

Café Tiramisu

6196-120 Falls of Neuse Road Raleigh, NC 919.981.0305



Antipasti

Ravioli	9
Grilled vegetable ravioli topped with evo o gorgonzola, portobellos, walnuts and shaved parmesan	
Beef Carpaccio	10
Thin slices of raw beef topped with shaved parmesan, evo o, capers, cracked pepper	
Shrimp Dip	9
Mix of savory cheeses and shrimp served with toasted pita bread	
Stuffed Clams	8
Clams stuffed with spinach, pancetta and seasoned bread crumbs	
Mussels	11
Sautéed in a white wine garlic cream sauce	
Zuppa del Giorno	cup 4 / bowl 5

Fritti

Veal Chips	10
Thin slices of breaded veal medallions	
The Stacker	9
Breaded and fried eggplant stacked with fresh mozzarella and tomato topped with basil oil	
Fried Calamari	8
Served with a light tomato sauce and pesto mayo	
Mozzarella in Carrozza	7
Cheese soufflé served over mixed greens with pickled vegetables	
Shrimp	9
Lightly battered shrimp served with tomato basil chutney and garlic mayo	

Insalata

Insalata Di Zucca	9
Mixed greens with sundried cranberries and pumpkin seeds in a pumpkin vinaigrette topped with warm walnut encrusted goat cheese	
Insalata Di Pera	9
Mixed greens with walnuts, sun-dried cherries, sliced pears and gorgonzola tossed in a roasted garlic raspberry vinaigrette	
Insalata Di Casa	6
Mixed greens with fresh tomato, carrots, mushrooms and feta served with choice of dressing	
Caesar Salad	7
Romaine lettuce tossed with caesar dressing and fresh baked garlic herb croutons	
Autunno Salad	9
Mixed greens with walnuts, sun-dried tomatoes, portobellos, romas, artichokes and feta tossed in a balsamic vinaigrette	
Caprese	9
Fresh mozzarella and vine ripened tomatoes topped with basil	

Pasta

Rigatoni Served in bolognese sauce	15
Gnocchi Italian potato dumplings with braised veal, carrots and tomatoes in a veal reduction sauce	17
Ravioli Con Gamberi Sautéed shrimp in a light cream sauce topped with fried pancetta, green onions, fresh tomatoes and parmesan over spinach ricotta ravioli	17
Lasagna Homemade	12
Linguine Sautéed shrimp and scallops, artichokes, sun-dried tomatoes, spinach and portobellos in a light red sauce	17
Penne Carbonara Sautéed chicken in a cream sauce made from bacon, egg, and onions topped with parmesan cheese	14
Penne Ofo Sautéed shrimp and italian sausage in a zesty tomato cream sauce	16
Paul's Meatballs Paul's secret meatball recipe over linguine	13

Entrees

Osso Buco Braised veal shank	24
Italian Prosciutto Chicken Grilled chicken finished in a prosciutto cream sauce served over a polenta cake with fresh green beans	16
Saltimbocca Sautéed veal or chicken in a light lemon butter sauce topped with prosciutto and provolone	17 / 15
Italian Style NY Strip 12 oz. Black Angus steak finished with italian herb butter served with potatoes and mixed vegetables	22
Marsala Veal or chicken sautéed with mushrooms in a marsala wine sauce	16 / 14
Pollo Ripieno Chicken stuffed with prosciutto, pepperoncinis and mozzarella in a tomato cream sauce	17
Limone Veal or chicken sautéed in a lemon butter sauce	16 / 14
Pollo Alla Paolo Chicken breast layered with broccoli, prosciutto and provolone in a light lemon cream sauce	16
Parmigiana Veal or chicken	15 / 13
Eggplant Parmigiana Served with linguine	12
Pork Loin Chop Stuffed with prosciutto, provolone, mozzarella and fontina; lightly breaded and pan-fried	18
The Royal's Chicken Sautéed chicken in a tomato cream sauce topped with shrimp and mozzarella	17
Beef Loin Marinated in garlic and served with potatoes, mixed vegetables and a light horseradish sauce	18
Wild Mushroom Chicken Sautéed chicken in a wild mushroom and rosemary cream sauce served over wild mushroom fettucine	16

Sides

Meatballs (2)	6
Mixed Vegetables	4
Asparagus	4
Sautéed Spinach	4
Cream Spinach	4
Paul's Potatoes	4
Twice Cooked Pasta	4
Fried Eggplant (2 slices)	4

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