

## APPETIZERS

**Calamari** – Semolina dusted calamari fried to perfection and served with lime aioli dipping sauce. **7.95**

**Escargot** – Snails, out of the shell, in lemon garlic butter with toasted baguette. **8.95**

**Seasonal Gnocchi** – This season's gnocchi is a pesto gnocchi tossed in pine nut brown butter. **8.95**

**Crab Cakes** – Crispy pan-fried blue crab cakes with mixed greens tossed in sweet lemon poppy seed dressing and a dollop of roasted garlic aioli. **8.95**

**Sausage Stuffed Mushrooms** – Baby button mushrooms stuffed with a blend of sausage and cheese. One pound of mushrooms per serving. Full Order **8.95** Half order **5.95**

**The House Fonduta** – Baked smoked gouda topped with sautéed mushrooms and served with garlic bruschetta. **7.95**

## STONE FIRED PIZZAS

All of our pizzas are hand tossed and baked crisp on a stone. (12 Inch)

**Hell's Kitchen Pizza** – Fire in the kitchen! Grilled strips of flank steak and chopped green onion on a sriracha alfredo base topped with shredded mozzarella cheese. Only the brave. **12.95**

**Pepperoni Pizza** – Our pepperoni is large and full of flavor and we slice it on the thicker side to top this traditional American style pizza. Marinara base with shredded mozzarella cheese. **11.95**

**Margherita Pizza** – Garlic oil crust topped with sliced tomato, fresh mozzarella cheese, and chopped basil. Add chicken for only \$2.00 and make it a meal. **11.95**

**Picatta Pizza** – Alfredo sauce topped crust with grilled chicken breast, shaved prosciutto ham, diced tomato, and artichoke hearts. A new classic. **13.95**  
Add fried capers for only **\$.50** more.

**Mushroom Pizza** – Garlic oil crust with a blend of mixed mushrooms paved over with Fontina cheese and topped with crispy fried pancetta. **12.95**

## SALADS AND SOUPS

**Roasted Baby Beet Salad** – Roasted baby beets tossed with mixed greens in a ruby red grapefruit vinaigrette. **5.95**

**House Salad** – Mixed greens tossed in our house Italian vinaigrette with grape tomatoes, shaved red onion, and English cucumber slices. **5.95**

**Caesar Salad** – Hearts of romaine lettuce tossed in classic Caesar dressing gently wrapped in a parmesan tuille and garnished with extra virgin olive oil and cracked black pepper. Add anchovy for only \$1.00 extra. **5.95**

**The Pickled Plate** – A variety of pickled vegetables served sweet, sour, bitter, spicy, and piquant. This is a dish to share with friends and excite every taste bud. **8.95**

**Crab Salad** – Maryland crab meat tossed with field greens in our mixed olive vinaigrette with diced roasted red bell peppers. **8.95**

**Radish Salad** – Peppery red radish and sweet parsnip sliced paper thin and tossed with mixed greens in our "Old Goat" dressing made from chevre goat cheese. **6.95**

**Soup of the Day** – **5.95**

## SWEETS

**Tiramisu** – The Italian classic with an Italia take. Creamy filling, crisp lady finger cookies, espresso whipped cream all drizzled with Callebaut chocolate and reduced coffee syrup. **6.95**

**Peach Cobbler** – The heart of Autumn, this doesn't even require definition. **5.95**

**Brandy Alexander Panna Cotta** – Creamy chocolate and brandy panna cotta topped with Callebaut white chocolate. **5.95**

**Mocha Cake** – Flourless chocolate cake with espresso powder baked and topped off with whipped chantilly white chocolate cream. **5.95**

**Gelato De Paciugo** – A delicious gelato from Paciugo's right here in Billings. **4.95**

## CAFE ITALIA KIDS MENU

**Macaroni and Cheese, Marinara, or Cheese Pizza.**  
**4.95**

# A LA CARTE PASTA

Favorite pasta may be substituted from below. Add chicken to any dish. \$2

**Sweet Potato Spaetzle** (You can call it Spetzall) – Boiled rustic tiny dumplings with caramelized cabbage and onions, crispy pancetta, and Fontina cheese. **15.95**

**Bolognese** – American style bolognese with ground beef in a thick red sauce. Tossed with house-made rustic noodles. **12.95**

**Sausage Ragout** – Hot and mild Italian sausage with a mix of bell peppers and chopped onion and a blend of savory herbs tossed with penne. **15.95**

**Spaghetti and Meatballs** – Our house-made meatballs of ground pork, beef, and hot sausage in a hearty mushroom based red sauce tossed with spaghetti. Mama Mia, now *that's* a spicy meatball. **14.95**

**Six Hour Marinara** – Oven roasted for a full six hours to impart the most distinct vegetable and rich tomato flavor we can get, tossed with fusilli noodles. **10.95**

**Chicken Alfredo** – Classic cheesy alfredo sauce with just a whisper of nutmeg tossed with fettucine noodles. **14.95**

**Mushroom Ragout** – A selection of seasonal mushrooms cooked in sweet Madeira wine and garlic and tossed in white truffle oil coated pappardelle noodles. **14.95**

**Picholini Pasta** – Chopped kalamata, green, and black olives with torn basil, fried capers, and goat cheese over bucatini noodles. **13.95**



## ENTREES

Served with your choice of Soup, House, Caesar, or Beet Salad.

You can substitute a different salad for the additional cost.

**Vinnie's Chicken Piccata** – Pan seared chicken breast stuffed with prosciutto and artichoke hearts served in a lemon caper butter sauce over imported pappardelle pasta. **21.95**

**Ravioli Alla Italia** – This is our own mix of beef and pork filled hand-made ravioli in a hearty beef based red sauce. **17.95**

**Butternut Cappelletti** – Butternut squash filled hand-made Cappelletti, served in a sage brown butter cream sauce topped with pine nuts and fried sage. **18.95**

**Baked Pasta and Cheese** – Our version of a rich homey macaroni and cheese. Orchiette pasta blended with a mix of cream cheese, Fontina cheese, and topped off with a crispy crust of parmesan cheese. **15.95**

**Veal Parmesan** – Thinly sliced veal cutlets breaded in parmesan cheese and pan fried with roasted garlic mashed potatoes and garlic sautéed asparagus. **23.95**

**House Risotto** – This season's risotto is diced chicken with field mushrooms topped with fresh grated parmesan and parsley. **18.95**

**Winter Duck Breast** – A pan seared duck breast served with mushroom bread pudding, sautéed spinach, and a dried cherry port sauce. **23.95**

**Oven Roasted Polenta** – Creamy baked polenta with smoked gouda with fennel bulb, roasted beets, and garlic steamed broccolini. **12.95**

**Fresh Catch** – Our fish is flown in fresh and served in a daily preparation of the chef's choosing. **Priced Accordingly**

**Meatloaf** - Italian style meatloaf with roasted fingerling potatoes, butter poached grilled asparagus, and house-made ketchup. **18.95**

**Momma's Lasagna** – Individual house-made lasagna with layers of ground beef bolognese, creamy herbed ricotta cheese, shredded mozzarella, and sheets of pasta plated with tomato coulis and basil. **16.95**

An automatic gratuity of 18% will be added to parties of 8 or more.