

# Caro Amico

"Caro Amico," the translation means: "Dear, Precious or Treasured Friend." This cozy, casual cafe has been a warm and welcoming meeting place for generations. We hope you find hospitality here tonight, pleasant food and drink, perhaps even some refuge from the busy world. Of course we hope to see you again!!

## Antipasti

Toasted Garlic Bread . . . . .	4.50	Bruschetta Pomodoro . . . . .	6.50
		Classic Italian style Toasted Bread Topped with	
		a Mix of Fresh Tomato, Onion, Garlic and Fresh Basil.	
Pane Con Formaggio . . . . .	5.00	Salsicci . . . . .	6.00
Basket of Toasted Garlic Bread Topped with		Italian Sausage baked in marinara sauce,	
Mozzarella Cheese and Fresh Basil.		topped with mozzarella cheese	
With side of marinara dipping sauce. . . . .	6.00	Caprese Salad . . . . .	11.50
Tiger Prawn Appetizer . . . . .	10.00	Fresh Mozzarella, Roma Tomatoes, Fresh Basil,	
Prawns served with a white wine, lemon and butter sauce.		Drizzled with Olive Oil & Balsamic Vinegar.	
Antipasto . . . . .	10.00		
Platter of assorted deli Meats, Cheeses, and			
Marinated Italian Vegetables.			

## Zuppa e Insalata

Soup of the Day		Caesar Salad	
Cup. . . . .	4.50	Full Caesar . . . . .	9.50
Bowl . . . . .	6.50	Half Caesar . . . . .	7.50
House Insalata Mista . . . . .	7.50	Add Chicken . . . . .	3.00
		Add Prawns. . . . .	3.00
Italian-Greek Salad. . . . .	11.00	Chopped Salad . . . . .	11.50
Mixed Greens, Kalamata Olives, Roasted Red Peppers,		A Medley of Chopped Greens, Salami, Black Olives,	
Feta Cheese Tossed with Hot Penne Pasta.		Red Onions and Provolone Cheese.	

## Traditional Entrées

### Pasta di Casa . . . "a Bowl of Soul"

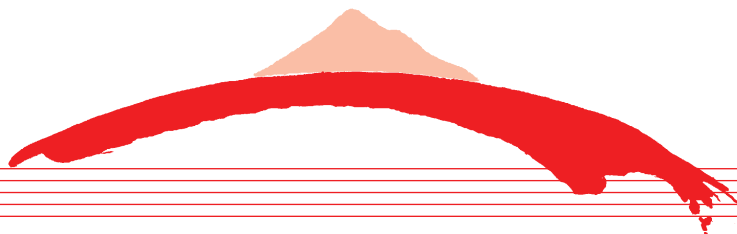
10.00 . . .

Choose from: Spaghetti, Fettuccine, Angel Hair, Penne Pasta, with your choice of Marinara, Meat Sauce, Roasted Red Pepper or Pesto Sauce.

Add Chicken, Meat Balls, Sausage \$3

Add Prawns \$3

Fettucini Alfredo . . . . .	12.50	Cannelloni . . . . .	13.00
Fettucini Pasta in a creamy Alfredo sauce		Pasta stuffed with ground meats and herbs. Baked	
		in an individual casserole, covered with meat sauce,	
		topped with mozzarella	
Cheese Ravioli . . . . .	12.75	Manicotti . . . . .	13.00
Cheese Ravioli in a marinara sauce		Pasta stuffed with cheese and herbs. Baked in an	
		individual casserole, covered with meat sauce,	
		topped with mozzarella	
Traditional Lasagna . . . . .	14.00	Cann-Man Combo. . . . .	13.00
Layered pasta with cheeses and meat sauce		A combination of the above two items. Served	
		with a meat sauce, topped with mozzarella cheese.	
Angel Hair alla Pesto and Sausage. . . . .	14.00		
Delicate Angel Hair pasta in a creamy pesto			
sauce, tossed with ground Italian sausage.			



# Caro Amico Thin Crust Pizza

We are well known for our hand rolled Thin Crust Pizza. Our pizzas come in three sizes, are oval in shape, and cut into squares. Please allow 25 minutes.

## Create-A-Pizza

Have it YOUR WAY - Create your own Combo or select from Old Favorites below

Neapolitan Style - Tomato Sauce Base

Milano Style - Olive Oil and Sweet Basil Base

Northwest Style - Creamy Roasted Red Pepper Sauce

	MINI	REGULAR	LARGE
CHEESE SOLO	10.75	13.00	14.50
Add - per ingredient			
MEATS/DAIRY/VEGGIES & SPECIALTIES	1.00	1.50	2.00

**Meat-Dairy:**  
 American Bacon  
 Canadian Bacon  
 Herbed Chicken  
 Cheddar Cheese  
 Extra Cheese  
 Feta Cheese  
 Ground Beef  
 Pepperoni  
 Salami  
 Italian Sausage

**Specialty Items:**  
 Artichoke Hearts  
 Anchovies  
 Bleu Cheese Crumbles  
 Roasted Garlic  
 Sun-Dried Tomatoes  
 Toasted Walnuts  
 Prosciutto

**Veggies:**  
 Basil  
 Black Olive  
 Broccoli  
 Capers  
 Green Pepper  
 Fresh Tomato  
 Fresh Spinach  
 Minced Garlic  
 Mushrooms  
 Onions  
 Pepperoncini  
 Pineapple

## Favorite House Combinations

**PSU Viking**  
 Neapolitan Style  
 Pepperoni, Italian Sausage,  
 Canadian Bacon, Roasted  
 Garlic, Onion, Roasted Red  
 Pepper, Fresh shredded  
 Parmesan.

Mini	Reg	Large
16.75	22.50	25.50

**Margharita**  
 Milano Style  
 Fresh Mozzarella  
 Fresh Cooked Tomatoes,  
 Sprinkled with Fresh Basil

Mini	Reg	Large
15.25	19.50	23.00

**KB's Macho Munch**  
 Neapolitan Style Italian  
 Sausage, Salami, Pepperoni,  
 Fresh Mushrooms

Mini	Reg	Large
15.00	19.00	23.00

**Butch's Bar-B-Q**  
 Bar-B-Q Sauce Base,  
 Cheddar Cheese,  
 Herbed Chicken, Bacon,  
 Green Peppers, Jalapeños

Mini	Reg	Large
15.50	20.00	23.00

**Baker's Special Combo**  
 Neapolitan Style  
 Bacon, Pepperoni, Green  
 Pepper, Fresh Tomato

Mini	Reg	Large
15.25	19.50	23.00

**Dragon Tattoo**  
 Milano Style  
 Herbed Chicken, Fresh  
 Spinach, Black Olives, Feta  
 Cheese, Toasted Walnuts,  
 Cooked Tomatoes

Mini	Reg	Large
17.25	21.00	25.25

**Stevie's Wonder**  
 Milano Style  
 Pepperoni, Garlic,  
 Pepperoncini

Mini	Reg	Large
14.25	18.00	21.00

**Old Favorite**  
 Neapolitan Style  
 Beef, Bacon, Mushrooms,  
 Olives, Onions

Mini	Reg	Large
16.25	21.00	25.00

**Veggie-Matic**  
 Neapolitan Style  
 Mushrooms, Black  
 Olives, Green  
 Pepper, Red Onion,  
 Fresh Tomatoes

Mini	Reg	Large
15.50	20.50	23.50

**CALZONES**  
 \$13.50  
 CARO AMICO Calzone: Sausage, Olives, Mushrooms & Onions  
 CANZANO Calzone: Chicken, Bacon, Green Pepper, Pepperoncini

Parties of 6 or more, ONE check please. A 18% gratuity will be added.

**Ciao! and Grazie!**  
 Tiffany Riddle - Kitchen Manager  
 Ben Determan - Bar Manager  
 Butch Ogilvy - General Manager

— *Chef's Daily Specials* —

Ravioli Special  
17.50

Your Server will be happy to inform you about tonight's offering

— *ENTRÉES* —

*(Add a cup of soup or a small dinner salad  
to your entree for an additional \$3)*

<b>Steak Marsala</b>	22.50
Pan-seared flat iron steak topped with sautéed mushrooms, sun-dried tomatoes and garlic in a Marsala sauce. Served with penne pasta and marinara sauce.	
<b>Pan Seared Scallops</b>	22.00
Sea scallops seared in olive oil, sautéed with white pepper, garlic and dill weed. Deglazed with lemon juice & white wine. Served on a bed of linguine Alfredo.	
<b>Baked Ravioli with Prawns &amp; Sausage</b>	21.50
Tiger prawns sautéed with sliced Italian link sausage, mushrooms and red and yellow peppers. Tossed in a Marinara sauce with Asiago ravioli, topped with freshly grated Parmesan cheese.	
<b>Chicken Picatta</b>	20.00
Tender breast of chicken sautéed with shallots and capers in a lemon-white wine-butter sauce. Served with fresh seasonal veggies and a side of fettuccine Alfredo.	
<b>Scampi Fettuccine</b>	21.00
Prawns sautéed in white wine, garlic, shallots and grape tomatoes. Served with Fettuccine tossed in Parmesan butter sauce, topped with basil.	
<b>Chicken Parmigiana</b>	20.00
Breaded breast of chicken baked with Marinara sauce and Parmesan cheese, served with seasonal veggies and penne.	
<b>Spaghetti Carbonara</b>	17.00
Classic Roman dish with diced pancetta, egg, Parmesean cheese and black pepper, tossed with spaghetti.	
<b>Pasta Putanesca</b>	14.00
Classic Neapolatin dish of spaghetti, anchovies, capers, Kalamata olives and crushed red pepper flakes in marinara sauce	
<b>Penne Alla Vodka</b>	14.00
Penne pasta with a traditional vodka, marinara and cream sauce	

