



At CaféMia we are dedicated to the simple truth of Italian cuisine. Be it a panini, a great cup of espresso or any of our many flavors of gourmet gelato, we want each customer's experience to be a remarkable one. Welcome!

## GELATO

CaféMia's gourmet gelato is handcrafted fresh daily using nothing but the finest natural ingredients. Gelato, sometimes referred to as "Italian ice cream" is actually quite different from American ice cream. Gelato is a combination of whole milk, sugar and natural flavoring — or fresh fruit and sugar in the sorbetti— and is less firmly frozen, softer, and more intensely flavored than ice cream. CaféMia's gelato is made fresh daily in micro batches and doesn't contain as much air as ice cream, therefore it has a denser texture. Our flavors vary seasonally, so be sure to check back often.

## COFFEE

CaféMia uses imported fine Italian coffee sourced from Northeastern Italy. Rich, dark-roasted espresso, cappuccino, caffè latte and a full range of flavorful drip coffees are offered.

## BREAKFAST PANINI

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| FLORENCE | Frittata with spinach, mozzarella, peppers, onions and Italian seasonings. Topped with Swiss cheese.                            |
| MILAN    | Frittata with Italian sausage, shredded potato, mozzarella, peppers, onions and Italian seasonings. Topped with cheddar cheese. |
| VERONA   | Frittata with prosciutto, mushrooms, Parmesan cheese, peppers, onions, and Italian seasonings. Topped with provolone cheese.    |

## LUNCH PANINI

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| TOSCANO   | Oven roasted turkey, roasted red peppers, provolone cheese, sun dried tomato tapenade.              |
| PAESANO   | Lean roast beef, marinated peppers and onions, roma tomatoes, Swiss cheese, extra virgin olive oil. |
| ITALIANO  | Parma prosciutto, roma tomatoes, provolone cheese, marinated pepperoncini, extra virgin olive oil.  |
| SICILIANO | Tender grilled chicken, roma tomatoes, provolone cheese, basil pesto spread.                        |
| CAPRESE   | Fresh mozzarella cheese, roma tomatoes, fresh basil, extra virgin olive oil.                        |
| FORMAGGIO | Provolone cheese, cheddar cheese, Swiss cheese.                                                     |
| NUTELLA   | Italian hazelnut spread with skim milk & cocoa.                                                     |

## SALADS

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| GIARDINO          | Fresh spring lettuce blend, shredded carrots, cucumbers, roma tomatoes, red onions and kalamata olives.                           |
| GORGONZOLA & PEAR | Fresh spring lettuce blend, crumbled Gorgonzola cheese, d'Anjou pear, shredded carrots, glazed pecans.                            |
| HARVEST CHICKEN   | Fresh romaine lettuce, shredded carrots, tomatoes, diced cucumber, feta cheese, glazed pecans with an a berry French vinaigrette. |
| CAESAR            | Romaine lettuce, Asiago Caesar dressing, Parmesan cheese and croutons. <i>Optional:</i> add tender grilled chicken.               |

## SOUPS

CaféMia's soups are made using only the finest ingredients. Ask about our daily offerings.