



Fedora
CAFE



APERITIFS

The word derives from the Latin *aperio*, meaning "to open" and that is the purpose of an aperitif, to open a meal.

- Campari \$3.95
- Pernod \$3.95
- Alize \$3.95
- Lillet Red or White \$3.95
- Fonseca Siroco White Port \$4.25
- Sweet Vermouth Martini & Rossi or Cinzano \$3.95
- Dry Vermouth Martini & Rossi or Cinzano \$3.95



SINGLE MALT SCOTCHES

- Glenlivet 12 yr. old \$4.75
- Glenfiddich 12 yr. old \$4.75
- Glenmorangie 10 yr. old \$4.75
- Knockando 12 yr. old \$4.75
- Macallan 12 yr. old \$4.75
- Laphroig 10 yr. old \$4.75

Ask About Our Other Selections



IMPORTED VODKAS

Try them frozen or with fresh squeezed juice!

- Absolut \$4.75
- Absolut Citron \$4.75
- Absolut Peppar \$4.75
- Stolichnaya Cristall \$5.25
- Tanqueray Sterling \$4.75
- Wyborowa \$4.75



WATERS & SODAS

- Bottled Waters
- San Pellegrino \$2.65
- Perrier \$2.65
- Evian \$2.65
- Saratoga \$2.65
- Swiss Altima Pear, Raspberry, Grapefruit \$2.95
- Italian Cream Sodas Coffee, Blackberry, Raspberry, Strawberry \$2.95



CHAMPAGNE & CHAMPAGNE COCKTAILS

- Grand Mimosa Champagne, Grand Marnier & fresh squeezed orange juice. \$4.25
- Pink Rose Cranberry juice & Champagne \$3.50
- Classic Champagne Cocktail \$3.50
- Bellini Peach nectar & Champagne \$3.50
- Kir Elegante Champagne and Chambord \$3.95
- Individual Bottle of Freixenet Brut Cordon Negro \$4.95
- Glass of Domaine Chandon Blanc De Noirs \$5.95

PERRIER-JONËT

Fleur de Champagne Served with 2 hand painted Fleur glasses that you keep. \$95.00



FINE SPIRITS

SHERRY

- Harvey's Bristol Creme \$3.95
- Dry Sack \$3.95
- Lustau Old East India \$3.95
- Pedro Domecq La Ina Dry Fino \$3.95

PORT

- Sandeman Founders Reserve \$4.95
- Sandeman Vintage 1985 \$5.50
- Taylor Fladgate Tawny \$4.95
- Graham's Six Grapes Porto \$4.95

COGNACS & ARMAGNACS

- Courvoisier V.S. \$4.75
- Hennessy V.S. \$4.75
- Martell V.S. \$4.75
- Martell Cordon Bleu \$7.00
- Remy Martin Napoleon \$7.00
- Sempe V.S.O.P. Armagnac \$7.00
- Remy Martin V.S.O.P. \$5.25

GRAPPAS

Ask About Our Selections



SPECIALTY DRINKS

- Fedora Martini Our Grand Martini with your choice of imported gin or vodka. \$4.75
- Martini Chocolato Vodka with a splash of White Creme de Cocoa in a glass rimmed with Grand Marnier. \$4.50
- Burnt Martini Vodka with a swirl of Scotch. \$4.75
- Raspberry Martini Vodka with a swirl of Chambord. \$4.75
- Polish Pear Wyborowa Vodka and Pear flavored soda. \$4.75
- Kahlua Hummer Thick and Luscious, Kahlua, Rum and Coffee Ice Cream. \$4.75
- French Connection Grand Marnier & Courvoisier married. \$4.75
- Harry's Old Fashioned Simply a Classic! \$3.50



CAFE, CAPPUCCINOS & AFTER DINNER DRINKS

- Sambuca \$4.25
- Bailey's Irish Cream \$4.25
- Cappuccino Fedora Laced with Amaretto and Frangelica \$4.75
- Cappuccino Plain & Decaffeinated \$2.25
- Espresso Plain & Decaffeinated \$1.95
- St. Moritz Chambord topped with heavy cream \$4.25
- Semi Freddo Cafe White chocolate ice cream and Espresso topped with whipped cream \$4.25
- Irish Coffee \$3.95



FIRST COURSES

Zuppa Pasta e Fagioli: Soup of Cannelini Beans & Pasta simmered in rich Tomato & Vegetable Broth, topped with Prosciutto.
Cup service 1.95 Bowl 2.95

Flash-Steamed Mussels: in Napa Chardonnay, Cream, Garlic, Herbs & Pommery Mustard. 5.75

Bruschetta of Native Tomatoes on Garlic-Roasted Bread with Warm Fresh Mozzarella & Basil. 3.95

California Artichoke "Fedora Cafe" filled with Marinated Shrimp, Scallops & Calamari with Roma Tomatoes & Artichoke Hearts.
Half 4.75 Whole 8.25

Lobster Turnovers on Shaved Cucumber Salad with Red Onion, Lemon & Mint. 5.95

Calamari Fritti lightly breaded & crisply fried with Pescatore Sauce. 4.95



CHARCUTERIE

Carpaccio Beef: Enoki Mushrooms, Reggiano, Virgin Olive Oil & Parmesan-Garlic Sauce. 5.75

Sliced Native Tomatoes with Walnut Roquefort Toast, Fresh Exotic Greens & Balsamic Vinaigrette. 5.75

Char-Grilled Romaine "Caesar Salad" with shaved Parmesan & Herbed Croutons. 5.95

Fresh Spinach Leaves with Orange Sections, Sweet Red Onion, Spiced Pecans & Poppyseed Dressing.
Half 2.50 Regular 6.25

California Artichoke "Fedora Cafe" filled with Marinated Shrimp, Scallops & Calamari with Roma Tomatoes & Artichoke Hearts.
Half 4.75 Regular 8.25

Char-Grilled Chicken Pesto Platter served warm with Roma Tomatoes, Avocado and Fresh Greens. 7.95



SIDE SALADS

Mixed Greens Side Salad w/Shallot Dressing & Focaccia Croutons. 1.95 with Blue Cheese & Spiced Walnuts. 2.50

Roma Tomatoes, Fresh Mozzarella & Basil with Extra-Virgin Olive Oil. 2.50

Fedora Caesar Side Salad: Romaine, Focaccia Croutons & shredded Parmesan with Fedora Caesar Dressing. 2.50



SANDWICHES

Roasted Turkey & Black Forest Ham Sandwich on Focaccia with Marinated Onions, Fresh Greens & Vine Ripe Tomatoes with Creamy Italian Dressing. 7.25

Turkey & Avocado "Club" Croissant Turkey Breast, Double Smoked Bacon, Tomatoes, Radish Sprouts & Avocado on a Croissant, with Mayonnaise, Cucumber Salad & Hawaiian Potato Crisps. 6.75

Hibachi Grilled Chicken Breast Lemon and Herb Marinated, Char-Grilled atop a Butter-Toasted, Multi-Grain Bun with Radish Sprouts and Dijon Mayonnaise. 6.50



PASTA

Fettuccine Alfredo heavy cream, fresh Parmesan & Romano, Butter & Egg Yolk with a topping of Prosciutto Ham.

Piccola 3.50 Grande 6.95

Ravioli of Butternut Squash in Brown Butter with Fresh Sage & Parmesan.

Piccola 3.50 Grande 6.95

Handmade Lobster Tortelloni in Shellfish Beurre Blanc with Fresh Herbs.

Piccola 5.95 Grande 9.95

Imported Fusilli Fedora: Spiral Pasta with Pancetta, Sugar Snap Peas, Three Cheeses and Cream.

Piccola 3.95 Grande 7.50

Saffron Linguine Pescatore Shrimp, Scallops, Fresh Fish, Mussels & Clams in Seafood Red Sauce.

Piccola 7.95 Grande 12.95

Fettuccine with Smoked Shrimp & Scallops, Green Onions, Spinach, Tomatoes & Pommery Cream.

Piccola 4.95 Grande 9.95



PIZZA/CALZONE

Pizza Classico —
Gourmet Crust, 8" Round

Shrimp Pesto with Fresh Tomatoes, Greek Olives & Fresh Basil Pesto. 7.75

Pepperoni & Italian Sausage with Plum Tomato Sauce, Quattro Formaggio, Roasted Peppers, Pepperoni & Mild Italian Sausage. 7.95

Char-Grill Barbecued Chicken: with Smoked Gouda, Sweet Red Onions, Kansas City Barbecue Sauce & Cilantro. 7.95

Quattro Formaggio topped with Provolone, Fontina, Romano & Shredded Parmesan and Basil. 6.75

Char-Grilled Eggplant and Roasted Peppers with Red Onions, Plum Tomato Sauce & Quattro Formaggio. 6.95

Pepperoni & Shiitake Mushroom with Plum Tomato Sauce, Quattro Formaggio & Toasted Pine Nuts. 7.95

Calzone Caprese: Mild Italian Sausage, Roasted Garlic, Chevre & Ricotta and Fire-Roasted Bell Peppers. 7.95

Pizza Rustica —
Thin Crust, 24" Oval

Pizza Nostra: Mild Italian Sausage, Roasted Peppers, Imported Fontina & Plum Tomato Sauce. 8.95

Pizza Margherita: Tomatoes, Fresh Basil, Garlic, Mozzarella & Romano. 7.95



FRESH SPECIALTIES FOR TONIGHT

PASTA

FRESH FISH

ENTREE SPECIALTY



ROTISSERIE & GRILLE

To insure maximum freshness and quality, all Fedora Cafe Rotisserie selections are prepared in limited quantities.

If early sales are brisk, it may be necessary for us to eliminate a selection from our menu. Should this situation occur, please accept our apologies.

Herb Basted, Spit Roasted Chicken,
with Marinated Tomatoes, Mediterranean
Olive Salad. 6.95

Spit-Roasted Entrecote of Beef,
thinly sliced on Tuscan Toast with Autumn
Ratatouille. 7.95

Grilled Peppered Flank Steak,
on Charred Herb Bread with Crimini
Mushrooms, Tomatoes, Basil and Creamed
Gorgonzola. 7.95

Char-Grilled Petite Filet Mignon served
open-faced on Garlic-Grilled Tuscan Bread with
Seared Mushrooms and Pomme Frites. 11.95



OTHER MAIN COURSES

**Warm Avocado & Blackened
Redfish** with toasted Corn Vinaigrette
on Fresh Exotic Greens. 8.95

Medallions of Pork with Cider Sauce,
Scalloped Apples, and a Paneed Garlic Potato
Cake. 7.75

Breast of Chicken Saltimbocca pan-
seared and topped with Fresh Sage, Prosciutto,
Fontina and Marsala Wine Glaze. 8.95

Vitello Marsala: Milk-Fed Veal Scaloppini
with Mushrooms and Marsala Wine Glaze. 11.95

With consideration for all Fedora Guests,
Cigar and Pipe Smoking is prohibited.



SIDE DISHES

Pomme Frites Fedora Cafe. 1.95

Paneed Potato Cake. 2.25

Puntete alla Fedora. 1.95

Crispy Rings with Malt Vinegar. 2.95

Spinachi all' Aglio Spinach sauteed in
Olive Oil with Slivers of Garlic. 2.50

Autumn Vegetable Ratatouille. 2.50

Garlic Toast. 1.95



SWEETS

Lemon Mousse Torte, Cloud Light
Citrus Mousse mounded atop our Butter
Cookie Crust, topped with Whipped
Cream Rosettes. 2.75

Fresh Berry Napoleon: Crisp Puff Pastry,
a pool of Creme Anglaise, Fresh Berries and
their Sauce. 3.25

Coquille au Chocolat, filled with Semi-
Sweet Chocolate Mousse and drenched with
Fedora Cafe Hot Fudge Sauce. 2.95

Profiteroles Glace, Miniature Cream
Puffs filled with Ice Cream, topped with Fudge
Sauce. 2.95

"Stuffed" Pecan Pie: Light, crisp Phyllo
Layers filled with toasted and Caramelized
Pecans with Butter Pecan Ice Cream and
Warm Caramel Sauce. 3.50

Creme Brulee. 2.25

with a Half Order of Today's Fresh Berries. p.a.

Tartufo, White Chocolate served with
Fedora's Warm Fudge Sauce. 3.25

Fresh Berries of This Season, drenched
with the Cafe's Chilled Zabaglione. p.a.

Fedora Cafe & Bar strives to offer you the finest FRESH Meats, Fish, Vegetables and Fruits available. We are dependent upon the Weather, Seasons and Air Express Connections. If we are forced, by one or several of these elements to eliminate a selection from our menu, please accept our apologies.



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Cookie Crust, topped with Whipped
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National Restaurant
Association
Menu Collection