

# Café Mediterráneo

## Lunch \$16.95

### 1st Course

Insalata Del La Casa

Mixed green salad with tomatoes, cucumbers, onions and peppers with your choice of dressing.  
or

Crab Cakes

Served over field greens with a caper wasabi aioli.

### 2nd Course

Porcini Ravioli

Scallops sautéed in a mushroom cream sauce and served with porcini ravioli.  
or

Shrimp and Scallops

Sauteed with garlic and roasted red peppers in our house alfredo with wilted spinach.  
or

Chicken Picatta

Served with capers and roasted red peppers in a lemon white wine sauce over jasmine rice.

### 3rd Course

Tiramisu

Two layers of espresso soaked sponge cake with mascarpone cream and dusted with cocoa powder.  
or

Limoncello Gelato

Refreshing limoncello gelato swirled with limoncello and served in a champagne flute.

### Featured Wines

Geyser Peak Chardonnay, *Alexander Valley*

Glass 7. • Bottle 28.

Mont Gras Carmenere, *Chile*

Glass 8. • Bottle 32.

### Featured Cocktail - 7.

Patron XO Café neat with a side of coffee.

Restaurant Week 2010