

Café Troia

Summer Restaurant Week Lunch \$15.17

ANTIPASTO: Please select one of the following:

Zuppa: Cold Gazpacho or Hot soup of the day

House Salad ~ Mixed greens with carrots, red onion, almond slivers, raisins and apple slices dressed with a raspberry vinaigrette.

ENTRÉE: Please select one of the following:

Summer Squash Au Gratin ~ A casserole of thinly sliced zucchini, tomatoes, leeks and swiss cheese.

Chicken Arosto ~ Chicken roasted with olive oil, rosemary, kosher salt & pepper.

Seafood Linguine alla Capri ~ Mussels, calamari and clams cooked with olive oil, herbs & cherry tomatoes. Served over pasta.

Blackened Salmon ~ served over a mixed green salad dressed with a lemon vinaigrette.

FINALE: Please select one of the following:

Mini Cannolo

Sorbet

Summer Restaurant Week Dinner \$35.17

ANTIPASTO: Please select one of the following

Zuppa ~ Gazpacho

~ Hot Soup of the day

Beet Salad ~ Red beets, goat cheese and apple slices dressed with a beet vinaigrette

Isle of Capri Salad ~ Mozzarella pearls, diced local tomatoes, fresh basil and EVOO

ENTRÉE: Please select one of the following:

Linguine con Gamberi al Limone ~ Pasta with shrimp sautéed with lemon zest capers, basil and white wine.

Seafood Ravioli ~ House made seafood filled ravioli in a roasted garlic & yellow bell pepper coulis.

Vegetable Au Gratin ~ Butternut squash, Savoy cabbage, almonds, roasted garlic and herbs baked with a Fontina sauce.

Pollo con Funghi e Limone ~ Natural boneless chicken thighs pan seared with mushrooms and roasted lemons topped with a parsley sauce.

Branzino Arosto all'Apulia ~ Sea Bass roasted Apulian style with cherry tomatoes, garlic, scallion herbs, black olives, Pecorino Romano & white wine.

FINALE: Please select one of the following:

Dark Chocolate Cake ~ topped with a dollop of freshly whipped cream.

Sorbetto ~ Light and refreshing. Inquire as to today's flavors,

Buon Appetito!

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