



# CAFFE BOA

A H W A T U K E E

## APPETIZERS

### BRUSCHETTA | 9

Grilled French bread topped with diced marinated tomatoes with a petite bed of organic mixed greens topped with a homemade vinaigrette dressing

### SHRIMP ADRIATICO | 12.50

Large white shrimp sautéed in a flavorful sauce of lemon, garlic, butter, white wine with a touch of marinara & herbs

### QUESADILLAS BOA | 13

Large flour tortilla filled with sliced chicken, diced asparagus, & melted low fat cheese, served with sides of sour cream & pico di gallo

### BACON WRAPPED DATES | 8

Gorgonzola stuffed, wrapped in bacon & drizzled with balsamic glaze

### MEAT & CHEESE BOARD | 16

Italian meats, assorted cheeses, baguettes, dates, nuts, & olives

### CALAMARI FRITTI | 15

Tender calamari, lightly fried, tossed with fresh lemon & basil with a side of spicy marinara

### GARLIC BREAD | 7.50

Fresh French bread, garlic butter & herbs  
Make it cheesy add \$1

### CROSTINI BOARD | 15

Selection of the following served on grilled baguette:

- Brie cheese, thin sliced prosciutto & sliced apple
- Fresh bufala mozzarella, basil, & diced marinated tomatoes
- House smoked salmon topped with capers on a bed of mascarpone cheese
- Genoa salami, manchego, drizzled Arizona honey

## DINNER

Monday - Saturday 4PM - 8:30PM

Parties of 6 or more are subject to a 20% gratuity.

Planning a special event? We cater!

Ask your server for our daily specials!

## GARDEN GREENS

### HOUSE | 7

Mixed greens, shredded mozzarella, croutons, celery, carrot, & tomato with a balsamic vinaigrette dressing

### JULIUS | 10

Hearts of romaine, seasoned croutons, lemon, grated parmesan, cracked pepper, & kosher salt with a housemade original dressing

### EROS | 9.50

Mixed greens, feta cheese, kalamata olives, sliced red onion, tomato, diced pepperoncinis, & a housemade vinaigrette dressing

### CALAMARI INSALATA | 14

Tender calamari fritti tossed with fresh lemon, mixed greens, sliced mushrooms with a soy vinaigrette dressing

### SONOMA | 9

Mixed greens, sliced crisp apple, dried mission figs, bufala mozzarella with a raspberry vinaigrette dressing

### CORONADO | 12

Mesclun greens, diced beets, avocado, crumbled goat cheese, sliced crisp apple, & quinoa with a light vinaigrette dressing

### ROMA | 13

Sliced Roma tomatoes, fresh bufala mozzarella, & basil leaves drizzled with extra virgin olive oil & balsamic vinegar, topped with a dash of kosher salt & cracked pepper

## ADD - ONS

SMALL GARDEN SALAD 3.95

SLICED CHICKEN 6

SAUTÉED SHRIMP 8

PREMIUM SAUSAGE 6

MEATBALL 5 (2 FOR \$7)

BASKET OF POMME FRITES 6

BASKET OF TATER TOTS 6

PARMESAN POTATO CHIPS 6

## PASTAS

• *Substitute Gluten-free pasta for \$2* •

### CHIANTI BRAISED BEEF RIGATONI | 22

Tender beef slowly braised in wine & spices over rigatoni pasta

### GNOCCHI | 19

Potato dumplings, diced prosciutto ham, sliced chicken, herbs, garlic, & cream

### SPAGHETTI WITH MEATBALLS | 14.50

Two simmered meatballs, parmesan, & marinara sauce over a bed of spaghetti

### FETTUCCINE BIANCA | 12

Fettuccine pasta tossed with herbs, garlic, reggiano & seasoned cream

### HOMEMADE BEEF LASAGNA | 19

Lasagna sheets layered with fresh sautéed ground beef, Italian herbs, ricotta, & organic homemade marinara sauce topped with melted cheese

### BOLOGNESE | 19

Slow simmered bolognese with beef, pork, & herbs tossed with rigatoni pasta

### VOODOO PENNE | 19

Penne rigate pasta tossed with blackened sliced chicken, red onion, bell peppers, tomato, & a roasted garlic cream  
*Spicy upon request*

### AGNOLOTTI RAVIOLI | 15

Ravioli filled with a soft blend of portabella & cremini mushrooms, garlic, & herbs in a seasoned sauce of tomato & cream

### FETTUCCINE SALSICCIA | 18

Fettuccine pasta with mild sausage, sliced mushrooms, kalamata olives, & red onions tossed with marinara sauce

### LINGUINI ADRIATICO | 23

Sautéed shrimp in a flavorful sauce of garlic, lemon, white wine, & basil with a touch of marinara over a bed of linguini pasta

### BOA BOWTIE | 19

Bowtie pasta, sliced chicken, asparagus, artichoke hearts, sun dried tomatoes, & herbs in a sauce of tomato & cream

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*Established 1995.*