

CONVITO CAFÉ LUNCH 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

Fried Calamari with zesty cocktail sauce \$10.5

Mama's Meatballs Appetizer/Side

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

SALADS/LUNCH PLATES

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 & pieces of parmesan crisps \$11.5 Add anchovies \$1.5

Chicken Caesar Salad

Grilled free range chicken breast, romaine, croutons, caesar dressing & black olive tapenade \$16.5

Trio Salad – Chicken, Veggie & Pasta (may substitute)

Cauliflower Dreamin' cauliflower, tomatoes, kale, cucumbers, scallions, lemon, red onions, red wine vinaigrette

Moroccan Chicken peapods, celery, scallions, golden raisins, almonds; chutney curry aioli

Crazy Cavatappi pasta, zucchini, prosciutto, onions, parsley; honey-dijon red wine vinaigrette \$16

Grilled Atlantic Salmon

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

SIDES

Pommes Frites \$6

Steamed Broccoli & Olive Oil \$6

SANDWICHES

Café BLT

Applewood smoked bacon, lettuce, tomato, avocado, basil aioli on ciabatta bun with chips \$14.75

Violet's Tuna Salad Sandwich

Our classic sumptuous tuna salad, tomato, lettuce on multi grain bread with chips \$13

Italian Sandwich

Genoa salami, mortadella, provolone, roasted red peppers, red onion, balsamic vinaigrette on baguette with chips \$14

Tarragon Chicken Sandwich

Shredded chicken breast, tarragon, lemon aioli, provolone & romaine on ciabatta with vegetale fresca salad \$14

Turkey Brie Sandwich

Roasted turkey breast, apple, spinach, dijon mustard, fig jam on multi grain bread with vegetale fresca salad \$13.5

Grilled Burger

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

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

Whole Wheat Fusilli alla Norma

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

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

BRUNCH ITEMS (sun 11:30--3)

Beignets with cinnamon & powdered sugar \$8

Omelet served with roasted potatoes \$15

***Quiche** slice of daily quiche with vegetale fresca salad \$15

***Crepes** \$16 *also served Saturday lunch

DRINKS

in addition to our full bar, inquire for our current selection

cocktails

Sangria with cointreau & fresh fruit, on the rocks \$12.5

Aperol Spritz with prosecco & soda water, orange \$12.5

Moscow Mule vodka, lime juice & barritts ginger beer \$12.75

Blackberry Mojito cane rum, fresh mint, limes, blackberry syrup & splash of soda \$12.75

Raspberry Prosecco prosecco & raspberry syrup \$12.5

Bloody Mary vodka, lime juice, tabasco, worcestershire sauce, tomato juice & celery salt \$12

Peach Bellini / Mimosa \$12

Corkage Fee \$10 for our Market Wines

white wines

Pinot Grigio, Ca'Stele, Friuli, Italy '18

grapefruit flavors, fresh with floral & citrus notes \$10/\$40

Sauvignon Blanc, Ponga, Marlborough, New Zealand '19

bold, vibrant & refreshing with peach & grapefruit notes \$10.5/\$42

Chardonnay, Moulin de Gassac, Lanquedoc, France '19

fruity notes with a hint of honey, full & buttery \$11/\$44

Chardonnay, Sonoma Cutrer, Russian River, Ca '17

rich & elegant with great finesse & silky finish \$14/\$56

red wines

Piccini, Chianti DOCG Tuscany, Italy '18

smooth, with soft tannins, distinct notes of red fruit \$11.5/\$46

Barbera, Castelvevo, Piemonte, Italy '18

Velvety, notes of ripe tangy red fruits \$11/\$44

Cabernet Sauvignon, Black Ridge, Lodi, California, NV

fruity with a slight vanilla notes, very smooth, dry & tart \$11/\$44

Pinot Noir, Alain de la Treille, Loire Valley, France '18

elegant with black cherry aromas, velvety, fresh -easy \$12/\$48

rosé/sparkling wines

Rosé, Bergerac, Chat. Haut Sarthes, Dordogne, France '18

crisp, refreshing, great balance between fruit & acidity \$10.5/\$42

La Marca Prosecco DOC refreshing Italian sparkling with notes of green apple, juicy peach & lemon *187ml bottle* \$13

Order cocktails/wine glasses-to-go for your next curbside pick up or delivery.....

- order curbside or delivery through www.convitocafeandmarket.com / Toast Take Out app / or phone in
- stop in our market to see our wide array of items we make fresh daily



convito café & market



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beer

Moretti / Peroni / Heineken / Amstel Light 7.5

Daisy Cutter Pale Ale, Half Acre Brewery 8

Gatecrasher IPA, Temperance 7.75

Two Hearted Ale, Bell's 7.5

Heineken 0.0 (non-alcoholic) 7

non-alcoholic

Hot Cocoa with whipped cream / Barritt's Ginger Beer

San Pellegrino Sparkling Water

Aranciata / Limonata / IBC Root Beer /

Blackberry, Strawberry or Raspberry Iced Tea

Cranberry Juice / Apple Juice / Coke / Diet Coke / Sprite

Ginger Ale / Lemonade / Kiddy Cocktail / Milk

coffee/tea *we use lavazza*

coffee / decaf / espresso / cappuccino / latte / iced coffee

iced tea / assortment of hot tea from brew tea & rishi

**Ask for our
DESSERT & AFTER
DINNER DRINKS menu**