

drinks

CAFE

	Single	Doppio	
Espresso	1.89	2.89	
Espresso Macchiato	2.39	3.19	
	Medium	Large	Iced
Cappuccino	3.19	3.69	3.69
Chococcino (Hot Chocolate)	3.19	3.69	3.99
Latte	3.19	3.69	3.69
Chai Latte	3.19	3.69	3.99
Mocaccino	3.19	3.69	3.69
Brewed Coffee - House Blend		2.19	2.49
Hot Tea / Herbal Tea		2.49	

COLD

	Medium	Large
Fresh Cold Pressed Orange Juice	3.99	4.99
Iced Tea		2.25
Arnold Palmer, Raspberry, Peach Iced Tea		2.75
Aqua Panna Flat Water		2.75
San Pellegrino Sparkling Water		2.75
Soda (Coca Cola)		2.49
Lemonade		2.49
Apple / Cranberry Juice		2.99
Milk		2.50
Chocolate Milk		3.49

WINE

white

	Glass	Bottle
Sparkling Cuvee, Brut, Casa Dei Farive, Italy (Prosecco)	7	26
Prosecco, Avissi, Italy	8	28
Mimosa (Avissi)	7	NA
Riesling - Chateau St. Michelle, Columbia Valley	8	29
Fume Blanc, Ferrari Carano, Sonoma County	8	29
Sauvignon Blanc, Esk Valley, New Zealand	7	27
Pinot Grigio, Esperto, Italy	7	27
Chardonnay, Wente, "Morning Fog," Livermore Valley	7	30

red

	Glass	Bottle
Cabernet Sauvignon, Josh Cellars, California	8	29
Merlot, Barone Fini, Italy	7	27
Pinot Noir, Mark West, California	8	29
Malbec, Graffigna Centenario, Argentina	8	29
Red Blend, Francis Ford Coppola Diamond Series "Claret", California	10	38
Montepulciano d'Abruzzo, Niro, Abruzzi, Italy	10	38

CRAFT BEER

	ABV*	Bottle
Bud Light / St. Louis, Missouri	4.2%	4
Monk in the Trunk, Organic Amber Ale / Jupiter, Florida	5.5%	5
Goose Island IPA / Chicago, Illinois	5.9%	5
Cigar City Jai Alai, IPA / Tampa, Florida	7.5%	6
Cigar City Maduro, Brown Ale / Tampa, Florida	5.5%	5
Stella Artois, Pale Lager / Leuven, Belgium	5.0%	6
Ayinger / Aying, Bavaria, Germany	5.1%	6
Due South, Caramel Cream Ale / Boynton Beach, Florida	5.0%	5

* Alcohol by volume

Rev 4/24/18

day menu

*All I wanted was a good cup of coffee...
And look where we are now...*

With many years in the restaurant business and after spending plenty of time in Italy and around the world, I got into the habit of starting my day with a delicious, creamy cappuccino. Every day, I travelled the streets, searching for that desired quality...

"If you want something done right, do it yourself."

So when I couldn't find it, I gathered a passionate team with the idea to open a little café where we could all enjoy a good Cappuccino. Who could have imagined where that idea would take us...

Our journey towards excellence began in 2005 when we opened the doors of Saquella Café, named after our boutique coffee roaster from Italy. With trendy décor and friendly staff, we quickly became a neighborhood sensation. And while we welcomed the success, we also knew that our potential could take us even further. To complement the fine Italian coffee, we built an in-house bakery as well as a scratch kitchen stocked with only the freshest, top quality ingredients. A healthy alternative to the fast food culture was our motivation, and we made the conscience decision to be a "No Fry Zone" keeping in mind the wellbeing of our guests.

At first, the menu was limited to fresh baked breads and pastries, all-day breakfast, Salads, and Panini. Yet you liked the affair and asked for more. So once again, why stop there...

We rapidly expanded the menu with simple, yummy, guilt-free options that were as pleasing to the eyes as they were to the palate. We created unique gluten free side choices such as organic quinoa and roasted sweet potatoes. And, once again, why cap our passion there...

It was such a fun ride, we opened our second store, Prosecco Café, in Palm Beach Gardens, named after the Italian sparkling wine.

We added an innovative dinner menu with healthy alternatives, featuring fish dishes and lean Buffalo burgers. As always, we refused to cut corners: Our meats, chicken, and turkey selection ranges from Grass Fed and hormone/antibiotic free. We teamed up with local vendors to bring you the finest quality of cheeses, produce, and fresh gelato. So why stop there...

Now Saquella and Prosecco are offering a full liquor bar and exciting dinner menu. Our team is passionately committed to serve you the best quality for the greatest value, and our story is far from over... And as our slogan always said:

"Your First Cup of Coffee... & Much More..."

Thank you for being a loyal guest,
Avi & the Team



OPEN DAILY 7AM
Breakfast | Lunch | Dinner

18% gratuity will be added to parties of 6 or more
Please notify us of any food allergies
Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness

Prosecco Cafe • 4580 PGA Boulevard • Palm Beach Gardens, FL 33418
Saquella Caffe • 410 Via de Palmas • Boca Raton, FL 33432



proseccocafe.com

breakfast

FROM LOWIL'S BAKERY

It's still dark outside when our passionate bakers begin creating over 40 top-quality homemade recipes with only the best ingredients for your satisfaction.

- Blueberry Lemon Zest Scone / 3
- Cranberry White Chocolate Scone / 3
- Butter or Whole Wheat Croissant / 3
- Chocolate & Nutella or Almond Croissant / 4

LIGHT & FRUITY

- Organic Swiss Muesli – It's a WOW!**
Raw Organic Original Swiss Recipe of Muesli Soaked Overnight in Low-Fat Yogurt
Bowl with Fruit Salad / 7.99 Cup / 4.99
- Healthy Treat / 7.99**
Fresh Cut Seasonal Fruit with Low-Fat Yogurt, Granola & Honey
- Belgian Waffle or Pancake / 7.49**
Light & Crisp Homemade Waffle
Add: Blueberry, Chocolate Chip, Strawberry, Whipped Cream / 1 ea

The "All American" - Create Your Own Omelet / 8.99

- 3 Egg Omelet, Regular or Egg-White, Served with Breakfast Potatoes, Side Salad, Bacon and Bread Basket • Gluten Free Bread / Add 1
- Add / .50 each for:** Tomatoes / Onion / Mushrooms / Roasted Red Pepper / Spinach / Zucchini
- Add / 1 each for:** Cheddar / Swiss / Feta / Asiago / Caramelized Onion / Portobello Mushrooms
- Diced: Bacon / Turkey Sausage / Black Forest Ham
- Add / 1.59 each for:** Brie / Gorgonzola / Fresh Mozzarella / Goat Cheese / Prosciutto

BREAKFAST CREATIONS

Served with Petit Salad & Breakfast Potatoes OR Fruit Cup • Gluten Free Bread / Add 1
Our local eggs are made to order "a la Plancha" seasoned only with a touch of olive oil

- Open-Face Nova Smoked Salmon / 11.99**
Open Face Bagel with Cream Cheese, Lettuce, Tomato, Red Onion, Capers. Add: Egg / 1
- The David / 10.99**
Egg White Omelet, Roasted Veggie Mix, Aged Cheddar, Roasted Sweet Potatoes
- NEW! Monte Cristo / 9.99**
Ham & Gruyere French Toast Sandwich, Poached Egg & Maple Dijon Sauce

BREAKFAST SANDWICHES

Add Petit Breakfast Salad or Fruit Skewer / 1
Gluten Free Bread / Add 1

- Egg, Meat & Cheese Croissant / 5.99**
Asiago Flavored One-Egg Omelet, Prosciutto Di Parma
- Tuscan Omelet Challah Bun / 6.99**
Pesto Herbed One-Egg Omelet, Caramelized Onions, Brie Cheese **It's a WOW!**
- Salmon Royale Croissant / 7.99**
Asiago Flavored One-Egg Omelet, Nova Smoked Salmon, Touch of Sauce
- 7-Grain Egg White Florentine / 7.49**
Egg White Omelet, Fresh Spinach, Soft Bulgarian Feta, Low Cal, 7-Grain Roll
- Whole Wheat Breakfast Wrap / 6.99**
Scrambled Eggs, Breakfast Potatoes, Onion, Local Tomato, Cheddar
Add: Bacon, Turkey Sausage and/or Goat Cheese / 1 ea
- NEW! Nova Smoked Salmon Bagel / 7.99**
Cream Cheese, Lettuce, Tomato, Red Onion

SIDES & EXTRAS

- | | |
|--|-------------------------------|
| Make it Egg White / .99 | Turkey Sausage / 1.99 |
| Fresh Fruit Cup / 2.50 | Prosciutto Di Parma / 3.99 |
| Thick Cut Bacon / 1.99 | Roasted Sweet Potatoes / 2.50 |
| Nova Smoked Salmon / 3.99 | Roasted Vegetables / 3.99 |
| Black Forest Ham / 1.99 | |
| 7 Grain, Bagel or Toast with Butter & Jelly / 1.99 | |
| 7 Grain, Bagel or Toast with Cream Cheese / 2.99 | |
| Gluten Free Whole Wheat Toast with Butter & Jelly / 2.50 | |

lunch

PANINI PRESSED SANDWICHES

All served with Petit Salad, Baja Quinoa, or Roasted Sweet Potatoes
Gluten Free Bread / Add 1

- NEW! Chefs Falafel Whole Wheat Wrap / 9.99**
Kale & Quinoa Falafel, Local Tomato Salad, Grilled Jalapeño, Tabini Sauce
- award winning*

 - Chicken Waldorf on Muesli Toast / 10.99**
Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts

- NEW! Tuna Salad Croissant / 10.99**
Chef Crafted Albacore Tuna Salad, Lettuce, Tomato, Freshly Baked Croissant
- NEW! Antipasti Ciabatta / 8.99**
Grilled Zucchini, Red Pepper & Eggplant, Soft Bulgarian Feta, Fresh Basil Pesto
- Focaccia Caprese / 11.99**
7-Grain Roll, Open Face, Vito's Fresh Mozzarella, Local Tomatoes, Fresh Basil Pesto, Balsamic Glaze
- Turkey Whole Wheat Tuscan / 9.99**
Lean Turkey, Caramelized Onion Mustard, Local Tomato, Swiss Cheese, Whole Wheat Bread
- 7-Grain Grilled Chicken / 11.99**
Grilled Chicken Breast, Roasted Zucchini, Asiago Cheese, Fresh Basil Pesto, Low-Cal 7-Grain Roll
- Gyro / 11.99**
Pressed Pita, Grilled Lamb & Beef Strips, Lettuce, Local Tomato, Onion, Tzatziki

- NEW! Roast Beef Philly-Style / 13.99**
Sizzling Peppers, Mushrooms & Onion, Melted Gruyere

- Turkey Reuben - Saquella-Style / 10.99**
Lean Sliced Turkey, Homemade Pickled Cabbage, Swiss Cheese, Roasted Red Pepper Aioli

- NEW! Avocado Ahi Tuna Wrap / 14.99**
Seared Raw Jerk Ahi Tuna, Spinach, Avocado, Caramel Wasabi Coleslaw, Whole Wheat Wrap

- NEW! Premium "Creekstone Farms" Burger / 12.99**
8 Oz House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Gruyere, Gorgonzola Coleslaw, Grilled Challah Bun

- NEW! Up-Stream Salmon Burger / 11.99**
8 Oz Baja-Style Salmon Burger, Avocado, Fresh Arugula, Grilled Artichoke & Lime Aioli, Grilled Challah Bun

Bacon / Avocado / Sunny-Side-Up Egg / 1.99 ea

WE PROUDLY SUPPORT YOUR DIETARY NEEDS:
Allergies • Gluten Free • Vegetarian • Vegan • Paleo
Let Your Server Know

LIGHT DELIGHTS

Gluten Free Bread / Add 1

- Soup of the Day**
Served with a Bread Basket
Cup / 5.5 Bowl / 6.95 Cup & Salad / 8.99
- Soup & Salad / 8.99**
Served with a Bread Basket
- Quiche & Salad / 9.99**
Baked Daily, Served with Petit Salad

SALAD SHOP

Top That Salad

- | | |
|--|---------------------|
| Chicken Waldorf / 5 | Gyro / 4 |
| Grilled Chicken / 5 | Prosciutto / 4 |
| Seared Salmon / 8 | Seared Raw Tuna / 6 |
| Nova Smoked Salmon / 4
(Toppings for Salads Only) | |

- Top Me Citrus Avocado / 9.99**
Spring Mix Greens, Red Onions, Avocado, Mandarin Wedges, Citrus Vinaigrette

- Top Me House Chopped Salad / 9.99**
Spring Mix Greens, Baja Style Quinoa, Cucumber, Local Tomato, Red Peppers, Carrots, Cabbage, Onions, Corn, Low Fat Raspberry Vinaigrette

- Traditional Caprese Salad / 11.99**
Vito's Fresh Mozzarella, Local Tomatoes, Basil Pesto, Balsamic Glaze

- Saquella Gorgonzola Salad / 11.99**
Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Low Fat Raspberry Vinaigrette

- Tuscan Baked Goat Cheese Salad / 13.99**
Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sunflower Seeds, Shaved Asiago, Baked Goat Cheese Crostinis, Balsamic Vinaigrette

- NEW! Greek Chicken Salad / 13.99**
Grilled Chicken Breast, Spring Mix Greens, Cucumber, Local Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette

- "Ahi Thai" Asian Tuna Salad / 15.99**
Spring Mix Greens, Carrots, Red Cabbage, Mandarin Wedges, Almonds, Seared Raw Ahi Tuna, SPICY Peanut Vinaigrette

Not Your Everyday Salad Dressings

House Favorite: Low Fat Raspberry Vinaigrette, Tarragon Balsamic, Peppery Citrus, Spicy Thai Peanut, Creamy Greek, EVOO & Balsamic

tuscan sensation

Everyday Brunch

11.99 Per Person (Two People Minimum)

Share a Grilled Vegetables Antipasti Platter, Variety of Domestic & Imported Cheeses, Bread Basket, Butter & Jam. Choose your Personal 2 Egg Omelet and small fresh squeezed OJ