



PASTA

CREATE YOUR OWN PASTA

Spaghetti	\$16
Penne	\$16
Linguine	\$16
Egg Fettucine	\$18.50
Rigatoni	\$16
Fusilli	\$16
Gluten-Free Penne	\$20
Pasta al Forno	\$25

Rigatoni baked w/ prosciutto-cotto, mushrooms, hot peppers & melted mozzarella in a rosé sauce

Pasta alla Pescatora \$27

Spaghetti with mixed seafood in a white wine or tomato sauce

PASTA ALTERNATIVE

Eggplant Parmigiana \$21

FRESH PASTA

NEW! FRESH PASTA NOW AVAILABLE!

PLEASE CHOOSE your preferred pasta sauce below.

Ravioli Con Carne (meat)	\$20.5
Meat Lasagna	\$23
Cannelloni Con Carne	\$24
Cannelloni Con Formaggio	\$24
Tortellini Con Formaggio (cheese)	\$18.5
Gnocchi	\$20

Our pasta is served with your choice of the following sauces:

Pomodoro (tomato sauce) add \$1.25

Matriciana (tomato sauce w/ bacon and hot peppers) add \$2.75

Aglio, Olio e Peperoncino (garlic, olive oil & hot peppers) n/c

Arrabbiata (tomato sauce w/ mushrooms, olives & hot peppers) add \$2.75

Alfredo (cream sauce) add \$2.5

Rosé (tomato cream sauce) add \$2.5

Dip Carbonara (cream sauce w/ bacon and mushrooms) add \$3.85

Bolognese (tomato meat sauce) add \$4.4

Vongole (baby clams w/ white wine or tomato sauce) add \$3.85

Alla Vodka (vodka tomato cream sauce) add \$3

Sun-Dried Tomato Pesto w/ cream sauce add \$3.85

Puttanesca (cherry tomatoes, capers and black moroccan olives) add \$3.85

Fra Diavolo (shrimps w/ spicy cherry tomato sauce) add \$9

Truffle Portobello Mushroom Cream Sauce (sautéed portobello mushroom, cream sauce w/ truffle oil) add \$5.5

Primavera (mixed vegetables in a cream sauce) add \$5

Extra Ingredients:

Meatballs	\$8.25
Italian Sausage	\$8.8
Grilled Chicken Breast	\$11
Grilled Shrimp	\$11
Grilled Calamari	\$10
AA Striploin Grilled Steak 4.5 oz	\$13.5

** Pizza toppings can be added to any pasta dish.

FRESH, FAST & DELICIOUS
**AUTHENTIC
ITALIAN CATERING**



**FROM THE HEART
OF LITTLE ITALY**
TO YOUR OFFICE OR HOME

We'll design a delicious authentic Italian feast from our primo selections using only the freshest and finest ingredients. **From home gatherings of 20 to office events for 100 or more**, Café Diplomatico will fit your budget and make you look like a star!



TO ORDER CALL > 416.534.4637



ONLINE > CAFEDIPCATERING.CA

Café Diplomatico
RESTAURANT & PIZZERIA



Café Diplomatico

DAILY SPECIALS

MON	Pasta Primavera w/ house salad \$19 (rigatoni topped w/ mixed vegetables in a cream sauce)
TUE	Fettina w/ house salad or penne pomodoro \$21 (grilled marinated veal)
WED	Chicken Parmigiana w/ house salad or penne pomodoro \$21.5
THU	Fusilli in a sundried tomato pesto cream sauce w/ house salad \$18
FRI	Frittura di Pesce (fried calamari & shrimp) \$25 or Pasta alla Pescatora \$25 (spaghetti with mixed seafood in a white wine or tomato sauce)
SAT	Veal Parmigiana w/ house salad or pasta \$22.5
SUN	Pasta al Forno \$23 (rigatoni rose baked w/ prosciutto cotto, mushrooms, hot peppers and melted mozzarella)

WE'RE OPEN DAILY FROM
8:00 AM FOR BREAKFAST



SERVING TORONTONIANS
AND TOURISTS SINCE 1968



Café Diplomatico
RESTAURANT & PIZZERIA
SINCE 1968

Café Diplomatico is the renowned Mastrangelo Family Landmark serving Torontonians and tourists for over four generations. We're very proud of our authentic Italian cuisine, providing a relaxed dining experience and exceptional value every day.
Salute!

594 COLLEGE STREET (@ CLINTON) • 416.534.4637 • CAFEDIPLOMATICO.CA



TheDip



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ALLERGY ALERT: Cafe Diplomatico is pleased to offer a variety of gluten-free options on both our food and beverage menu. **We are not a gluten-free or nut-free restaurant** and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

ANTIPASTI
ANTIPASTI / APPETIZERS

- Garlic Bread \$8.5
w/ mozzarella cheese \$10.5
- Bruschetta \$12
w/ mozzarella cheese \$14
- Truffle Portobello Mushroom Bruschetta \$17
Grilled portobello mushrooms marinated with truffle oil, garlic and parsley served on a crostini – w/ feta cheese \$19.5
- Pizza Bruschetta \$20
A seasonal blend of garden tomatoes, onions and cucumber, topped with feta cheese served chilled on a crisp pizza crust
- Meatballs with Crostini \$13
House made tender veal meatballs slow cooked in a rich tomato sauce w/ mozzarella \$15
- Antipasto Misto \$21
Capicollo and salami, provolone cheese, Giardiniera (pickled vegetables) and Kalamata olives
- Antipasto Di Casa \$26
Hot cacciatore sausage, prosciutto, padano cheese, Moroccan pitted black olives, vine tomatoes, bocconcini cheese and crostini
- Cafe Dip Antipasto (Sotto olio) \$24.50
Sundried tomatoes, artichokes, spicy string eggplant, spicy mushrooms, and Kalamata olives
- Mini Arancini \$13
Risotto balls, tomato sauce for dipping
- Fried Agnololtti \$15
Fresh pasta breaded & filled with creamy mozzarella cheese
- Frittura di Pesce \$27
Deep fried calamari and shrimp
- Shrimp Fra Diavolo \$23.5
Tiger shrimp sauteed in a spicy cherry tomato sauce served with oven baked crostini bread
- Spicy Mussels \$21
Your choice of a white wine or tomato sauce
- Grilled Shrimp & Calamari \$23
with a mixed green salad

ZUPPE
ZUPPE / SOUP

- Lentil Soup \$11
Lentils with tubetini pasta in a vegetable broth
- Pasta e Fagioli \$12
Romano beans, plum tomatoes and tubetini pasta in a tomato broth
- Minestrone \$13
A blend of fresh vegetables w/ tubetini pasta
- Cheese Tortellini al Brodo \$11.5
Vegetable broth

INSALATE
INSALATE / SALADS

- House Salad Reg. \$10 / Large \$13
Romaine lettuce, kalamata olives, tomato, cucumber and onion
- Caesar Salad Reg. \$10 / Large 13
- Greek Salad Reg. \$12.5 / Large \$15.5
- Caprese Salad \$15.5
- Warm Spinach Salad \$18
Spinach, truffle portobello mushroom, sliced almonds, shaved Padano cheese
- Panzanella Salad \$15.5
Tomato, cucumber, red onion, avocado, croutons

- ADD:
Grilled Chicken Breast \$11
Grilled Shrimp \$11
Grilled Calamari \$10
AAA Striploin Grilled Steak 4.5oz \$13.5
Half Avocado \$5.5

Choice of Dressings:

- Dip’s House Italian Dressing
Olive oil, red wine vinegar, oregano
- Olive Oil & Balsamic
- Creamy Greek Feta

ALLA CANADESE
ALLA CANADESE

- BLT Sandwich \$7
- Grilled Cheese Sandwich \$6
w/cheddar cheese
w/ provolone or havarti add \$1.50
- Tuna Melt \$11
Tuna on marble rye with spinach and melted havarti
- Chicken Wings with Fries \$15
- Chicken Fingers with Fries \$15
- Fish & Chips with House Salad \$16
Extra Fish add \$7

BURGERS

Includes your choice of fries, onion rings or salad (house or caesar)

BURGERS

- Malibu Burger \$14.5
Tomato, onions and lettuce
Additional toppings: choice of cheddar cheese, havarti cheese, bacon, portobello mushrooms – add \$2.2 ea.

SIDE ORDERS
SUPPLEMENTI / SIDE ORDERS

- Mixed Vegetables \$8
broccoli, cauliflower & carrots
- Sautéed Spinach \$6
- Portobello Mushrooms \$7
- French Fries \$7
- Onion Rings \$7
- Potato Puffs \$7

CARNI & PESCE

With your choice of house salad or penne pomodoro or steak-cut fries or mixed vegetables

- Prime Ribeye Steak \$45
12 oz. USA Prime rib-eye steak, aged to perfection & grilled to your liking.
Add Grilled Shrimp \$11 or Grilled Calamari \$10
- Veal Scallopini \$26
Sautéed with mushrooms in a white wine cream sauce
- Baked White Fish Filet alla Puttanesca \$20
Baked basa fillet topped with cherry tomatoes, capers and black olives
- Fettina \$23
Grilled marinated veal
- Veal Parmigiana \$24.25
Breaded veal topped with tomato sauce and melted mozzarella cheese
- Chicken Parmigiana \$23.75
Breaded chicken topped with tomato sauce and melted mozzarella cheese
- Baked Lemon Pepper Sole Filet \$18
- Whole Grilled Spigola \$33
(Mediterranean Sea Bass)

PANINI
PANINI / SANDWICHES

- Mama’s Chicken Sandwich \$16
Chicken cutlet topped with mozzarella cheese, sautéed hot peppers and onions, smothered in fresh plum tomato sauce
- Dip Sandwich \$12
Salami, capicollo, provolone cheese, lettuce and tomato
- Dip Chicken Club Sandwich \$15
Italian bun w/ grilled chicken, bacon, lettuce, tomato & mayo
- Grilled Chicken Sandwich \$14
w/ lettuce & tomato
- Italian Sub \$14
Prosciutto, bocconcini, tomato, arugula, fresh basil, italian herbs & lighty drizzled w/ olive oil
- Sausage on a Bun \$12.5
topped with fried roasted red peppers & onions
- Meatball Sandwich \$14
w/ pomodoro sauce & mozzarella cheese
- Veal Sandwich \$15.5
w/ pomodoro sauce
- Steak Sandwich \$16.5
Marinated 4.5 oz. striplion w/ fried onions & garlic

Ask server for additional toppings! Extra charges may apply.

PIZZA
Traditional thin crust with our signature tomato sauce and cheese!

“CREATE YOUR OWN PIZZA”

PIZZA SIZES	REG. TOPPINGS	SPECIAL TOPPINGS	GOURMET TOPPINGS	
Personal	\$15.5	\$1.5/ea.	\$1.75/ea.	\$2/ea.
Medium	\$17.5	\$1.75/ea.	\$2/ea.	\$2.3/ea.
Large	\$19.5	\$2/ea.	\$2.25/ea.	\$2.55/ea.
Panzerotto (fried) / Calzone (baked)				
	\$14	\$1.5/ea.	\$1.75/ea.	\$2/ea.
Topped with tomato sauce add \$1.6				
Personal Pizza	\$17			
Gluten Free				

“CHOOSE YOUR FAVOURITE TOPPING”

- REGULAR TOPPINGS
Onions, pepperoni, mushrooms, bacon, fresh jalapenos, sliced tomatoes, green peppers, anchovies, green olives, black olives
- SPECIAL TOPPINGS
Spinach, roasted red peppers, sundried tomatoes, spicy eggplant, grilled artichokes, bocconcino, salami, capicollo, feta cheese
- GOURMET TOPPINGS
Goat cheese, grilled portobello mushrooms, spicy cacciatore sausage, moroccan black pitted olives, prosciutto cotto, prosciutto, arugula, Italian sausage (side 6 oz. chicken breast – add \$9)

DESSERTS

- Biscotti \$3.6
Cinnamon, Lemon Poppy, Chocolate, Belgian Chocolate

- Pastries
Sicilian Cannoli \$4.25
Ricotta & Chocolate Chip or Pistachio
Apple Blossom \$6.5 w/ gelato add \$6.5
Butter Tarts (pecan, plain, raisin) \$6.5
w/ gelato add \$6.5
Creme Brûlée \$9

- Cakes \$8.5
Tiramisu, Chocolate Cake, Carrot Cake, Cheesecake of the Day
Ask your server for our selection of specialty cakes.

- Gelato \$7
Vanilla, Chocolate, Strawberry, Lemon, Pistachio, Hazelnut
Ask your server for more flavours available.

- Tartufo \$6
Creamy chocolate ice cream around a center of zabaglione, covered in semi-sweet cocoa

- Sicilian Crepe \$6.5
A delicious crepe filled with creamy vanilla ice cream

BEVERAGES

BEVANDE / BEVERAGES

- Sparkling Water
12 oz glass \$3.1 / 750 ml bottle \$8.5
- Bottled Juices (450ml) \$4.5
- Canned Pop (355ml) \$3.1
- San Pelligrino Italian Soda (355ml) \$4.25
- Italian Bitters (100ml) \$3.5
- Suco Di Frutta (125ml) \$3.1

COFFEE

- Coffee \$2.25
- Americano \$3.1
add steamed milk .90
- Espresso \$3.4 - Doppio \$6.3
- Cortado \$7.5 - Doppio \$10.5
- Cappucino reg. \$5.5 / large bowl \$8.5
- Latte Macchiato \$5.5
- Mochacino \$7
- Affogato \$8.25
- Espresso Corretto \$8.25
- Hot Chocolate \$5
add whip cream \$1.20
- Iced Latte \$7.5
- Iced Coffee \$4.2
- Iced Chai \$5.5

Also available

- DECAF ESPRESSO • ALMOND MILK
- OAT MILK • SKIM MILK

TEA

- Orange Pekoe, Chamomile, Peppermint, English Breakfast, Earl Grey, Ginger Tea, Green Tea, Chai Tea \$2.25

SPECIALTY COFFEE & TEA \$12.5 ea.

- B52 – Kahlua, Bailey’s & Grand Marnier
- Spanish Coffee – Kahlua, Brandy
- Godfather – Kahlua, Amaretto & Creme de Bananes
- Blueberry Tea – Grand Marnier & Tea
- Irish Coffee – Irish Whiskey topped w/ Irish Mist
- Hazel Mocha – Frangelico & Kahlua
- Monte Cristo – Kahlua & Grand Marnier
- Cafe Napoli – Cafe Latte w/ Amaretto & Sambuca
- Cafe Swiss – Irish Cream & Swiss Chocolate Almond