

# CONVITO CAFÉ DINNER MENU



FALL 2020



## STARTERS/SOUPS

**Crab Cake** with caramelized onion remoulade \$13

### **Bruschetta Rossa**

With fresh grape tomatoes, fresh basil & pesto \$7.75

### **Classic Mussels**

Broth of chablis, shallots, garlic, butter, fresh herbs, crunchy garlic bruschetta \$11.5

### **Mama's Meatballs Appetizer/Side**

4 beef-pork-spinach meatballs with tomato basil sauce & parmesan \$10.5

**Fried Calamari** with zesty cocktail sauce \$10.5

### **White Bean Soup**

Beans, carrots, onions, celery, sun dried tomatoes, vegetable broth & basil (vegan) \$6.5

### **French Onion Soup**

Onions, veal broth, toasted crouton, parmigiano reggiano, gruyere & crispy onions \$7.5

## PASTA

**Spaghetti & Tomato Basil Sauce** \$13.95

Add **meatballs** \$17.95

### **Pappardelle Bolognese**

Egg pasta, hearty pork & beef ragu & bechamel \$18.25

### **Four Cheese Fettuccine**

4 cheese sauce, prosciutto, mushrooms & peas \$17.95

### **Linguine Bianco**

With sautéed manila clams, garlic, shallots, parsley, olive oil, touch of chili flakes \$19

### **Whole Wheat Fusilli alla Norma**

Eggplant, grape tomatoes, capers, tomato sauce & mozzarella \$17.5

### **Butternut Squash Ravioli**

Sage brown butter sauce & balsamic drizzle \$17.95

### **Penne with Italian Sausage**

Broccoli, extra virgin olive oil, touch of chili flakes \$18.5

### **Farfalle Foresta**

Wild mushrooms, spinach, thyme, oregano, extra virgin olive oil & shaved parmesan \$17.95

## SIDES

**Pommes Frites** \$6      **Creamy Mashed Potatoes** \$6

**Steamed Broccoli & Olive Oil** \$6      **Sauteed Spinach** \$6

## SALADS

### **Betise Salad**

Organic mixed greens, thin cucumber round, radishes, crispy sweet onions, roasted garlic vinaigrette \$9

### **Organic Beets & Arugula Salad**

With goat cheese & red wine vinaigrette \$11.5

### **Farmhouse Spinach Salad**

Spinach, blue cheese, green apple, dried figs, walnuts & cider vinaigrette \$11.5

### **Cafe Caesar Salad**

Romaine, parmesan, croutons; caesar dressing with black olive tapenade drizzle & parmesan crisps \$11.5  
Add anchovies \$1.5

## ENTREES

### **Grilled Atlantic Salmon**

With grainy mustard sauce, braised lentils & vegetables, sautéed spinach \$25.95

### **Sauteed Lake Superior Whitefish**

With lemon caper sauce, mashed potatoes, green beans \$25.95

### **Rotisserie Chicken**

Free range rotisserie half chicken with lemon, garlic, natural jus & pommes frites \$19.5

### **Chicken Pot Pie**

Chicken, peas, carrots, onions & celery in creamy bechamel sauce with a flaky crust \$23

### **Grilled Strip Steak**

10oz steak with herb butter & pommes frites \$32

### **Grilled Burger**

Free range beef on brioche bun with grilled onions, gruyere, lettuce, tomato with pommes frites \$16.5

### **Bistro Calves Liver**

With applewood smoked bacon, vidalia onions & mashed potatoes, grain mustard & red wine sauce \$26

## KIDS *(for age 12 & under)*

**Buttered Penne Noodles** with parmesan \$7.75

**Parmesan Chicken** with fries \$10.5

**Grilled Cheese** on wheat with apple slices \$7.5

*Ask for our daily specials!*