

## Dolci – Desserts

### Freshly Baked Cookies

Chocolate chip, Sugar, Oatmeal Raisin

½ Pan \$30.99 Full Pan \$55.99

### Mini Tiramisu

Or

### Mini Chocolate Mousse

½ Pan \$42.00 Full Pan \$84.00

### Cannoli

Sicilian style cannoli stuffed with ricotta cheese,  
lemon zest, and chocolate chips

½ Pan \$30.00 Full Pan \$60.00

## Bevande – Beverages

Pricing based on individual units

Acqua Panna Mineral Water 0.75 L \$4.50

Each

San Pellegrino Sparkling Water 0.75L \$4.50

Each

Organic Italian Soda \$3.90 Each

## Caffè e Tè – Coffee & Tea

Bar Available for Full Service Caterings

(Prices Vary)

## Vino – Wine

We offer a large variety of Imported  
Italian Wines including: Red,  
White, and Sparkling wines.

Prices vary based on each wine and quantity  
Full cases of wine are available at discounted  
prices

## Our Story

*From Italy to Colleyville, with love.*

The term **Loveria** means something  
“irresistible,” a gastronomic delicacy,  
for authentic Italian food Lovers.

**Loveria** is a single container with many  
souls, for a multi-faceted gastronomic and  
convivial offer. A project that put delicious  
food, interior design, and the idea of a  
place for people to come and stay, on the  
same level. An itinerary of sociality,  
or rather a concept conceived by a team  
of Italians to experience the authentic  
Italian Culture. We are proud to select and  
offer our imported products - such as pasta,  
olive oil, coffee, Italian wines, and fresh  
pastries - to kitchen items and  
high-end design objects.

Closed Monday

Orders must be placed with a minimum of 3 hours  
in advance

**DELIVERY AVAILABLE**  
(WITH ADDED COST)

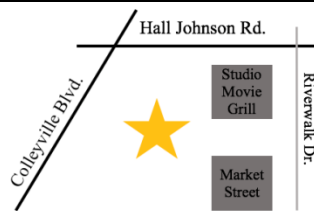
**817-893-5880**

[info@loveriacaffe.com](mailto:info@loveriacaffe.com)



@loveriacaffe

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[www.LoveriaCaffe.com](http://www.LoveriaCaffe.com)



# Family Menu

Place your order at:  
[info@loveriacaffe.com](mailto:info@loveriacaffe.com)

or call:

**817-893-5880**

during our business hours  
Tuesday -Thursday 4-9pm  
Friday - Sunday 11am-9pm

Authentic Italian Restaurant  
& Wine Bar

## **Antipasti – Starters**

### **Bruschetta Mista**

Roasted and sliced Italian crostini, with an assortment of three toppings

- Our signature ragù alla Bolognese sauce and extra virgin olive oil

- Garlic, chopped tomato, basil, capers, salt and pepper, and extra virgin olive oil

- Fresh pesto sauce with basil, garlic, pine nuts, Pecorino Romano, and extra virgin olive oil

½ Pan \$48.00 Full Pan \$86.00

### **Insalata Romana**

Organic Romaine lettuce with Parmigiano Reggiano, polenta rosemary crouton, and Caesar

½ Pan \$65.00 Full Pan \$116.00

### **Eggplant Parmigiana**

Layer eggplant with Marinara sauce, Mozzarella and Parmigiano Reggiano cheese

½ Pan \$76.00 Full Pan \$162.00

### **Insalata Loveria**

Baby spinach with caramelized red onion, tomato confit, sliced avocado, sliced almonds, crispy bacon, tossed in a balsamic Modena vinegar glaze and extra virgin olive oil

½ Pan \$65.00 Full Pan \$116.00

### **Caprese**

Fresh sliced mozzarella and tomatoes, fresh basil, salt, pepper, and tossed in extra virgin olive oil

½ Pan \$65.00 Full Pan \$116.00

### **Insalata della Casa**

Organic baby spring mix with carrots, cherry tomatoes, red and white cabbage, and sliced cucumber. Tossed in a balsamic Modena vinegar glaze and extra virgin olive oil

½ Pan \$24.00 Full Pan \$48.00

## **Primi – Pasta Course**

### **Penne Vodka**

Penne noodles tossed in our vodka marinara Cream sauce

½ Pan \$80.00 Full Pan \$160.00

### **Spaghetti with Bacon**

Spaghetti tossed with cream sauce and bacon

½ Pan \$75.00 Full Pan \$155.00

### **Cappelletti al Ragù**

Handmade egg pasta filled with Parmigiano Reggiano cheese sautéed in our signature ragù alla Bolognese sauce

½ Pan \$86.00 Full Pan \$155.00

### **Fusilli Mediterraneo**

Fusilli noodle with olives, capers, basil, cherry tomatoes and diced mozzarella

½ Pan \$70 Full Pan \$140.00

### **Penne alla Marinara**

Penne noodles tossed in our fresh homemade tomato sauce

½ Pan \$65.00 Full Pan \$116.00

### **Lasagna alla Bolognese**

Hand rolled spinach pasta layered with our signature ragù alla Bolognese sauce, Parmigiano Reggiano, and fresh besciamella cream

½ Pan \$86.00 Full Pan \$172.00

### **Penne al Pesto**

Penne noodles tossed in pesto sauce with basil, garlic, pine nuts, extra virgin olive oil, Pecorino Romano, and Parmigiano Reggiano

½ Pan \$82.00 Full Pan \$164.00

## **Secondi – Main Course**

### **Pollo Almafì**

Thinly sliced chicken breast sautéed and topped with our fresh white wine lemon cream sauce and capers. Served with a side of spaghetti, and vegetables sautéed in garlic, crushed red pepper, and sliced almonds

½ Pan \$92.00 Full Pan \$164.00

### **Pollo Marinara**

Chicken breast sautéed in rosemary and topped with roma grape tomatoes, cracked red pepper, onion, garlic, and extra virgin olive oil

½ Pan \$92.00 Full Pan \$164.00

### **Polpette alla Pizzaiola**

Hand rolled meatballs 90% Beef, 10% Pork served in a traditional tomato sauce with onion, garlic, parsley, and oregano with a side of spaghetti

½ Pan \$103.00 Full Pan \$204.00

### **Salmone Piccata**

Fresh salmon filet marinated in basil, lemon cream sauce and capers and a side of roasted vegetables

½ Pan \$119.00 Full Pan \$214.00

### **Salsiccia e Peperoni**

Authentic Italian sausage pan-seared with onions & peppers served in tomato marinara

½ Pan \$96.00 Full Pan \$192.00

### **Pollo alla Parmigiana**

Thinly sliced chicken breast lightly breaded and served with marinara sauce fresh herbs with a side of spaghetti

½ Pan \$92.00 Full Pan \$164.00

\*VEGAN AND GLUTEN  
FREE MENU AVAILABLE