

ANTIPASTI

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CHARCUTERIE LANGHIRANO PROSCIUTTO PISTACCHIO MORTADELLA COPPA FIGS JAM **16**

MELANZANE EGGPLANT BAKED WITH TOMATO BASIL MOZZARELLA PARMESAN **15**

CARPACCIO THINLY SLICED RAW FILET MIGNONETTE WITH SHAVED PARMESAN CHEESE ARUGULA CHAMPIGNON MUSHROOM WITH VENETIAN HORSERADISH MUSTARD **16**

BURRATA WILD ARUGULA HOUSE OLIVES SUN DRIED TOMATO ROASTED SWEET PEPPER AND CHARRED CIABATTA **15**

FRITTURA FRIED WILD CALAMARI SHRIMP WITH SPICY TOMATO SAUCE **16**

SEAFOOD SALAD OF CLAM SHRIMP CALAMARI AND MUSSEL WITH SWEET PEPPER OLIVE SHITTAKE MUSHROOM IN LEMON GARLIC AND EXTRA VIRGIN OLIVE OIL **18**

POLPETTINE PAN-FRIED SHRIMP CAKES ONION CONFIT AND ORGANIC BABY GREENS **17**

INSALATE

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ARUGOLA SLICED CHAMPIGNON MUSHROOM SHAVED GRANA LEMON GARLIC OLIVE OIL **11**

LATTUGHETTE ORGANIC GREENS SHAVED CARROT TOMATO BALSAMIC VINAIGRETTE **7**

BABY FRISSE GORGONZOLA CRISPY POTATO THREAD PROSECCO VINAIGRETTE **11**

RADICCIO ARUGULA WITH SHAVED PARMESAN CHEESE VENETIAN VINAIGRETTE **11**

CESAR ROMAINE HEART SHAVED PARMESAN AND HOUSE CROUTONS **11**

RISOTTI & PASTA

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WILD BLACK RISOTTO BROILED HERB CRUSTED SALMON **23**

FUNGHI RISOTTO RAGOUT PORCINI FOREST MUSHROOMS AND AROMATIC HERBS **18**

BIGOLETTI THIN VENETIAN SPAGHETTI WITH LOBSTER TAIL MANILA CLAM SHRIMP AND BLUE CRABS IN LIGHT WHITE WINE TOMATO SAUCE **26**

LINGUINI VONGOLE FRESH MANILA CLAM IN GARLIC RED CHILI AND WHITE WINE **20**

PUMKIN RAVIOLI WITH TOASTED WALNUT AND CREAM SAUCE **18**

GNOCCHI HAND CHOPPED BRAISED MEAT SAUCE **18**

RIGATONI WITH BRAISED EGGPLANT FRESH MOZZARELLA PEARLS TOMATO AND BASIL **17**

PENNETTE ARRABIATA AROMATIC HERBS RED CHILI GARLIC VINE RIPE TOMATO **14**

FETTUCCHINE WITH SAUTÉED CHICKEN BREAST AND GLAZED SWEET ONION SAUCE **17**

SECONDI

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SCHIACCIATA BROILED BONELESS CHICKEN WITH INFUSION OF WINE HERB AND SPICES IN VENETIAN MUSTARD **21**

OSSOBUCCO SLOW BRAISED FREE-RANGE VEAL SHANK HEARTY VEGETABLE BAROLO SAUCE ON POLENTA FRITTERS **35**

FILET MIGNON SAUTÉED WITH PANCETTA HERBS ROASTED GARLIC AND CHIANTI **34**

A GRATUITY OF 18 % IS A REQUEST FOR ALL GROUPS OF 6 OR MORE
WE RESERVE THE RIGHT TO REFUSE THE SERVICE TO ANYONE
THERE IS A SPLIT CHARGE OF \$ 2.00
CORKAGE FEE \$ 16.00 FOR 750ML
WWW.CABREALA.COM

SATURDAY-SUNDAY 11:30-3:00PM BOTTOMLESS MIMOSA & BLOODY MARY \$17