

Café CaNole

BAKERY • RESTAURANT

1 Champion Rd.
New Hartford, NY 13413
315-733-6592

Lunch Menu

Salads

(w/marinated chicken add 3.)

Roasted Beet Salad 9.

w/toasted walnuts, virgin oil, balsamic vinaigrette & Gorgonzola

Beefsteak Tomato Salad 8.

w/soft mozzarella & basil oil

Classic Caesar Salad 7.

w/crispy parmesan croutons

Boston "butter lettuce" Salad 9.

w/tomatoes, kalamata olives, shaved red onion & pan fried goat cheese

Soup

Creamy Shrimp Bisque

w/ brandy, tomato, & parmesan croutons

4. cup 7. bowl

Gourmet Pizza

Mediterranean Pizza 9.

w/caramelized onions, kalamata olives, goat cheese & mozzarella

Margherita Pizza 8.

w/ plum tomato sauce, basil pesto, & mozzarella cheese

Bianco Pizza 9.

w/basil pesto, mozzarella, parmesan & ricotta cheeses w/marinated spinach

Pasta

Pasta Fagioli 9.

w/cavatelli pasta, great northern beans, diced tomato, & fresh basil

"Pillow" Gnocchi pasta 9.

w/basil pesto, soft mozzarella, & roasted red peppers

Wild Mushroom Ravioli 10.

w/a truffle gorgonzola crema, sautéed mushrooms, & wilted spinach

Risotto

Confit Tomato Risotto 12.

w/basil, broccoli rabe, & shrimp

Sandwiches

(All served on house made Ciabotta bread & w/our signature Parmesan fries)

Marinated Chicken Breast 8.

w/Boston lettuce, sun dried tomatoes

Sliced Rib eye Steak 11.

w/ caramelized onions, white mushrooms, & soft mozzarella

Oven Roasted Turkey 8.

w/ sliced tomato, smoked bacon, mixed greens, and provolone

An 20% service charge will be added to parties of 8 or more. Please Notify your server of special dietary needs. There is a \$2 per check fee for separate checks.

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Dinner Menu

'a la carte

Roasted Beet Salad 9.

w/ toasted walnuts, virgin oil, balsamic vinaigrette & gorgonzola cheese

Stewed Moules Frites 11.

w/ PEI mussels, smoked bacon, Chardonnay & crispy house cut fries

Creamy Shrimp Bisque 7.

w/ brandy, tomato concasse & butter croutons

Classic Caesar Salad 7.

w/ crispy seasonal croutons

Crispy Fried Calamari 10.

w/ a horseradish tomato cocktail sauce

Confit Tomato Risotto 14.

w/ lemon, basil, broccoli rabe, & shrimp

"Big Eye" 12.

Sushi quality Tuna tartar served on a bilini cake w/ a lemon vinaigrette,
mesclun greens, served w/ a seafood salad

Risotto Fritters 8.

w/ prosciutto & mozzarella served w/ tomato sauce

Beefsteak Tomato Salad 9.

w/soft mozzarella, basil oil

Boston "butter lettuce" Salad 9.

w/ tomatoes, kalamata olives, shaved red onion, & pan fried goat cheese

Sliced prosciutto, assorted cheeses, & olives 12.

Entrees

Cacciucco 26.

(Tuscan Seafood Stew)

w/ mussels, shrimp, clams, calamari
and a seafood infused broth over cappellini pasta

"Pillow" Gnocchi Pasta 13.

w/ tomato sauce & torn basil

Steak Frites 23.

w/ Hanger Steak, house cut fries & maitre'd butter

Wild Mushroom Ravioli 19.

w/ a truffle gorgonzola crema, sautéed mushroom, & wilted spinach

Ricotta Cavatelli Pasta 14.

Tossed w/ sausage, English peas, & vine ripe tomatoes

Chicken Saltimbocca 17.

Tender cutlets w/ prosciutto, mozzarella, & tomato sauce served w/ truffle potato

Fennel Crusted Tuna 23.

(Cooked to medium rare)

w/ saffron risotto with shrimp & mixed seasonal vegetable

Tender Steak Tips 19.

w/ peppers & mushrooms served over creamy risotto

Pan Seared Pork Chop "Pizzaioli" 21.

w/ peppers, tomato, mushrooms, & truffle potato

Sides

Pommes Frites 6. Mixed greens with shallot vinaigrette 5.

Truffled whipped potatoes 5. Sautéed mixed vegetables 7.

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Traditional Rum Cake

Vanilla sponge with vanilla & chocolate custard, a light hint of rum, choice of peaches or strawberries and finished with fresh Italian butter cream frosting & toasted nuts

Vanilla Sponge

Filled with vanilla custard, light hint of rum, choice of peaches or strawberries with a whipped cream frosting

Cannoli Cake (Choc. Or Van.)

Vanilla or chocolate cake filled with sweetened ricotta, choice of peaches or strawberries finished with fresh whipped cream frosting

Chocolate Chambord

A true Cafe CaNole specialty.. .when chocolate & raspberry come together to create what we call the perfect match.. .a rich chocolate cake with a "Chambord Raspberry" filling and frosting

Chocolate Godiva

A signature Cafe CaNole dessert...a chocolate cake with a light Godiva cream filling & frosting...a chocolate lover's dream

Apple Tortes and Fruit Tortes available in 8" or 10" sizes.

Cheese Cakes available in 6", 8" or 10" sizes.

Full size pastries also available

Zuppe Inglese

Italian sponge flavored with rum and raspberry, with a vanilla and chocolate custard filling, with peaches & strawberries topped with a fresh whipped cream frosting.. .a true Italian specialty!!!

Tiramisu

A delicate sponge cake with an espresso coffee flavoring, a light marscapone filling, dusted with cocoa and trimmed with crushed biscotti

Apple Torte

Apples & cinnamon with a light vanilla custard in a pasta frolla crust and apricot glaze

Fruit Torte

Vanilla sponge, a light hint of rum & vanilla custard filling covered w/seasonal fruit in an apricot glaze

Cheese Cake

New York style cheesecake with a Cafe CaNole special crust

Cafe CaNole cakes come in assorted sizes:

6" Cake serves 6-8 people

8" Cake serves 10-12 people

10" Cake serves 16-20 people

12" Cake serves 25-30 people

14" Cake serves 45-50 people

16" Cake serves 60-65 people