Babymoon Cafe

APPETIZERS

FRESH MOZZARELLA & TOMATO
Basil infused olive oil - balsamic syrup - 14

BRUSCHETTA
Grilled focaccia - fresh mozzarella
tomatoes - garlic - basil infused olive oil - 15

ITALIAN QUESADILLA
Andouille sausage - grilled chicken
caramelized onions - roasted red peppers
basil - mozzarella - Roma tomatoes - 19

FRIED CALAMARI
Marinara - 18

SPICY GRILLED SHRIMP
Cayenne pesto aioli - 17

STEAMED MUSSELS
Garlic white wine - crostini - 18

SANDWICHES

Served on foccacia bread with pasta salad
**Substitute a mixed green or Caesar salad - 4*

HERB CRUSTED CHICKEN
Roasted red peppers - basil-infused olive oil
caramelized onions - provolone - 16

TURKEY CLUB
Turkey - bacon - mixed greens - tomato
cayenne pesto aioli - provolone - 16

"THE RICHIE RICH"
Grilled chicken - fresh mozzarella
mixed greens - balsamic vinaigrette
Roma tomatoes - 15

CHICKEN PESTO
Grilled chicken - pesto
Roma tomatoes - fresh mozzarella - 16

CHICKEN CLUB
Herb crusted chicken - provolone - bacon
mixed greens - tomato - ranch dressing - 15

FRIED EGGPLANT
Fried eggplant - tomato - shaved parmesan
basil-infused olive oil - 14

VEAL CUTLET SANDWICH
Topped with prosciutto
roasted red peppers – basil olive oil
shaved parmesan – 18

STEAK & CAESAR SANDWICH*
Sliced sirloin - romaine
Caesar dressing - parmesan - 17

SALADS

MIXED GREEN SALAD - 8

CAESAR SALAD - 8
Balsamic Vinaigrette - Raspberry Vinaigrette - Ranch
Lemon Herb Vinaigrette - Caesar

VERDURA SALAD
Grilled chicken - roasted red peppers - goat cheese
walnuts mixed greens - raspberry vinaigrette - 17

VEGETARIAN CHEF SALAD
Kalamata olives - roasted red peppers - Tuscan beans
goat cheese - zucchini - squash - tomato - mixed greens
balsamic vinaigrette - 16

"THE JEFFREY" – CHEF SALAD*
Chicken & sliced sirloin - kalamata olives
roasted red peppers – goat cheese - Tuscan beans
tomato - mixed greens – balsamic vinaigrette - 20

BABYMOON SALAD
Herb crusted chicken - roasted red peppers - zucchini
kalamata olives - mixed greens - tomato - ranch dressing - 17

GRILLED SALMON SALAD*
Grilled salmon - artichokes - sundried tomatoes
mixed greens - balsamic vinaigrette - 20

"THE JUDY "
Blackened Chicken Caesar Salad - 17

ITALIAN SALAD
Romaine - artichokes - kalamata olives - prosciutto
fresh mozzarella - balsamic vinaigrette - 17

PESTO SALMON SALAD*
Grilled salmon topped with pesto - mixed greens
sundried tomatoes - walnuts - lemon herb vinaigrette - 20

NEW YORK STYLE PIZZA

TEN INCH CHEESE - 14 | **SIXTEEN INCH CHEESE** - 20

TOPPINGS
Pepperoni - Meatballs - Sausage - Tomatoes - Mushrooms
Caramelized Onions - Roasted Red Peppers - Jalapeños Black
Olives - Broccoli - Pesto - Zucchini - Spinach
Ten Inch - 1 each / Sixteen Inch - 2 each

GOURMET TOPPINGS
Portobello Mushrooms - Sundried Tomatoes
Artichoke Hearts - Goat Cheese - Grilled Chicken
Andouille Sausage - Prosciutto - Capers
Ten Inch - 2 each / Sixteen Inch - 3 each

SPECIALTY PIZZA

SMALL - 18 | LARGE - 27

WHITE PIZZA
Parmesan - garlic - ricotta - Romano - mozzarella

BBQ CHICKEN
BBQ chicken - caramelized onions - mozzarella BBQ sauce

MARGHERITA PIZZA
Roma tomatoes - fresh mozzarella - basil

SPINACH PIZZA
Spinach - Roma tomatoes - mozzarella - olive oil base

CALZONE Ricotta - mozzarella cheese - 18

STROMBOLI Pepperoni - mozzarella - 18

ENTREES

LOBSTER RAVIOLI
Shrimp - Roma tomatoes - saffron cream sauce - 34

SEAFOOD FRA DIABLO
Mussels - shrimp - calamari
white wine marinara - fettuccine - 34

CHICKEN PARMESAN & SPAGHETTI
Marinara - mozzarella - 24

CHICKEN MARSALA
Portobello mushrooms - Marsala demi-glace
grilled vegetables - angel hair - 25

GRILLED SALMON*
Herb butter - herb risotto - grilled vegetables - 29

FUSILLI ALA NONA
Grilled chicken - sun-dried tomatoes
broccoli - garlic & olive oil - 23

MEAT LASAGNA
Ricotta - mozzarella - meat sauce - 23

RIGATONI BOLOGNESE
Bolognese sauce - mozzarella cheese - 25

PENNE ALA VODKA
Vodka sauce - peas - prosciutto
Roma tomatoes - 23

CHICKEN ALFREDO
Fettuccine - 23

SPAGHETTI & MEATBALLS
Homemade meatballs - marinara - 22

PAN SEARED SALMON & SHRIMP*
Artichokes - sun-dried tomatoes
lemon white wine - risotto - 32

VEAL SALTIMBOCCA
Prosciutto - Kalamata olives - mushrooms
fresh mozzarella - spinach
Marsala wine sauce - angel hair - 35

SOUPS

MINESTRONE Cup 7 – Bowl 9 SHRIMP TOMATO BASIL Cup 8 – Bowl 10

VEGETARIAN

AGNOLOTTI CON CREMA
Spinach ravioli - Roma tomatoes
sweet vermouth cream sauce - 26

BAKED ZITI
Marinara - ricotta - penne pasta - 22

PASTA PESTO
Portobello mushrooms - artichoke hearts
roasted red peppers - pesto-olive oil - fettuccine - 23

VEGETABLE LASAGNA
Spinach - sun-dried tomatoes - squash
zucchini - portobello mushrooms
tomato-pesto cream sauce - 22

PORCINI MUSHROOM RAVIOLI
Roasted Roma tomatoes
garlic gorgonzola demi-glace - 26

EGGPLANT PARMESAN & SPAGHETTI
Mozzarella - marinara - 23

ASK ABOUT
CATERING

Babymoon Cafe

ASK ABOUT
PRIVATE EVENTS

*MAY BE COOKED TO ORDER
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SANDWICHES

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Topped with prosciutto
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STEAK & CAESAR SANDWICH*
Sliced sirloin - romaine
Caesar dressing - parmesan - 17

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Mushrooms - Caramelized Onions
Roasted Red Peppers - Jalapeños - Black Olives
Broccoli - Pesto - Zucchini - Spinach
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STROMBOLI
Pepperoni - mozzarella - 18

Babymoon Cafe

(919) 465-9006

WE DELIVER!

Pizza - Pasta - Seafood - Grill
Full Bar

100 JERUSALEM DR. STE 106
MORRISVILLE, NC 27560
WWW.BABYMOONCAFE.COM

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