

DiGiorgio's
Cafe Largo
ITALIAN RESTAURANT
 *since 1968*



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99530 OVERSEAS HIGHWAY

KEY LARGO, FL 33037

WWW.DIGIORGIOSCAFELARGO.COM



DIGIORGIO'S CAFE LARGO

APPETIZERS

SHRIMP CONTADINA

Jumbo shrimp baked in olive oil with vine ripened tomatoes and seasoned oreganato bread crumbs. 9.95

CLAMS CASINO

Baked stuffed clams topped with crisp bacon. Our best seller. 8.95

CALAMARI FRITTI

Our famous fried calamari served with marinara sauce. 7.95

FRIED MOZZARELLA

Breaded & lightly fried, topped with our marinara sauce. 6.95

HOT ANTIPASTI

Clams casino, stuffed mushroom and eggplant rollatini. 9.95

NERO'S NACHOS

Flash fried tri-colored nachos smothered with our homemade sausage, pepperoncinis, alfredo sauce, marinara sauce, fresh basil and melted mozzarella. 7.95

SICILIAN FLATBREAD

Soft Tandoori flat bread baked with special ricotta cheese, our homemade sausage and tomato sauce. 7.95

STUFFED MEATBALL

A famous DiGiorgio's creation. An 8oz "Certified Angus" meatball stuffed with ricotta, asiago, parmesan and mozzarella cheeses. Served with marinara sauce. 8.95

STUFFED MUSHROOMS

Extra large stuffed mushroom filled with crab meat stuffing, baked with butter, wine and hollandaise sauce. 8.95

MUSSELS MARINARA

Steamed in our homemade marinara sauce. 9.95

ZUPPE

PASTA FAGIOLI

Our homemade white bean and pasta soup. Cup 3.95 | Bowl 5.95

SOUP OF THE DAY

Ask about our daily homemade selection. Cup 3.95 | Bowl 5.95

ENSALADA

Add Chicken 3.95 Add Shrimp, Mahi or Steak 4.95

DIGIORGIO'S CAESAR

Romaine lettuce, homemade seasoned croutons, shredded parmigiana and our ceasar Asiago cheese dressing. 8.95

ROASTED PEPPERS

Roasted in olive oil & garlic with fresh sliced mozzarella. 8.95

FEATURED SALAD

GORGONZOLA SALAD

Mixed greens, fresh crumbled gorgonzola cheese and pecans tossed with balsamic vinaigrette. 9.95

ANTIPASTA SALAD

Sliced salami, capicola, prosciutto, provolone & tomato on a bed of lettuce with roasted peppers, anchovy, olives & artichoke. 9.95

POMODORO SALAD

Sliced tomato, onion & olives. 7.95



FOR THE BAMBINOS

Children 10 & under please

PASTA

Spaghetti, Linguini, Penne, Capellini or Fettucini with choice of Butter, Tomato Sauce, Marinara, Meat Sauce, or Alfredo Sauce 4.95
Add Chicken, Meatball or Sausage 1.50

CHICKEN FINGERS & PASTA

Served with pasta and tomato sauce 4.95

RAVIOLI

Tomato or Meat Sauce 5.25

DIGIORGIO'S CAFE LARGO

SEAFOOD

The fish we serve is local and delivered daily. Seafood entrees are served with fresh baked bread & a house salad or soup. Substitute a small Caesar for 2.95.

YELLOWTAIL OREGANTO

Baked with butter, wine and seasoned oregano bread crumbs. 24.95

MAHI-MAHI PARMESAN

Fried mahi fillet covered topped with melted mozzarella and marinara sauce. 18.95

CALAMARI MARINARA

Tender rings sautéed with marinara sauce over linguini. 15.95

FRUTTI DI MARE

Mussels, clams, shrimp, scallops and calamari simmered in our homemade marinara sauce and served over linguini. 24.95

MUSSELS MARINARA

Mussels steamed & tossed with homemade marinara on a bed of linguini. 18.95

JUMBO SHRIMP

Your choice: Sauteed in marinara, scampi or lightly breaded & fried. 19.95

JUMBO SEA SCALLOPS

Your choice: Broiled, scampi or lightly breaded & fried. 22.95

LITTLENECK CLAMS

Fresh littlenecks steamed with garlic, white wine, butter & parsley on a bed of linguini. 16.95



CHICKEN

An boneless cutlet prepared any way below. Served with your choice of pasta, fresh bread & house salad or soup. 15.95
Substitute a small Caesar for 2.95.

PARMIGIANA Breaded and fried chicken cutlet topped with tomato sauce and melted mozzarella.

SCARPIARELLO Homemade sausage pieces, garlic, olives and cherry peppers flamed in white wine and vinegar.

FRANCESE Lightly battered with white wine, sweet butter and lemon.

PICCATA Butter, garlic, capers and white wine.

MARSALA Flamed in Lombardo Marsala wine.

DIGIORGIO'S BUTCHER BLOCK

All our beef is "Certified Angus Beef" the way it should be.



Our steaks are hand cut in-house and are served with mashed potatoes, vegetables, fresh baked bread house salad or soup. Substitute a small Caesar for 2.95.

NEW YORK STRIP

14 oz hand cut and broiled 24.95

FILET MIGNON

8oz handcut center broiled to your liking 29.95

FILET TIPS

Blackened with mushrooms, onions & melted gorgonzola 17.95

OSSO BUCO (BONE IN PORK)

A famous DiGiorgio tradition of simmering a jumbo pork shank in its natural juices. Served with mushroom risotto. A very popular house dish. 17.95

DIGIORGIO'S BURGER

Our special blend of "Certified Angus Beef" broiled to your liking and served on a toasted ciabatta roll with melted mozzarella, pasta salad and fried polenta sticks. 8.95

VEAL

An 8oz portion prepared how you like it. Served with your choice of pasta, fresh bread & house salad or soup. 23.75.
Substitute a small Caesar for 2.95.

MARSALA Flamed in Lombardo Marsala wine.

FRANCESE Lightly battered with white wine, sweet butter and lemon.

PICCATA Butter, garlic, capers and white wine.

SORRENTINO Topped with eggplant, ricotta, touch of marinara and mushrooms.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

DIGIORGIO'S CAFE LARGO

PASTA YOUR WAY!

Served with fresh baked bread & a house salad or soup.

CHOOSE A PASTA

Spaghetti, Linguini, Penne, Capellini, Fettucini

CHOOSE YOUR SAUCE

TOMATO Made from Italian plum tomatoes, slow cooked with a variety seasonings and herbs 10.95

MARINARA Our vegetarian house sauce made with Italian plum tomatoes chunky style with olive oil, garlic and herbs 10.95

BOLOGNESE Our house meat sauce, slow cooked and simmered with **"Certified Angus Beef"**, Italian plum tomatoes, spices and herbs 11.95

AGLIO OLIO Oil and garlic 10.95

ALFREDO Parmesan cheese cream sauce with seasonings 12.95

POMODORO Fresh chopped tomatoes, olive oil, garlic, capers and olives 11.95

FRADIAVALO Our marinara sauce made spicy with extra spices and crushed red pepper 10.95.

ROSA Tomato cream-basil sauce 11.95

TURN UP THE FLAVOR!

Chicken 4, Shrimp 6, Homemade Meatball or Homemade Sausage, \$2 each

CIABBATTAS & PANNINIS

Served with Pasta Salad and Fried Polenta Sticks

CHICKEN PARMIGIANA

Breaded and fried chicken cutlet with tomato sauce and melted mozzarella. Served on a toasted ciabatta roll. 9.95

MEATBALL CIABATTA

Homemade meatballs in tomato sauce with melted mozzarella. 7.95

LOCAL'S FAVORITE

GRILLED MAHI

Fresh local mahi, grilled and served on a toasted ciabatta roll with melted mozzarella. 9.95

CAPRESE PANNINI

Fresh mozzarella, roasted peppers and sliced tomato on a toasted pannini with aioli. 9.95

FEATURED SANDWICH

CHICKEN PESTO PANNINI

Grilled chicken, sundried tomato pesto and fresh mozzarella on a ciabatta roll and heated in our pannini press. 10.95



DIGIORGIO'S BAKED PASTAS

BAKED MANICOTTI

Pasta stuffed with a variety of cheeses & baked in marinara sauce. 13.95

BAKED PENNE

Baked in a casserole with meat sauce, ricotta cheese & melted mozzarella. 14.95

HOMEMADE LASAGNA

Layers of homemade pasta baked with meat sauce, a variety of cheeses and topped with melted mozzarella. 13.95

HOUSE SPECIAL

TOUR OF ITALY

A combination of chicken marsala, a homemade manicotti with marinara sauce and our homemade lasagna. 14.95

HOUSE FAVORITE

DIGIORGIO'S EGGPLANT

Slices of fresh eggplant lightly battered, baked with our homemade marinara sauce and topped with melted mozzarella. Served with pasta. 14.95

DIGIORGIO'S
CAFE LARGO

SIGNATURE PASTA DISHES

Pasta entrees are served with fresh baked bread & a house salad or soup.
Substitute a small Caesar for 2.95.

CAPELLINI POMODORO

Sauteed fresh chopped Roma tomatoes, chopped garlic
and fresh basil in olive oil. 14.95

PENNE & BROCCOLI

Sauteed with olive oil, garlic & butter. 13.95
Add chicken or sausage, 3.95 Add Shrimp 4.95

PENNE WITH VODKA SAUCE

Crispy pancetta pieces flamed with vodka & tossed
with penne pasta in a tomato-cream sauce. 14.95
Add chicken or sausage, 3.95 Add Shrimp 4.95

GARLIC SHRIMP PASTA

Jumbo shrimp sauteed with garlic, butter, a squeeze of lemon, parsley
and a pinch of crushed red pepper for spice on linguini. 17.95

FEATURED PASTA

GNOCCHI BOLOGNESE

Homemade potato dumplings served with our homemade meat sauce. 14.95

JUMBO CHEESE RAVIOLI

Your choice of tomato sauce, marinara sauce or meat sauce. 13.95

SAUSAGE & PEPPERS PASTA

Homemade sliced Italian sausage, sauteed with red & green peppers
and sliced onions in marinara sauce tossed with penne. 14.95

CHICKEN IN A NEST

Strips of chicken sauteed with sliced mushrooms & onions in a tomato-cream sauce.
Served on a bed of pasta. 13.95

SPICY CAJUN PASTA

Chicken & homemade sausage with sliced peppers, mushrooms and onions
in a spicy tomato sauce. Tossed with linguini. 14.95, Add Shrimp 6

CAPELLINI WITH SHRIMP & SCALLOPS

Shrimp & scallops sauteed in a tomato-cream sauce. 17.95

A LA CARTE SPECIALTIES

Mashed Potatoes 2.95

Homemade Meatball in Tomato Sauce \$2 each

Homemade Sausage in Tomato Sauce \$2 each

Homemade Hollandaise 1.95

Sauteed Spinach 3.95 | Sauteed Mushrooms 3.95 | Sauteed Onions 3.95

Sauteed Mushrooms & Onions 3.95 | Steamed Broccoli 3.95 | House Vegetables 3.95

DIGIORGIO'S CAFE LARGO

HOMEMADE HAND TOSSED PIZZA

MARGARITA PIZZA 10"

Traditional tomato sauce and melted mozzarella. 10.95

CHICKEN ALFREDO 10"

Grilled Chicken, Alfredo Sauce, Cheese and Basil. 11.95

NEAPOLITAN PIZZA 10"

Homemade Italian sausage, fresh mushrooms, tomatoes & mozzarella. 10.95

FEATURED PIZZA

SEAFOOD PIZZA 10"

Shrimp, crab, scallops, calamari, tomato sauce & cheese. 11.95

MAKE YOUR PERSONAL PIZZA

CHOOSE UP TO FOUR TOPPINGS FOR YOUR 10" PIZZA

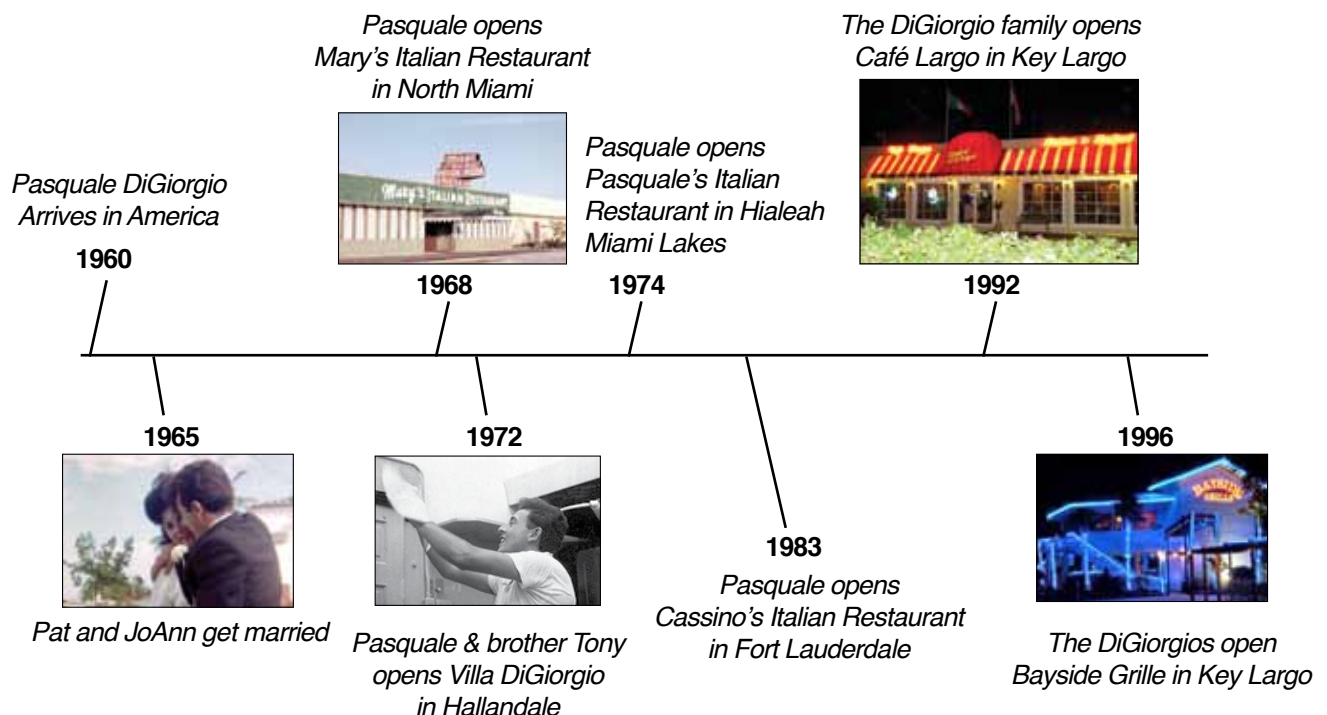
Mushrooms, Pepperoni, Onions,
Garlic, Pepperoncini, Meatballs,
Sausage, Salami, Roasted Peppers,
Olives, Anchovies, 11.95



THE DIGIORGIO FAMILY FROM CASSINO, ITALY

Over the past 50 years, there have been a number of restaurants in South Florida owned and operated by the DiGiorgio family. By 1991, the DiGiorgios moved to Key Largo, purchased waterfront property at Sunset Cove, and turned it into DiGiorgio's Café Largo. We later opened the Bayside Grille behind Café Largo.

Our grand opening took place on November 4th, 1992. Since then we have developed a reputation for serving some of the finest Italian food in the Upper Keys by concentrating on quality and on being a hands-on, family-run operation. We invite you to come and dine with us. Our family proudly serves Italian dishes from centuries-old family recipes. Our hallmark is quality and our standard is excellence. **Mangia!**



WINE LIST

CAFE LARGO

We've carefully selected the best wines and have provided a brief description and its rating.

HOUSE SELECTION

Our House Wine is Citra from Abruzzi, Italy.

Chardonnay	gl 6 1.5 ltr 30
Pinot Grigio	gl 6 1.5 ltr 30
Cabernet	gl 6 1.5 ltr 30
White Zinfandel	gl 6 1.5 ltr 30

CABERNET

88 B.R. COHN SILVER LABEL Sonoma
Full, rich flavors and high quality. btl 30

87 DYNAMITE CABERNET North Coast
Ripe currents, spice, and leather with a silky finish and lingering aftertaste. gl 8 | btl 25

90 SIMI CABERNET Alexander Valley
One of the brightest and most laid back Cabernets. It goes down like silk. btl 40

91 FRANCISCAN CABERNET Napa Valley
This wine is a rare example of an American Old World style "food wine." drinks as smooth as silk! gl 11 | btl 35

95 STAGS LEAP ARTEMIS Napa
A big, beautiful bouquet. It is overpowering in the best of ways. btl 110

PINOT NOIR

91 RODNEY STRONG Russian River
Made in a leaner, drier, lighter style than most Russian River Pinots, but the elegance and complexity are very attractive. btl 30

89 CHALONE PINOT NOIR Central Coast
Soft and silky through the middle, the wine crescendos at the finish. gl 8 | btl 25

85 RED TRUCK PINOT NOIR California
Delicious flavors of Bing cherries on the palate leaves a velvety, juicy finish. gl 7 | btl 20

MERLOT

89 GLASS MOUNTAIN MERLOT California
Supple and well balanced this rich Merlot finishes smoothly. gl 6 | btl 20

88 RED DIAMOND MERLOT Columbia Valley
Aromas of bright cherry and cola and hints of cinnamon. gl 8 | btl 25

90 MARKHAM NAPA MERLOT Napa Valley
Bold, dense and complex, this Merlot has everything. btl 40

CHARDONNAY

87 B.R. COHN SILVER LABEL North Coast
A wine of exceptional depth and body. Toasty French oak and crisp acidity with flavors of green apple and lemon. btl 25

88 RED CAR "BOXCAR" Sonoma Coast
A good example of a rich, fleshy California Chardonnay. btl 30

91 FRANCISCAN CHARDONNAY Napa
Full palate, silky and bright. gl 9 | btl 30

86 RODNEY STRONG Sonoma
Classic California chardonnay, with oak, green apple and citrus flavors. gl 8 | btl 25

91 JORDAN CHARDONNAY Russian River
This defines elegance and finesse. btl 50

DIGIORGIO'S WHITE WINES

88 SANTA MARGARITA Venezia
Probably the best grigio out there; crisp, clean and very pleasant all around. btl 40

85 MASI MASIANCO Venezia
The Verduzzo does something to the Pinot Grigio that really makes it food friendly. gl 9 | btl 30

89 STELLINA DI NOTTE Venezia
The taste is of tropical fruit and citrus, light and smooth. gl 7 | btl 20

92 CLOUDY BAY SAUVIGNON New Zealand
Rated #7 on Wine Spectator's Top 10 list. btl 40

87 STERLING SAUVIGNON BLANC Napa
Great wine, crisp and refreshing. gl 7 | btl 20

91 FERRARI CARANO FUME BLANC Sonoma
A crisp freshness with subtle oak plus complexity and depth. gl 9 | btl 30

92 KING ESTATE PINOT GRIS Oregon
Nice texture, good weight, and a long lively crisp finish. btl 30

86 CH ST MICHELLE REISLING Columbia Valley
This Riesling consistently delivers classic Washington state Riesling and is simply a pleasure to drink. gl 7 | btl 20

88 FERRARI CARANO BELLA LUCE Sonoma
Light and lovely this delightful little flower is very well suited for the tropical setting of Key Largo. Honeysuckle and hibiscus with just a hint of vanilla in the nose. Just delightful. gl 8 | btl 30

WINE LIST

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SELECTED FINE RED WINES

90 MARQUES DE RISCAL

RIOJA RESERVE *Spain*

A great value as well as an ideal introduction to traditional Rioja. btl 30

87 ROSEMOUNT SHIRAZ *Australia*

Medium bodied, not heavy or overpowering. gl 7 | btl 20

90 ANTIGAL UNO 1 MALBEC *Argentina*

Chocolatey and cakey throughout. Nice long finish. btl 25

95 ROBERT MONDAVI OPUS ONE

BORDEAUX BLEND *Napa Valley*

Produced small, concentrated berries and an excellent unhurried harvest. btl 225

90 NEWTON CLARET, BORDEAUX

RED BLEND *Napa*

Merlot-based with a splash of Syrah, and it's proof you don't have to spend alot for a great Napa red. btl 30

90 BLUE ROCK, "BLUE BABY" RED BLEND

The flavor profile is a tasty cherry cola and blueberry blend with hint of mild oak. The finish is dry. btl 30

89 DREAMING TREE RED CRUSH *North Coast*

Produced by Dave Matthews Band. Red blend with a smoky berry flavor. gl 9 | btl 25

92 FERRARI CARANO SIENA BLEND *Sonoma*

SIENA's blend pairs perfectly with savory Italian food, particularly pasta with flavorful tomato sauces. btl 30

87 CUPCAKE RED VELVET BLEND *California*

Velvety soft blend with an ever so slightly sweet finish. gl 7 | btl 20

86 MENAGE A TROIS RED *California*

This is a fantastic, balanced everyday red wine blend. gl 8 | btl 25

SPARKLING

85 MUMM NAPA SPLIT *Napa* split 10

87 STELLINA DI NOTTE PROSECCO *Veneto*

The Prosecco varietal in the spumante style, this has become one of our most popular wines throughout the year. A lighter, fresher start to a meal. gl 9 | btl 25

89 MOET & CHANDON IMPERIAL *France*

The best-selling Champagne in the world. btl 70

91 VEUVE CLIQUOT BRUT *France*

Clicquot's signature Yellow Label non-vintage Brut is loved all over the world for its crisp, full flavors, consistent quality and celebratory yellow label. btl 95

ITALIAN REDS

90 VILLA ANTINORI TOSCANA

SUPER TUSCAN *Tuscany*

A 5 star experience. Big, bold and rich. btl 40

91 MASI COSTASERA AMARONE *Veneto*

This wine is extremely balanced and well integrated with elegant tones of ripe berry fruit and spice. btl 125

88 RUFFINO TRADITIONAL CHIANTI *Tuscany*

A very pleasant and easy to drink wine. gl 7 | btl 20 | 1.5 btl 40

89 RUFFINO "TAN LABEL"

CHIANTI CLASSICO *Tuscany*

Overall, a bold and delicious wine that doesn't overpower the palate. btl 40

92 RUFFINO "GOLD LABEL"

CHIANTI RISERVA *Tuscany*

Full-bodied and very rich, with velvety tannins. btl 60

90 ROCCA DELLA MACIE

CHIANTI CLASSICO *Tuscany*

Rich, well structured. btl 30

88 MASI CAMPOFIORIN *Veneto*

Double fermentation by Masi combines simplicity and grace with power. btl 30

86 SANTA CRISTINA ANTINORI

SANGIOVESE *Tuscany*

Intense bouquet. gl 8 | btl 25

89 TEDESCHI LUCCHINE,

VALPOLICELLA *Veneto*

Youth in a glass. On the palate it's rich and fresh. What a Valpolicella should be. btl 25

88 MICHELLE CHIARLO, BARBERA

D'ASTI "LE ORME" *Piedmont*

Well structured, fruity and dry. btl 30

89 A MANO, PRIMATIVO *Puglia*

Southernmost Italy, a huge mouthful of crushed mixed berries. gl 8 | btl 25

90 POLIZIANO, ROSSO

DI MONTEPULCIANO *Tuscany*

Bright, old-fashioned Tuscan red that will make you smile. btl 30

Corkage Fee

10

FULL LIQUOR BAR

We pour premium liquor in addition to our wine menu. Please ask your server for your unique drink specials or your favorite drink.