



CAFÉ CATULA
RESTAURANT & ART GALLERY

LUNCH MENU SPECIALS

Other offers, coupons or discounts do not apply

3 Course Meal \$15.95

Plus Sales Tax & Gratuity

First Course

SOUP OF THE DAY

HOUSE SALAD

Baby mixed greens, tomatoes, shaved carrots, in our house vinaigrette

Second Course

LINGUINI PUTTANESCA

With anchovies, fresh tomatoes, black olives, onions and capers

PENNE BOLOGNESE

With ground meat and marinara sauce

SPAGHETTI ALLA NOAH

With chicken and Argentinian sausage in marinara sauce

RAVIOLI DI SPINACI E RICOTTA

Filled with ricotta and spinach in Vodka pink sauce

RAVIOLI DI RABO ENCENDIDO

Filled with rabo encendido in a marsala sauce

RAVIOLI DI MIAMI

Filled with pork and sweet plantains topped with black bean puree sauce

CANNELONI DI POLLO or CARNE

Filled with chicken or ground beef in pink sauce

LASAGNA DI CARNE

Ground beef, mozzarella and parmesan cheese in pink sauce

BREAST OF CHICKEN PAILLARD

Grilled chicken sautéed with mushrooms, scallions and sun-dried tomatoes in balsamic vinaigrette

BREAST OF CHICKEN PICCATA

Chicken breast sautéed with capers in white wine lemon sauce

Third Course

CREPE

With Nutella or dulce de leche with vanilla bean ice cream

Other desserts available for an additional \$3.95. Ask your server
(Coconut Flan, Tres Leche, Crème Brulee and Sweet Pear)

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER.
*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS