



Cafe Italia

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Tiramisu Classic Italian dessert made with ladyfingers soaked in coffee, layered with mascarpone cheese and dusted with cocoa.	\$8.00
Garlic Cheese Bread Fresh loaf with garlic butter spread and mozzarella cheese.	\$6.00
Chicken Parmigiana Breaded chicken baked with mozzarella cheese over spaghetti pasta.	\$18.00
Spaghetti With choice of marinara sauce, meatballs, sausage, meat sauce or mushrooms.	\$14.00
Pasta Combo Lasagna, manicotti, cannelloni, ziti and tortellini, baked with marinara sauce and mozzarella cheese.	\$18.00
Fried Cheese Mozzarella cheese sticks coated in crispy breadcrumb batter.	\$8.00
Fettuccine Alfredo with Chicken Fettuccine in creamy Alfredo sauce with tender chicken. Side options include your choice of salad or soup.	\$19.50
Stuffed Mushrooms Large mushroom caps stuffed with king crab, roasted peppers, mozzarella and Parmesan, covered in a brandt cream sauce.	\$12.00
Lasagna With meat and cheese.	\$16.00
Baked Ziti Baked ziti with side option of salad (various dressings available) or soup.	\$15.00
Fettucine Alfredo with Chicken Fettuccine Alfredo with tender chicken pieces. Choice of side salad (Tossed, Caesar, or Italian) or soup.	\$19.50
Chocolate Mousse Cake Decadent chocolate mousse cake with a rich and velvety texture.	\$8.00

Beverages

ITEM	PRICE
Sprite The cold, refreshing flavors of lemon and lime, perfectly blended.	\$3.00
Coke The cold, refreshing, sparkling classic that America loves.	\$3.00
Dr Pepper Unique blend of 23 flavors, carbonated soft drink.	\$3.00
Cherry Coke Enjoy the crisp and refreshing taste with sweet, smooth cherry flavor.	\$3.00
Orange Fanta Zesty and refreshing citrus beverage with a vibrant orange fizz.	\$3.00
Diet Coke A crisp, refreshing taste you know and love with zero calories.	\$3.00
Coke Zero The same great taste but with zero calories.	\$3.00
Lemonade Refreshing citrus beverage.	\$3.00

ITEM	PRICE
Coffee Freshly brewed, aromatic blend to kick-start your day.	\$3.00
Sweet Ice Tea Delicately sweetened, perfectly refreshing.	\$3.00
Ice Tea Refreshing chilled tea, perfectly brewed for a revitalizing experience.	\$3.00

Appetizers

ITEM	PRICE
Garlic Cheese Bread (Appetizers) Fresh loaf with garlic butter spread and mozzarella cheese.	\$6.00
Stuffed Mushrooms (Appetizers) Large mushroom caps stuffed with king crab, roasted peppers, mozzarella and Parmesan, covered in a brandt cream sauce.	\$12.00
Mozzarella Caprese Fresh mozzarella, sliced tomatoes and basil.	\$10.00
Bruschetta Diced tomatoes, onions, basil and olive oil.	\$8.00
Mussels Marinara Succulent Mussels in a Hearty Marinara Sauce	\$11.00
Fried Cheese (Appetizers) Mozzarella cheese sticks coated in crispy breadcrumb batter.	\$8.00
Fried Calamari Golden-fried squid rings with marinara sauce.	\$12.00

Salads

ITEM	PRICE
Adriatic Salad Baby green, kalamata olives, artichoke hearts, tomatoes, feta cheese and balsamic vinegar.	\$11.00
Caesar Salad Classic Caesar Salad with Crisp Romaine, Parmesan, Croutons, and Signature Caesar Dressing.	\$11.00
Tossed Salad Fresh and vibrant mix of crisp greens	\$5.00
Garden Salad Black olives, mushrooms, artichokes, red onions, tomatoes, mozzarella cheese in olive oil and lemon dressing.	\$11.00

Pasta

ITEM	PRICE
Lasagna (Pasta) With meat and cheese.	\$16.00
Manicotti Ricotta, mozzarella, and Parmesan cheese.	\$15.00
Baked Ziti (Pasta) Baked ziti with side option of salad (various dressings available) or soup.	\$15.00
Cannelloni Stuffed with meat, spinach, and cheese.	\$16.00

ITEM	PRICE
Cheese Ravioli Ravioli stuffed with cheese. Choice of side: salad with various dressings or soup.	\$14.00
Pasta Sampler Manicotti, cannelloni, and lasagna.	\$16.00
Chicken	
Chicken Parmigiana (Chicken) Breaded chicken baked with mozzarella cheese over spaghetti pasta.	\$18.00
Fettuccine Alfredo with Chicken (Chicken) Fettuccine Alfredo with tender chicken pieces. Choice of side salad (Tossed, Caesar, or Italian) or soup.	\$19.50
Chicken Florentine Mushrooms, onions, spinach and garlic in cream sauce over spaghetti pasta.	\$19.00
Chicken Piccata Capers in lemon sauce over spaghetti pasta.	\$18.00
Chicken Scarparelli Green peppers, onions, sausage, and lightly spiced marina sauce over spaghetti pasta.	\$19.00
Chicken Marsala Sautéed mushrooms in Marsala wine sauce over spaghetti pasta.	\$18.00
Chicken Maximo Mushrooms, sun-dried tomatoes, fresh tomatoes, and asparagus in a cherry wine sauce over spaghetti pasta.	\$19.00
Chicken Romano Sun-dried tomatoes, mushrooms and cream sauce with a touch of marinara (pink sauce).	\$19.00
Chicken Arrabiata Spicy. Sautéed onions, garlic, and spicy marinara cherry wine sauce over spaghetti pasta.	\$18.00
House Specialties	
Fettuccine Alfredo with Chicken (House Specialties) Fettuccine in creamy Alfredo sauce with tender chicken. Side options include your choice of salad or soup.	\$19.50
Spaghetti (House Specialties) With choice of marinara sauce, meatballs, sausage, meat sauce or mushrooms.	\$14.00
Pasta Combo (House Specialties) Lasagna, manicotti, cannelloni, ziti and tortellini, baked with marinara sauce and mozzarella cheese.	\$18.00
Fettuccine Alfredo Rich and creamy fettuccine in Alfredo sauce. Choose a side: various salads with different dressings or soup.	\$16.00
Sausage Arrabiata Spicy sausage in a rich, tangy tomato sauce. Choice of side salad or soup. Salads available with various dressings inclu...	\$16.00
Eggplant Parmigiana Eggplant baked in marinara sauce. Served over spaghetti.	\$18.00
Sausage and Pepper Parmigiana Onions and green peppers baked with marinara sauce and mozzarella cheese.	\$18.00
Spinach Ravioli Garlic and spinach stuffed ravioli in creamy Alfredo sauce.	\$17.00
Penne Bolognese Penne pasta with ground beef in creamy cheese.	\$17.00

ITEM	PRICE
Pasta Primavera Zucchini, squash, broccoli, black olives, feta cheese and olive oil.	\$16.00
Ziti Pomodoro Ziti pasta sautéed with fresh sliced tomato, garlic, basil, olive oil, scallion in a light marinara and sherry wine sauc...	\$16.00
Fettuccine Carbonara Canadian bacon, black olives, garlic mushrooms and cream sauce.	\$18.00
Eggplant Rollatini Baked with three cheeses & spinach in pink sauce, served with spaghetti.	\$19.00
Portobello Mushroom Ravioli Garlic basil, mushrooms stuffed ravioli in creamy Alfredo sauce.	\$17.00
Spaghetti Combo Meat sauce, meatballs, mushrooms and sausage.	\$18.00

Kids

ITEM	PRICE
Kids' Spaghetti Meatballs Spaghetti with homemade meatballs in marinara sauce.	\$6.00
Kids' Fettuccine Alfredo Fettuccine pasta tossed in a creamy alfredo sauce made with butter, parmesan cheese, and cream.	\$8.00
Kids' Cheese Ravioli Housemade ravioli stuffed with cheese, topped with marinara sauce.	\$6.00
Kids' Manicotti Ricotta cheese-stuffed manicotti baked with marinara sauce.	\$6.00
Kids' Fettucine Alfredo Fettuccine pasta typically tossed in a creamy alfredo sauce made with butter and parmesan cheese.	\$11.50
Kids' Lasagna Layers of pasta typically include meat sauce, Italian cheeses, and marinara.	\$6.00
Kids' Chicken Strips Breaded and fried chicken tenders typically served with french fries.	\$6.00

Seafood

ITEM	PRICE
Shrimp Alfredo Jumbo shrimp in cream sauce.	\$21.00
Shrimp Scampi Garlic, basil, white wine and lemon sauce over linguine pasta.	\$21.00
Salmon Picatta Capers tomatoes, white wine, and lemon sauce.	\$22.00
Lobster Ravioli Lobster-stuffed pasta. Choice of side: salad (various dressings available) or soup.	\$22.00
Shrimp Fra Diablo Garlic, basil, onions and sherry wine marinara sauce over linguine pasta.	\$21.00
Linguine Clams Sautéed clams with a choice of white wine sauce or red wine sauce over linguini pasta.	\$18.00
Mussels and Shrimp Diablo Spicy. Garlic, basil, onions, and sherry marinara. Spicy sauce.	\$21.00

ITEM	PRICE
Seafood Combo Shrimp, mussels, scallops in red or white sauce.	\$24.00
Shrimp Scallops Choice of Alfredo or scampi sauce.	\$22.00
Veal	
ITEM	PRICE
Veal Parmigiana Breaded veal baked with mozzarella cheese over spaghetti pasta.	\$22.00
Veal Picatta Capers in lemon sauce over spaghetti pasta.	\$22.00
Veal Marsala Sautéed mushrooms in marsala wine sauce over spaghetti pasta.	\$22.00
Veal Florentine Mushrooms, onions, spinach, garlic in cream sauce.	\$23.00
Veal Maximo Mushrooms, sun-dried tomatoes, fresh tomatoes, and asparagus in a cherry wine sauce.	\$23.00
Side Orders	
ITEM	PRICE
Side Meatballs Perfectly spiced companion to any main dish	\$7.00
Side Veggie Mixed vegetables sautéed with garlic and olive oil.	\$7.00
Side Alfredo Sauce House-made alfredo sauce with garlic, white wine, and parmesan cheese.	\$6.00
Side Marinara Sauce Tomato-based marinara sauce with a hint of herbs and spices, ideal for dipping or enhancing your meal.	\$4.00
Side Garlic Olive Oil Garlic and olive oil typically blended to create a savory side accompaniment.	\$3.00
Side Fries Crispy golden fries, perfectly seasoned, ideal as a delicious side.	\$3.00
Side Dressing Choice of dressing: Tomatoes Vinaigrette, Caesar, Ranch, or Italian.	\$2.00
Side Sausage Tasty side of succulent sausages cooked to perfection.	\$7.00
Side Spaghetti Spaghetti pasta typically tossed in marinara sauce.	\$6.00
Bowl of Soup A variety of soups made fresh daily, typically including options like chicken noodle, minestrone, and clam chowder, usin...	\$4.00
Side Mushrooms Sautéed mushrooms typically include garlic and olive oil.	\$6.00
Desserts	
ITEM	PRICE

Chocolate Mousse Cake (Desserts)	\$8.00
Decadent chocolate mousse cake with a rich and velvety texture.	
Plain Cannoli	\$6.00
Fried pastry tube filled with sweetened ricotta cheese, typically topped with powdered sugar.	
Strawberry Cheesecake	\$6.00
Creamy cheesecake with a strawberry topping, perfect for strawberry lovers.	
Italian Cream Cake	\$8.00
White cake layered with pecans and coconut, topped with cream cheese frosting.	
Limoncello	\$8.00
Lemon-infused sponge cake layered with Italian mascarpone and topped with white chocolate curls.	
Carrot Cake	\$8.00
Classic moist cake made with fresh carrots, rich cream cheese frosting, and a hint of spice.	
Tiramisu (Desserts)	\$8.00
Classic Italian dessert made with ladyfingers soaked in coffee, layered with mascarpone cheese and dusted with cocoa.	
Plain Cheesecake	\$6.00
Classic Smooth Cheesecake with a Rich, Creamy Texture	