
<b>Lasagna Tradizionale</b>	13.95
Lasagna with ricotta cheese, Asiago, topped with fresh mozzarella cheese	
<b>Linguine Vongole</b>	14.95
Linguine with clams in white or red sauce	
<b>Salsiccia alla Romana</b>	13.95
Grilled sausage and roasted peppers on a bed of beans	

**All Main Courses served with Soup or Salad.  
Additional \$2 for Caesar Salad  
18% gratuity added to parties of six or more.**

# Ti Amo CAFE ITALIANO

*Where you will fall in love with  
our food!*

*We offer the finest freshest ingredients and a unique dining experience that will  
seduce every taste and palate.*

*We proudly Welcome you to our restaurant.*

*Your host chef Gar Aparicio*

*FOR CATERING OR CARRYOUT  
CALL 847-519-0601  
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