



CONVITO CAFE DINNER MENU



WINTER 2021

STARTERS/SOUPS

Crab Cake

with caponata (eggplant, tomatoes, black olives, capers, sweet sour dressing) & red pepper coulis \$13

Bruschetta Rossa

With fresh grape tomatoes, fresh basil & pesto \$7.95

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 **served with bread*

Spaghetti & Tomato Basil Sauce \$14 Add Meatballs \$18

Pappardelle Bolognese

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

Cavatappi with Pollo Paesana

Creamy tomato sauce made with fontina, tomatoes, onions, free range chicken breast & green olives \$18

Four Cheese Fettuccine

4 cheese sauce, prosciutto, mushrooms & peas \$18

Linguine Bianco

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

Penne with Italian Sausage

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

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

Chicken Parmigiana Mozzarella Pasta

Parmesan encrusted chicken breast, topped with tomato sauce & mozzarella over linguine with extra virgin olive oil \$16.5

SIDES

Pommes Frites \$6 Creamy Mashed Potatoes \$6

Steamed Broccoli & Olive Oil \$6 Sautéed 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

Winter Spinach & Blue Cheese Salad

Spinach, blue cheese, dried cherries, dried apricots, grapes, spiced pecans & 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 **served with bread*

Grilled Atlantic Salmon

With grainy mustard sauce, braised lentils & vegetables, sautéed spinach \$26

Sautéed Lake Superior Whitefish

With lemon caper sauce, mashed potatoes, green beans \$26

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)*

Chicken Parmigiana Mozzarella

Parmesan encrusted chicken breast, topped with tomato sauce & mozzarella \$10

Buttered Penne Noodles with parmesan \$7.75

Parmesan Chicken with fries \$10.5

Grilled Cheese on multi grain with apple slices \$7.5