

# Caffe Di Mauro

1464 Washington Ave Abd 15th 33139-4112 · +13056735774 · Updated: Jan 14, 2026

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## APPETIZERS 11

### Fried Calamari & Shrimps

**\$20.00**

Crispy Calamari, Zucchini, Shrimp, Artichokes with spicy Marinara Sauce

### Oysters

BLUE POINT: ½ dozen 24 | 1 dozen 45 PINK MOON: ½ dozen 24 | 1 dozen 45 KUMAMOTO: ½ dozen 30 | 1 dozen 56  
(from 5pm to 11pm Monday to Saturday)

#### AVAILABLE OPTIONS

Blue Point ½ dozen: \$24.00

Blue Point 1 dozen: \$45.00

Pink Moon ½ dozen: \$24.00

Pink Moon 1 dozen: \$45.00

Kumamoto ½ dozen:

\$30.00

Kumamoto 1 dozen:

\$56.00

### Sautéed Mussels Venezia Style

**\$21.00**

Sautéed Mussels in White Wine and Marinara Sauce

### Shrimp Fra Diavola

**\$20.00**

Sautéed Shrimps in White Wine and spicy Marinara Sauce

### Roasted Octopus Appraiser

**\$28.00**

Served with fried Artichoke, Capers and Green Sauce

### Raw Salmon Tartare

**\$23.00**

Fresh Salmon, Avocado, Scallions, Capers, Kalamata Olives

### La Bruschetta

**\$16.00**

Toasted House Bread, topped with Marinated Cherry Tomatoes, Pecorino and Arugula

### Truffle Bruschetta

**\$20.00**

Toasted House Bread, topped with Black Truffle Pâté and Burrata Cheese

### Raw Beef Carpaccio

**\$16.00**

Raw Beef Tenderloin, Arugula, shaved Parmigiano, Capers and Lemon Dressing

### La Salumeria with Focaccia

**\$26.00**

Chef's daily selection of imported Charcuterie and Cheese EXTRA: Burrata Cheese 9

### Eggplant Parmigiana

**\$20.00**

Fried Eggplant, San Marzano Sauce, Mozzarella, Parmigiano and fresh Basil

## SALADS 3

**Spinach Salad** **\$23.00**

Baby Spinach, Portobello Mushrooms, Goat Cheese, Walnuts, Caramelized Onions with House Vinaigrette

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**Mauro's** **\$23.00**

Mango & Strawberry Salad Mango, Arugula, Avocado, Strawberry, Pine Nuts, Pecorino and Honey Lemon Dressing

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**Caprese with Burrata Cheese** **\$18.00**

Burrata Cheese, roasted Cherry Tomatoes, Basil, Extra Virgin Olive Oil, Oregano and Balsamic Reduction EXTRA: Prosciutto di Parma or Speck 10

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**PASTAS** 18

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**House Spaghetti with Maine Lobster** **\$95.00**

One half Maine Lobster, roasted Cherry Tomatoes, White Wine, Garlic, Extra Virgin Olive Oil and Italian Parsley

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**"Frutti Di Mare" Seafood Paccheri** **\$36.00**

(Large Rigatoni) Clams, Mussels, Calamari and Shrimps sautéed in light Marinara Sauce

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**Linguini with Caviar & Lemon**

**AVAILABLE OPTIONS**

1 oz Sturgeon Pacific 68 1 oz Original Siberian 86 1 oz Original Hacbelbach 95

1 oz Sturgeon Pacific: \$68.00

1 oz Original Siberian: \$86.00

1 oz Original Hacbelbach:  
\$95.00

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**Octopus Puttanesca over Black Ink Linguini** **\$34.00**

Octopus sautéed with Red Onion, Capers and Black Olives in light Marinara Sauce

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**Linguini Clams** **\$29.00**

Fresh shucked Clams, fresh Tomatoes, Garlic, White Wine, Olive Oil and Parsley EXTRA: Bottarga 9

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**House Spaghetti Shrimps & Clams** **\$32.00**

Pesto of Arugula, Walnuts, Shrimps and fresh Lemon juice

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**Bucatini Amatriciana with Pecorino Cheese** **\$30.00**

Classic Roman Pasta dish with Pancetta and San Marzano sauce

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**Bucatini Cacio e Pepe** **\$28.00**

Classic Roman Pasta dish with Pecorino and Black Pepper

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**Pappardelle Tuscan Ragù** **\$30.00**

Chopped Beef Tenderloin sautéed in White Wine, Veggies and Herb Sauce

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**House Spaghetti Meatballs** **\$28.00**

Nonna's recipe Meatballs with San Marzano Sauce and Cheese

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**Fettuccine Bolognese** **\$26.00**

A Classic Beef Ragù simmered for four hours

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**House Spaghetti Carbonara** **\$26.00**

Pancetta, Eggs, Black Pepper and Pecorino Cheese

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<b>Black Truffle Tagliolini</b>	<b>\$34.00</b>
Black Truffle and Porcini Mushrooms	
<b>Gnocchi 4 Cheese</b>	<b>\$28.00</b>
Potato Gnocchi in four Cheese Fondue	
<b>Ravioli Butter &amp; Sage</b>	<b>\$28.00</b>
Spinach and Ricotta Ravioli in Butter and Sage Sauce	
<b>Linguini Pesto &amp; Goat Cheese</b>	<b>\$26.00</b>
Homemade Basil Pesto made fresh to order with crumbled Goat Cheese	
<b>Meat Lasagna</b>	<b>\$28.00</b>
Homemade Beef Lasagna with Bolognese sauce & Besciamella	
<b>Fettuccine Alfredo or Penne Vodka</b>	<b>\$21.00</b>
Famous Italian/American pasta. Creamy White or Pink Sauce	

## MAIN COURSE <sup>8</sup>

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<b>Mediterranean Branzino</b>	<b>\$41.00</b>
Served with Roasted Potatoes and Arugula Salad	
<b>Roasted Atlantic Salmon</b>	<b>\$32.00</b>
Served with Roasted Potatoes and Arugula Salad	
<b>Roasted Octopus in Mauro's Seafood Sauce</b>	<b>\$34.00</b>
Served with Roasted Potatoes and Arugula Salad	
<b>Seafood Soup "Zuppadi Pesce"</b>	<b>\$34.00</b>
Clams, Mussels, Shrimps, Calamari, Salmon and Branzino simmered in a light Tomato and Fish Broth	
<b>Angus Beef Tenderloin with Porcini Mushrooms</b>	<b>\$42.00</b>
Served with roasted potatoes and arugula salad	
<b>Angus New York Beef Tagliata</b>	<b>\$38.00</b>
Roasted with Herbs served with Roasted Potatoes and Arugula Salad	
<b>Roasted Lamb Chops</b>	<b>\$44.00</b>
Served with Roasted Potatoes and house Capponata	
<b>Chicken Parmigiana or Milanese with Spaghetti in White or Red Sauce</b>	<b>\$34.00</b>
Fried Chicken finished in the oven with San Marzano Sauce, Mozzarella, Oregano and served with Spaghetti in Tomato or Creamy White Sauce (Milanese is breaded and fried)	

## PIZZA <sup>13</sup>

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<b>White Parma Ham Focaccia</b>	<b>\$26.00</b>
Prosciutto di Parma, Arugula, Fresh Mozzarella and Roasted Tomatoes	

## White Caviar and Salmon

White Caviar, Burrata and Gravlax Salmon Focaccia 1 oz Sturgeon Pacific 86 1 oz Original Siberian 96 1 oz Original Hacbelbach 135

### AVAILABLE OPTIONS

1 oz Sturgeon Pacific: \$86.00

1 oz Original Siberian: \$96.00

1 oz Original Hacbelbach:

\$135.00

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## B&B

White Pizza with Black Truffle, Burrata and Arugula

**\$30.00**

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## Tirolese

Porcini Mushrooms, French Brie Cheese and Speck

**\$26.00**

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## Ham & Mushroom

Tomatoes, Mozzarella, Basil, Ham and Mushrooms

**\$25.00**

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## Vegetarian

Roasted Peppers, Kalamata Olives, Artichoke, Basil, Red Onion, Arugula

**\$25.00**

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## Calzone

Pocket Pizza, stuffed with Ham, Mushrooms, Mozzarella and Oregano

**\$25.00**

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## Meat Lovers

Tomatoes, Mozzarella, Salami, Ham, Bacon and Pepperoni

**\$26.00**

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## Quattro Formaggi

White Pizza Four Cheese

**\$24.00**

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## Margherita

Tomatoes, Mozzarella, Basil

**\$16.00**

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## Pepperoni

Tomatoes, Mozzarella, Pepperoni

**\$20.00**

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## Nic & Nic

Tomatoes, Mozzarella, Pepperoni, French Fries

**\$24.00**

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## Spicy Diavola

Tomatoes, Mozzarella, Basil and spicy Salami Calabrese

**\$20.00**

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## RISOTTO <sup>3</sup>

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### Risotto Porcini Mushroom & Black Truffle

**\$36.00**

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### Risotto Seafood "Frutti Di Mare"

**\$38.00**

Risotto with mixed seafood

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### Risotto Lobster & Shrimps

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## SIDES <sup>6</sup>

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### Roasted Potatoes

**\$10.00**

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<b>House Capponata</b>	<b>\$12.00</b>
<b>Mixed Side Salad</b>	<b>\$8.00</b>
<b>Creamy Parmigiano Spinach</b>	<b>\$10.00</b>
<b>French Fries</b>	<b>\$8.00</b>
<b>Truffle French Fries</b>	<b>\$14.00</b>

## **SOFT DRINKS** 4

### **Bottled Water**

SAN PELLEGRINO: 1/2 liter 3.75 | 1 liter 7.50 ACQUA PANNA: 1/2 liter 3.75 | 1 liter 7.50

#### **AVAILABLE OPTIONS**

San Pellegrino 1/2 liter: \$3.75

San Pellegrino 1 liter: \$7.50

Acqua Panna 1/2 liter: \$3.75

Acqua Panna 1 liter: \$7.50

<b>Soft Drinks</b>	<b>\$3.50</b>
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<b>Lemonade</b>	<b>\$6.00</b>
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<b>Martinelli Apple Juice</b>	<b>\$4.00</b>
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## **PASTA** 5

<b>Fettuccine Bolognese or Fettuccine Alfredo</b>	<b>\$14.50</b>
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<b>Spaghetti Carbonara</b>	<b>\$16.00</b>
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<b>Homemade Spaghetti alla Chitarra</b>	<b>\$16.00</b>
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Marinara Sauce and Mozzarella

<b>Penne Vodka Sauce</b>	<b>\$16.00</b>
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<b>Gnocchi 4 Cheese</b>	<b>\$16.00</b>
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## **SALAD** 2

<b>Classic Caesar Salad</b>	<b>\$16.00</b>
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With Chicken

<b>Burrata Caprese Salad</b>	<b>\$17.00</b>
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With Parma Ham

## **ENTREE** 2

<b>Chicken Pallard</b>	<b>\$17.00</b>
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With mixed greens and roasted potatoes

<b>Roasted Atlantic Salmon</b>	<b>\$18.00</b>
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With mixed greens and roasted potatoes

## SANDWICH <sup>3</sup>

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<b>Parma Ham Sandwich</b>	<b>\$16.00</b>
<b>Chicken Milanese Sandwich</b>	<b>\$16.00</b>
<b>Vegetarian Sandwich</b>	<b>\$15.00</b>

## COCTAILS <sup>3</sup>

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<b>Classic Mojito</b>	<b>\$10.00</b>
<b>Classic Margarita</b>	<b>\$10.00</b>
<b>Aperol Spritz</b>	<b>\$10.00</b>