



Menu

At Babymoon Cafe we take great pride in upholding the tradition of Italian Cooking.

Come visit us, take a seat with a friend, and enjoy the Babymoon atmosphere. And if you can't stay, we offer our entire menu for take-out. Either way, you'll enjoy our authentic Italian cuisine!

www.BabymoonCafe.com
(919) 465 9006

Mon-Fri: 11am-10pm
Sat: 4pm-10pm

100 Jerusalem Drive, Ste 106
Morrisville, NC 27560

Appetizers

Eggplant Rollatini Stuffed with ricotta & prosciutto, \$7.95

Mussels Marinara Served hot, medium, or sweet \$8.95

Fresh Mozzarella & Tomato Homemade and drizzled with basil infused olive oil \$7.95

Spicy Grilled Shrimp Perfectly grilled and finished with cayenne pesto aioli \$9.99

Stuffed Mushrooms Portobello, Roma tomatoes, & pesto \$7.95

Baked Clams \$7.95

Sampler Platter Stuffed Mushrooms, eggplant rollatini, mussels marinara, & baked clams \$13.95

Fried Calamari Lightly dusted and served with fresh tomato sauce \$8.95

Babymoon Brushetta Grilled focaccia topped with fresh mozzarella, tomatoes, garlic, basil, & olive oil \$8.95

Grilled Seasonal Vegetables \$6.95

Italian Quesadilla Andouille sausage, grilled chicken, caramelized onions, roasted peppers, basil, & mozzarella *Garnished with Roma tomatoes* \$9.25

Beef Carpaccio Wafer thin choice filet mignon, topped with baby greens, shave parmesan, & cayenne pesto aioli \$10.95

Salads

Dressing Choices

Balsamic Vinaigrette,
Lemon Herb Vinaigrette,
Babymoon Ranch, Raspberry
Vinaigrette, & Garlic
Gorgonzola Vinaigrette

Mixed Green Salad or Caesar Salad
\$4.95

with Blackened Chicken, \$8.95

with sliced Steak, \$9.95

with Grilled Salmon, \$9.95

with Grilled Shrimp, \$9.95

Italian Salad Romaine, artichokes, olives, prosciutto, mozzarella, & balsamic vinaigrette \$7.95

Verdura Salad Grilled Chicken, roasted peppers, goat cheese, & walnuts on mixed greens with raspberry vinaigrette \$8.95

Vegetarian Chef Salad Olives, roasted peppers, Tuscan beans, goat cheese, mixed greens, zucchini, squash, tomatoes, with balsamic vinaigrette \$8.95

Pesto Salmon Salad Mixed greens, pine nuts, sun-dried tomatoes, with lemon herb vinaigrette \$9.95

Chef Salad Chicken, steak, olives, roasted peppers, Tuscan beans, mixed greens, goat cheese, tomatoes, with balsamic vinaigrette \$10.25

Babymoon Salad Herb crusted chicken, roasted peppers, zucchini, olives, mixed greens, tomatoes, and Spicy ranch dressing \$9.95

Malinas Salad Grilled Chicken, eggplant, Portobello, & Romaine with balsamic vinaigrette \$8.95

Portobello Salad Sliced Portobello mushrooms, gorgonzola vinaigrette, roasted Roma tomatoes, fresh mozzarella, & mixed greens \$8.95

Giarmo Salad Grilled Chicken, Portobello, roasted peppers, & mixed greens with garlic gorgonzola vinaigrette \$8.95

Grilled Salmon Salad Mixed greens, artichokes, sun-dried tomatoes, & balsamic vinaigrette \$9.95
add Gorgonzola, \$2.95
add Shrimp, \$4.95
add Chicken, \$2.95
add Salmon, \$4.95

Pasta

Rigatoni Babymoon Arugula, Portobello mushrooms, tomatoes, roasted garlic, & shaved parmesan \$12.95

Whole Wheat Rigatoni Grilled Chicken, spinach, & roasted peppers sautéed in a garlic demi-glace \$15.95

Joseph's Best Red clam sauce, shrimp, Roma tomatoes, & pesto \$16.95

Angalotte Con Crema Spinach ravioli sautéed in a sweet vermouth cream sauce, garnished with Roma tomatoes \$13.95

Fussili ala Nona \$12.95

Rigatoni Bolognese \$11.95

Penne all Mino Meat sauce, prosciutto, & mushrooms \$11.95

Angel Hair Fresh Tomato Basil
\$9.95

Meat Lasagna \$10.95

Pasta Primavera \$11.95

Penne ala Vodka Vodka sauce with peas, prosciutto, and Roma tomatoes \$11.95

Vegetable Lasagna Rolls Spinach, sun-dried tomatoes, & Portobello mushrooms, baked in a pesto-tomato cream sauce \$11.95

Alfonso's Best Shrimp, roasted Roma tomatoes, and zucchini sautéed and tossed with linguini \$16.95

Linguini w/ Clam Sauce Top Neck clams sautéed in a red or white sauce, *Simple Perfection* \$16.95

Lobster Ravioli Shrimp & blue fin crab sautéed in a saffron cream sauce and garnished with Roma tomatoes \$17.95

Pasta ala Eric Crab, artichokes, & sun-dried tomatoes sautéed in a sherry cream sauce, tossed with angel hair \$16.95

Shrimp and Andouille Sausage Caramelized onions, tomatoes, & saffron wine sauce tossed with fusilli \$16.95

Porcini Mushroom Ravioli Filet mignon & roasted Roma tomatoes sautéed in a garlic-gorgonzola demi-glace \$17.95

Broc la Rabe Sweet Italian sausage, tuscan beans, and Roma tomatoes sautéed with garlic & olive oil, tossed with rigatoni \$14.95

Spaghetti and Meatballs \$11.95

Baked Ziti \$9.95

Pasta Pesto Portobello, artichokes, roasted peppers, & linguini \$12.95

Chicken Alfredo \$12.95

Shrimp Pasta Spinach, roasted peppers, garlic, oil, & spaghetti \$16.95

Entrees

Grilled Salmon Topped with herb butter, over risotto and grilled veggies \$16.95

Salmon Mediterranean Fresh tomatoes, capers, olives, linguini, & vegetables \$16.95

Sauteed Salmon Filet Sauteed in an oven-roasted Roma tomato sauce, served over herbed risotto with sautéed spinach \$16.95

Veal Picatta Sauteed veal & capers, in a lemon and white wine butter sauce over angel hair \$17.95

12 oz Rib Eye Portobello merlot sauce, smashed potatoes, & vegetables \$21.95

Grilled Filet Mignon Whiskey sauce, smashed potatoes, & vegetables \$23.95

Veal Scaloppini Artichokes & sun-dried tomatoes sautéed in brandy \$18.95



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Shrimp Portafino White wine, basil, tomatoes, & linguini \$16.95

Shrimp Scampi Shrimp scampi, roasted potatoes, & vegetables \$16.95

Seafood Fri Diablo Clams, mussels, calamari, & shrimp over linguini served hot, medium, or sweet \$17.95

Veal Saltimbocca Prosciutto, olives, mushrooms, fresh mozzarella, & spinach baked in a Marsala wine sauce served with angel hair pasta \$17.95

Chicken Marsala Sautéed chicken breast in a mushroom Marsala sauce \$15.95

Veal Alfonso Bacon & caramelized onions sautéed in a merlot wine sauce \$17.95

Chicken Mulberry Broccoli, tomatoes, & mozzarella sautéed in a lemon white wine sauce with angel hair pasta \$15.95

Pan-seared Salmon & Shrimp Artichokes, sun-dried tomatoes, lemon white wine, & risotto \$16.95

Mixed grill Filet mignon, chicken, andouille sausage, roasted garlic demi-glace, smashed potatoes, and grilled vegetables \$23.95

Chicken Parmesan with Spaghetti \$14.95

Veal Parmesan with Spaghetti \$17.95

Eggplant Parmesan with Spaghetti \$12.95

Sandwiches

served with pasta salad or substitute a Caesar or mixed green salad for \$1.50

Veal Cutlet Topped with prosciutto, roasted peppers, & shaved parmesan \$8.95

Grilled Vegetable Seasonal vegetables, basil infused oil, & shaved parmesan \$7.25

Sliced Steak & Caesar Sliced sirloin & romaine tossed with Caesar dressing & shaved parmesan cheese \$7.95

Herb crusted Chicken Topped with roasted peppers, caramelized onions, & provolone \$7.95

Turkey Club Turkey, bacon, lettuce, tomatoes, and cayenne pesto aioli \$7.95

Grilled Chicken Topped with fresh mozzarella, baby greens, balsamic vinaigrette, & Roma tomatoes \$7.95

Grilled Portobello Portobello, eggplant, roasted peppers, provolone, & basil infused olive oil \$7.25

Pesto Portobello Grilled Portobello topped with roasted peppers, mozzarella, & pesto \$7.25

Chicken Pesto Grilled chicken, pesto, Roma tomatoes, & mozzarella \$7.95

Fried Eggplant Topped with prosciutto, tomatoes, & shaved parmesan \$7.25

Chicken Club Herbed chicken, provolone, bacon, lettuce, tomatoes, & ranch dressing \$7.95

Pizza

New York Style
10" - \$7.95, 16" - \$12.95

Toppings \$1.95 each
Pepperoni, Meatballs, Sausage, Ham, Caramelized Onions, Mushrooms, Red Peppers, Jalapenos, Black Olives, Broccoli, Eggplant, Pesto, Zucchini, Spinach, Tomatoes

Gourmet Toppings \$2.95 each
Portobello Mushrooms, Sun-dried tomatoes, Artichokes Hearts, Goat Cheese, Andouille Sausage, Prosciutto, Capers, Roasted Garlic, Calamari

*Add Chicken \$2.95
Add Shrimp \$4.95*

White Pizza 4 cheeses with Garlic
10" - \$8.95, 16" - \$15.95

Spinach Pizza Olive oil, Roma tomatoes, spinach, & mozzarella
10" - \$8.95, 16" - \$15.95

BBQ Chicken Pizza Babymoon BBQ Sauce, chicken, caramelized onions, & mozzarella
10" - \$8.95, 16" - \$15.95

Chicken Pesto Pizza Pesto, Roma tomatoes, chicken, & mozzarella
10" - \$8.95, 16" - \$15.95

Margherita Pizza Roma tomatoes, fresh basil, olive oil, & fresh mozzarella
10" - \$8.95, 16" - \$15.95

Marco's Pizza Ricotta, eggplant, Portobello, sun-dried tomatoes, & mozzarella
10" - \$8.95, 16" - \$14.95

House Olive oil, chicken, Portobello, sun-dried tomatoes, & artichokes
10" - \$8.95, 16" - \$15.95

Jennie's Olive oil, tomato, fried shrimp, calamari, fresh basil
10" - \$10.95, 16" - \$17.95

Deep Dish Chicago Style Pizza

Baked ziti \$13.95

Meat \$14.95

Cheese \$12.95

Chicken Parmesan \$14.95

Eggplant Parmesan \$13.95

Heroes

served with pasta salad or substitute a Caesar or mixed green salad for \$1.50

Chicken Parmesan \$7.50

Veal Parmesan \$8.95

Meatball \$7.25

Eggplant \$6.95

Sausage and Pepper \$7.50

Tuna Melt \$7.50

Submarine \$7.50

Calzones

Cheese Calzone \$7.95

Additional toppings \$1.95 each

Stromboli includes ham and pepperoni \$7.95

Sides

Sautéed Spinach, Broccoli, or Grilled Vegetables \$4.95

Basil Parmesan Smashed Potatoes \$4.95

Italian Sausage \$4.95

Meatballs \$4.95

Side Pasta \$4.95

Pasta Salad \$3.95

Andouille Sausage \$4.95

Beverages

Acqua Panna Still Water \$3.50

San Pellegrino Sparkling Water \$3.50

Tazo Tea
Awake, Calm, Earl Grey, Passion, Refresh, Blueberry \$2.50

Coffee, Cappuccino, Double Cappuccino, Latte, Espresso, Double Espresso
\$2.75-\$3.75

Fountain Drinks
Pepsi, Diet Pepsi, Mountain Dew, Pink Lemonade, Sierra Mist, Dr. Pepper, Club Soda.
Fountain drink refills are free. \$2.00

Juices
Orange, Pineapple, Cranberry, Grapefruit \$2.00



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Wine Cellar

White Wines

Sparkling

Zardetto Prosecco Brut-Italy

Sauvignon Blanc Grove Street-California

Robert Mondavi Fumé Blanc-Napa, California

Pinot Grigio

Zonin Primo Amore-Veneto, Italy

Montevina Terro d'Oro-Santa Barbara, California

Formentini-Alto Adige, Italy

Santa Margherita-Valdadige, Italy

Chardonnay

Kenwood Yulupa-California

Clos du Bois-California

Sonoma-Cutrer-Russian River, California

Riesling

J. Lohr Baymist-California

Hogue Genesis Riesling-Washington

Classic Italian Whites

Ruffino Orvieto Classico-Umbria

Banfi Pricipessa Gavi-Tuscany

Marco Negri Moscato-Asti

Anselmi Soave-Veneto

Red Wines

Pinot Noir

Silver Ridge-California

Sartori-Italy

Mossback-Russian River, California

Merlot

Blackstone-California

Cypress-California

Falesco-Umbria, Italy

Wild Horse-Paso Robles, California

Rutherford Hill-California

Cabernet Sauvignon

Stephen Vincent-California

Solaire by Robert Mondavi-Sonoma, California

J. Lohr 7 Oaks-California

Mount Veeder-Napa, California

Hogue Reserve-Washington

Zinfandel

Rosenblum XXX-California

Shiraz

Reynolds-Southeastern Australia

Classic Italian Reds

Via Firenze Reserva Chianti 2003

Marchesi Maraia Barbera-Piedmont

Zenato Valpolicella-Veneto

Valdiplatta Rosso di Montepulciano-Tuscany

Antinori "Santa Cristina" Sangiovese-Italy

Zenato Ripassa-Veneto, Italy

Frescobaldi Castigiani Chianti

Ruffino Chianti-Chianti

Melini "La Selvanella" Chianti Classico Riserva-Chianti

Ruffino Riserva Gold Chianti-Chianti

Banfi Brunello d'Montalcino 1999-Tuscany

Tommasi Amarone-Valpolicella

Marchesi di Barolo Barolo-Barolo

Ornellaia Le Serre Nuove-Bolgheri

Beer

Amstel Light

Bass Ale

Beck's Non-Alcoholic

Birra Moretti

Blue Moon

Budweiser

Bud Light

Carolina Pale Ale

Coors Light

Corona

Guinness

Heineken

Michelob Light

Michelob Ultra

Miller Lite

Newcastle Brown Ale

Peroni

Sierra Nevada

Stella Artois

Yuengling