



A Little Bit of Our Story

Un Caffè' Italian Bistro is a locally owned and operated family business that opened in South Reno in May 2012. The restaurant was modeled after the wonderful espresso bars and trattorias of Italy. The goal was to create a unique destination restaurant that offered authentic Italian dishes in a distinctive setting. Most of our delicious pastries and desserts are made in house, as are our signature pasta dishes. The dough for our authentic Neapolitan-style pizza is also made in house, and we use the freshest local ingredients whenever possible. All of our house-made signature dishes are limited production items. We also proudly serve Filicori Zecchini Certified Italian Espresso & Coffee; a coffee so delicious we believe it is the finest served in Reno.

Welcome to Un Caffè' Italian Bistro where you will experience the taste and ambience of Italy!

BENVENUTO E' BUON APPETITO!

APPETIZERS

Soup of the Day

Ask your server for today's choice

Bruschetta

Toasted bread served with cannellini bean spread and capers

Fried Artichoke Hearts

Served w/ Pesto Ranch Dressing

Grilled Portabella ^{GF}

Topped with mozzarella and house-made marinara and served on a bed of greens

Rice paper-wrapped prawns ^{GF}

Crispy fried and served with sweet chili sauce

Arancini Balls

Risotto rice balls filled with smoked mozzarella with spicy marinara

Creamy Polenta ^{GF} Add Mushrooms or Sausage

Served with house-made marinara

Fried Calamari

Served with pesto aioli and spicy marinara

SALADS

All salads when served without croutons are gluten free.

Classic Caesar Add Shrimp or Chicken

Beet Salad, roasted beets with gorgonzola emulsion, topped with mixed greens

Insalata Caprese, fresh mozzarella, tomatoes, basil, balsamic vinaigrette

Chopped Salad, mixed greens served with fresh vegetables and balsamic vinaigrette, topped with gorgonzola cheese

Italian Cobb, romaine lettuce, pancetta, gorgonzola, with basil ranch dressing

NEAPOLITAN-STYLE PIZZA

Gluten-free options are also available at an additional charge of three dollars.

Classic Margherita

Tomato sauce, fresh mozzarella & basil

Three Cheese

Tomato sauce, mozzarella, provolone & parmesan

Pear & Gorgonzola

White sauce, sliced pear, gorgonzola cheese & arugula

Pizza al Prosciutto

Tomato sauce, mozzarella & thinly sliced Italian Ham

Portabella Mushroom

Tomato sauce, mozzarella, baby bellas & parmesan

Extras: Add one dollar for pepperoni, ground beef, sausage, peppers, onions, olives, mushrooms or pancetta. If you would like to top your pizza with an egg, add two dollars.

GF – These are gluten-free items.

An 18% gratuity will be added to parties of six or more. We cannot provide separate checks for parties of six or more. Please advise our service team if you have any food allergies, such as nuts, wheat, or dairy, because several of our dishes contain these food ingredients.

Split plate charge is \$4. Please no substitutions.

Corkage is \$15 per bottle. On Tuesday and Thursday, we do not charge corkage on your first bottle of wine.

Portions for children are also available.

Executive Chef – Cheri' Rhodes
9333 Double R Boulevard
Tel: 853-7801
www.uncaffaitalianbistro.com



PASTAS

Gluten-free options are also available upon request at an additional charge of three dollars. Please allow an additional 15 minutes for gluten-free options. Some of our pastas are hand-rolled and cut in house; these are limited-production items and often sell out during dinner service.

Pappardelle Bolognese

Hand-rolled and hand-cut broad flat pasta noodles served with a three-meat sauce

Fettuccine Alfredo

Flat pasta noodles tossed in a creamy béchamel sauce Add Shrimp or Chicken

Spaghetti Marinara

Add Meatballs

Linguine Puttanesca

Spicy tomato sauce w/ capers, olives & anchovies

Linguine with Clams

Served in a white wine sauce

Classic Bucatini Carbonara

A cream sauce tossed w/ fresh cracked pepper, pancetta & parmesan cheese and finished w/ an egg yolk. Try the meatless option w/ diced portabella mushrooms

HOUSE SPECIALTIES

Housemade Lasagna

Hand-rolled pasta, layered w/ three cheeses and a rich three-meat Bolognese sauce

Risotto of the Day^{GF}

Creamy Arborio rice w/ white wine reduction & fresh shaved Parmigiano-Reggiano cheese

Housemade Shrimp Scampi Ravioli

Tender shrimp-filled pasta, sautéed w/ garlic, prawns & fresh basil

Garganelli alla Vodka

Small tubular pasta served with a pink marinara sauce Add Shrimp, Chicken, or Sausage

Pesto Wild Alaskan Salmon^{GF}

Wild caught Alaskan salmon served over creamy polenta & seasonal vegetables

Gnocchi alla Pesto

Potato and wheat pasta served with Pesto alla Genovese sauce

WINE PAIRINGS

The wines on our Wine List are primarily small vineyard productions, including several superior Italian red wines. We have become known for these Italian wines including the eight Ripassos we feature on our Wine List, with one by the glass. Chef Cheri' Rhodes, Un Caffè's Executive Chef, recommends pairing our pasta and house specialties with either a Primitivo or any of our Ripassos: Secoli, Giuseppe Lonardi, Santi Solane, Tommasi, Tenuta Sant'Antonio, Masi Camofiorin, Bertani, or Zenato.

We also offer Amarone della Valpolicella and Barolo which are two of the finest wines produced by Italy. These wines are more robust and pair superbly well with our heavier dishes.

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