



C A F F E B O A


Ahwatukee

Appetizers

ASK ABOUT THE SOUP OF THE DAY *(subject to seasonality)*

SALSICCIA CONTADINA *gf*

Mild Italian sausage, sliced mushrooms, kalamata olives & red onions tossed with marinara and feta cheese sprinkled on top | 10

BRUSCHETTA

Grilled French bread topped with diced marinated tomatoes | 9

MEATBALLS

Two, 5oz pork and beef meatballs in marinara | 10

MEATBALL SAMPLER

Three of our 5oz pork and beef meatballs one in each of our three sauces, marinara, cream, pesto | 16

PROSCIUTTO WRAPPED DATES *gf*

Blue cheese stuffed dates wrapped in prosciutto & drizzled with balsamic glaze | 12

SHRIMP ADRIATICO

Large shrimp sautéed in a flavorful sauce of lemon, garlic, butter, white wine with a touch of marinara & herbs | 16

MEAT & CHEESE BOARD

Italian meats & cheeses are perfectly complimented by smoked salmon, fresh fruits and crisp veggies creating a delightful and balanced spread | 19

MEDITERRANEAN TAPENADE

A mix of olives, sundried tomato, capers blended with garlic and basil, served with grilled bread | 12

CALAMARI FRITTI

Tender calamari, lightly fried, tossed with fresh lemon & basil with a side of spicy lemon garlic aioli | 19

GARLIC PARMESAN FRIES *gf*

French fries cooked to perfection tossed with garlic & parmesan, served with a side of spicy lemon garlic aioli | 9

GARLIC BREAD

Fresh French bread, garlic butter & herbs | 8 *Make it Cheesy* +2
Side of Marinara +2

CROSTINI BOARD (4) | 18

All of the following served on grilled baguettes:

Goat cheese, thin sliced prosciutto & sliced apple

Fresh mozzarella, basil & diced marinated tomatoes

House smoked salmon topped with capers on a bed of mascarpone cheese

Genoa salami, smoked gouda, drizzled honey

Salads

All dressings made in house • *Add Chicken* +6 • *Shrimp* +8

HOUSE

Mixed greens, shredded mozzarella, croutons, celery, cucumber, carrot & tomato with a balsamic vinaigrette | 13

JULIUS

Hearts of romaine, seasoned croutons, grated and shaved parmesan, accented with cherry tomatoes with Caesar dressing | 13

EROS *gf*

Mixed greens, feta cheese, kalamata olives, sliced red onion, tomato, pepperoncinis with a balsamic vinaigrette | 15

CALAMARI INSALATA

Tender calamari fritti tossed with fresh lemon, mixed greens, sliced mushrooms in a balsamic vinaigrette | 19

PAVAROTTI'S BERRY OPERA *gf*

Romaine, feta, strawberries, apples, grapes, strawberry vinaigrette | 15

INSALATA DEL PESCATORE *gf*

Romaine tossed in fresh lemon juice, smoked salmon, capers, red onions, cucumbers, avocados, dill | 21

SONOMA *gf*

Mixed greens, sliced crisp apple, dried figs, fresh mozzarella with a strawberry vinaigrette | 15

CORONADO *gf*

Mixed greens, avocado, crumbled goat cheese, sliced crisp apple, strawberries, and nuts with a balsamic vinaigrette | 15



ROMA *gf*

Sliced roma tomatoes, fresh mozzarella, & basil leaves drizzled with extra virgin olive oil & balsamic vinegar, topped with a dash of kosher salt & cracked pepper | 15

ITALIAN SALAD *gf*

Romaine lettuce with salami, prosciutto, red onion, fresh mozzarella, tomatoes and pepperoncinis in a balsamic vinaigrette | 18

SIDE HOUSE OR JULIUS SALAD | 5

Pastas



Bolognese

gf Substitute Gluten Free Pasta +2
Make any pasta dish spicy!

LINGUINI ADRIATICO

Sautéed shrimp in a flavorful sauce of garlic, lemon, white wine, & basil with a touch of marinara over a bed of linguini pasta | 26

BOA BOWTIE *gf*

Bowtie pasta, sliced chicken, asparagus, artichoke hearts, sun dried tomatoes & herbs in a sauce of tomato and cream | 22

CHIANTI BRAISED BEEF *gf*

Tender beef slowly cooked for 3.5 hours braised in wine & spices in marinara with a touch of cream over rigatoni pasta | 26

SPAGHETTI WITH MEATBALLS

Two housemade meatballs, parmesan & marinara over a bed of spaghetti | 18



Spaghetti with Meatballs

BOLOGNESE *gf*

Slow simmered Bolognese with beef, pork & herbs tossed with rigatoni pasta and marinara with a touch of cream | 22

TRI-COLORED GNOCCHI

Potato dumplings, prosciutto, sliced chicken, herbs, garlic & cream | 23

FETTUCCINE SALSICCIA *gf*

Fettuccine pasta with mild Italian sausage, sliced mushrooms, kalamata olives & red onions tossed with marinara and feta cheese sprinkled on top | 21

FETTUCCINE BIANCA *gf*

Fettuccini tossed with herbs in a garlic cream sauce | 15

Add Sliced Chicken +6

Sautéed Shrimp +8

Italian Sausage +6

Meatball (1) +6 • (2) +9



Homemade Beef Lasagna

Stuffed Pastas

Add Sliced Chicken +6

Sautéed Shrimp +8

Italian Sausage +6

Meatball (1) +6 • (2) +9

AGNOLOTTI

Ravioli stuffed with portobello mushrooms lathered in a tomato cream sauce | 19

RAVIOLI AI QUATTRO FORMAGGI

Four cheese ravioli, tossed with asparagus and sundried tomato in a creamy parmesan sauce | 22

BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash tossed with herbs in a garlic cream sauce | 21

TORTELLINI

Tri-colored cheese stuffed tortellini tossed with broccoli, mushrooms, peas in a garlic cream sauce | 23



Italian Fried Chicken

Community Favorites

These are the dishes our Regulars won't stop raving about!

CHICKEN MARSALA

Chicken breast smothered in a creamy marsala wine sauce topped with mushrooms, served on a bed of rice and mixed vegetables | 28

TORTELLINI BOLOGNESE

Tri colored cheese stuffed tortellini sit below our slow simmered beef & pork bolognese tossed in a cream sauce and asparagus | 27

JENNI'S PENNE *gf*

Our version of baked ziti but with penne pasta! Broccoli, mushrooms and your choice of chicken or Italian sausage are enclosed in a layer of baked and melted mozzarella in a tomato cream sauce | 28

HOMEMADE BEEF LASAGNA

Lasagna sheets layered with fresh ground beef, Italian herbs, ricotta & homemade marinara topped with melted mozzarella cheese | 25

ITALIAN FRIED CHICKEN

AKA Chicken Parm – Large chicken breast tossed with seasoned panko breadcrumbs, deep fried and smothered in marinara, served with a side of pasta also in marinara | 28

VOODOO PENNE *gf*

Penne pasta tossed with blackened sliced chicken, red onion, bell peppers, tomatoes in a garlic cream sauce – top choice for spicy! | 23
Substitute Sautéed Shrimp +3

BLACKENED SALMON *gf*

We'll top it with lemon butter and serve it with basmati rice and mixed, sautéed vegetables | 33



Blackened Salmon

5063 E ELLIOT RD., PHOENIX, AZ 85044 • 480-893-3331 • WWW.CAFFEBOA.COM

Hosting a Special Event? We have the space and the experience to make your event the talk of the town!
Open for lunch Monday – Friday starting at 11am, the same time as Happy Hour!

GLUTEN FREE *gf* | GRATUITY OF 20% ON PARTIES OF 6 OR MORE