

# **CAFÉ GIA**

## **“a casual Italian Bistro”**

### **Starters**

MINISTRONE

BRUSCHETTA

CROSTINI DI POLENTA

### **Salads**

MELLENZANE RIPIENNE

MISTO SALAD

GRILLED CAESAR

### **Entrees**

SHRIMP & SCALLOP “GIA”- sautéed in a lite marinara / pesto sauce

SALMON GRIGLIA - lightly breaded ,sautéed w/ rosemary & sage served w/  
rosemary potato & vegetali di giorno. You’ll go out of your mind!

VEAL “FRANCISCELLA”- veal scaloppini, sautéed w/ julienne peppers,  
mushrooms, green olives in a lite marinara, served w/ rosemary potato

CHICKEN PICCATA - chicken breast /w white wine & lemon butter, capers.  
Served /w rosemary potato & vegetali di giorno. Fantastico !!!

\*CAVATELI DI CASA - little pasta dumplings made in a delicate slow simmered  
meat sauce. Excellent !!!

PENNE PUTANESCA - pomodoro, black olives, & capers in a marinara .

EGGPLANT PARMIGIANA and CHICKEN PARMIGIANA  
- w/ linguini marinara. What a dish !!!

LINGUINI VONGELE - baby clams in your choice of red or white sauce

SHRIMP FRA DIAVOLO - shrimp sautéed in a spicy marinara w/ linguini

\*RAVIOLI ALLA PESCATORE - lobster ravioli sautéed in rose’ sauce topped  
w/ shrimp & scallops. Out of this world!

\*BRACIOLE ALLA SICILIANA- tender steak filet rolled & filled with a special  
stuffing slowly cooked w/ a deem glaze topping. Amazing !!!

\*POLLO SCARPARELLI- de-boned chicken & Italian sausage prepared in a  
delicious brown sauce, portabella mushroom & vegetali di giorno.

MAMA MIA – Homemade meatballs & pasta of your choice

\*\*YOU ARE WELCOME TO BRING YOUR OWN WINE OR BEER WHILE  
DINING AT CAFÉ GIA . THERE IS A \$5.00 PER WINE BOTTLE & \$1.00 PER  
BEER BOTTLE FEE.

\*\*\*ENTREE SPLITTING FEE - \$6.00. PLEASE, NO SEPARATE CHECKS.

THANK YOU FOR DINING AT CAFÉ GIA !

410-685-6727

410 S. HIGH ST. (CORNER OF EASTERN & HIGH) ---- LITTLE ITALY  
OUR MENU WILL BE CHANGED SEASONALLY.