

DESSERTS

Cappuccino Brownies

A chocolate fudge brownie layered with a cinnamon cream cheese filling and topped with a bittersweet ganache.

Chocolate Chip Cookies with Chocolate Chunks

4 soft, chocolate chip cookie that is loaded with chips and chunks! These cookies are requested by many in our Shelton community and definitely something remembered!

Tiramisu

This light and airy dessert alternates layers of ladyfingers, that have been moistened with a mixture of espresso and Kahlua, and a whipped mascarpone cheese filling. It is then finished with a dusting of Dutch cocoa powder.

Cheesecake

A New York-style cheesecake that has a hint of lemon essence on a graham cracker crust.

Pumpkin Squares

Not just a fall dessert, this moist pumpkin cake with a light layer of cream cheese frosting is delectable year around.

Double Chocolate Hazelnut Biscotti

This biscotti resembles a crisp brownie loaded with roasted hazelnuts. A great choice for those who want something sweet, but are calorie conscious.

Cranberry Almond Biscotti

A tasty combination of cranberries and slivered almonds. Great with a cappuccino or any cup of coffee or tea!

Lemon Pound Cake

My favorite, a mini lemon cake frosted with a tangy, yet sweet icing.

Crème Brulee

This creamy custard dish has just a hint of white chocolate and is topped with caramelized sugar that makes it incredible.

3.95

2.95

3.95

3.95

2.95

2.95

2.95

3.95

2.95

FAMILY STYLE SPECIALS

SERVES A FAMILY OF 4

Chicken Marsala over Egg Noodles

27.95

Shrimp Scampi over Linguini

29.95

Linguini with White / Red Clam Sauce

24.95

Chicken Parmigiana

22.95

Chicken Fra-Diablo

22.95

Please ask if you want other items family style

BREAKFAST

Come join us Saturday and Sunday for Gourmet pancakes and other breakfast selections.

Bacon Egg and Cheese Sandwich

Hot Sausage Egg and Cheese Sandwich

Buttermilk Pancakes

Blueberry Pancakes

German Apple Pancakes

Chocolate Chip Pancakes

Banana Pancakes

Pancakes with fresh strawberries and whipped cream

Eggs , homefries, toast, sausage, bacon

BEVERAGES

Cappuccino, latte, espresso, and coffee
Soda, water, fresh brewed ice tea, juice
Beer, Wine, Cordials, etc

Phone: 203-944-0369

E-mail: Drew@Ooleecafe.com

Center at Split Rock

702 Bridgeport Ave. Suite 100 Shelton CT

Oolee Café

Bring Home Gourmet Today

Monday Closed

Tuesday - Friday 11:00 am - 8:00 pm

Saturday 9:00 am - 8:00 pm

Sunday Breakfast 9am-12pm

Oolee Café offers gourmet meals prepared from great recipes perfected during the last 30 years.

Each day at Oolee Café, we bake fresh Italian bread and a multigrain bread for our sandwiches.

Oolee Café. The word "voglia" in Italian means a food craving. As I was growing up, my grandmother would say "What's your voglia? What can I make for you?" We decided to name our restaurant with my grandmother in mind, but use the phonetic spelling to make it easier for our patrons. We now say "What's your oolee? What can we make for you?" Our menu offers a variety of selections that are prepared fresh to order. We promise the end result is worth the wait! If you are in a hurry, call ahead for your dine-in or take out needs. We also offer cappuccino, espresso and lattes to accompany our fresh bakery treats.

We look forward to you satisfying your oolee!

Joann and Drew Allen

Prices are subject to change

SOUPS 12 OUNCES

Stracciatella alla Fiorentina Soup

Sautéed spinach, egg ribbons and ditalini pasta in chicken broth.

Soup of the Day - Call us at 203.944.0369 or visit our website. www.ooleecafe.com

SALADS

(ADD GRILLED CHICKEN \$2 OR GRILLED SHRIMP \$3)

Caesar Salad

Romaine lettuce tossed with a light parmesan cheese Caesar dressing and topped with homemade croutons.

Garden Salad (Dressing Choices are Lemon Balsamic, Thousand Island, or House)

Fresh mixed greens topped with tomatoes, cucumber, peppers, onions and a sprinkle of cheese.

Greek Salad with Feta & Lemon Olive Oil Dressing

Fresh mixed greens topped with tomatoes, cucumber, onions and Calamata olives served with Asiago cheese crisps.

Craisin Salad

Mixed Greens with Craisins, mandarin oranges, cashew and onion topped with a raspberry vinaigrette.

KIDS

ANYONE CAN BE A KID

Macaroni & Cheese

Tender pasta combined with a blend of cheeses and a touch of milk and butter.

Chicken Tenders

Chicken breast light coated with seasoned breadcrumbs.

French Fries

Crispy on the outside, tender on the inside. A wonderful accompaniment to any meal.

PASTA

3.95

Penne with Vodka Sauce

Penne tossed with a light pink cream sauce topped with prosciutto.

3.95

Pasta with Spring Vegetables

Pasta with asparagus, broccoli, peas and prosciutto in spicy red cream sauce

5.95

SANDWICHES

Meatball Grinder

Grandma's famous Italian meatballs with sauce/gravy and mozzarella cheese.

Chili Dog

Hummel hot dogs topped with a spicy hotdog chili. Add sauerkraut, mustard, ketchup, relish if you want.

5.95

Crab Cakes

One large lump-crab cake sautéed golden brown and served with mixed greens and tarragon tartar sauce on homemade toasted multigrain bread.

5.95

Fried Fish Sandwich

Sole fried until golden brown and served with mixed greens and tarragon tartar sauce on homemade toasted multigrain bread.

Muffaletta— New Orleans Style Sandwich

Ham, Salami, prosciutto, provolone served with a roasted red pepper olive spread.

3.95

Grilled Chicken Sandwich

Grilled chicken topped with lettuce, tomato and my special lemon balsamic vinaigrette on homemade toasted multigrain bread.

Custom Deli Sandwiches

Black Angus Roast Beef, Baked Ham, Roasted Turkey, Salami, Seafood Salad, Tuna Salad

1.50

SEAFOOD

Crab Cakes

4 oz Lump-crab cake sautéed golden brown and served on a bed of mixed greens with tarragon tartar sauce on the side.

Linguini with Red or White Clam Sauce

Fresh clams sautéed in a spicy red sauce or butter garlic sauce and placed on a bed of pasta.

Stuffed Sole

Sole stuffed with a seafood stuffing that has been blended with a cream cheese sherry sauce.

Shrimp Scampi over Linguini

Sautéed shrimp with wine, butter and brown garlic sauce served over linguini.

BEEF / LAMB WITH VEGETABLE OF THE DAY

Steak of the day

Encrusted Lamb

3 double-cut, center loin rack of lamb chops that are pan-seared then encrusted with a rosemary, scallion and breadcrumb mixture.

Grilled Rosemary Lamb

6 single-cut, center rack of lamb chops seasoned with rosemary, thyme and garlic then grilled to a medium-rare temperature.

CHICKEN

Chicken Fra-Diablo

Chicken sautéed then simmered with spices and pepperoncini peppers. This spicy dish is then placed on a bed of light egg noodles.

Chicken Marsala

Chicken medallions and mushrooms deglazed with marsala wine placed on a bed of egg noodle.

Chicken Parmigiana

Chicken cutlets topped with a marinara sauce and mozzarella then placed on a bed of pasta.