



# CONVITO CAFE LUNCH 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

### 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

### 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 & 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 \$16

**Paesana Chicken:** chicken breast, green olives, tomatoes, fontina cheese, parsley, scallions, arugula, garlic; vinegar, honey, tomato basil sauce

**"Surf & Turf":** shell pasta, peas, ham, fontinella cheese, scallions, parsley; lemon mayo

**Festi-fall:** butternut squash, pomegranate berries, peanuts, shallots, parsley, lemon, chili pepper flakes, olive oil, honey

### Grilled Atlantic Salmon

With grainy mustard sauce, braised lentils & vegetables, sautéed spinach *served with bread* \$26

## 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

### Tantalizing Tuna Melt

A sandwich on grilled multi grain with our sumptuous Vi's tuna salad, melted aged cheddar & house pickles with chips \$14

### Italian Sandwich

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

### Tarragon Chicken Sandwich

Shredded chicken, 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 \$13.5

### Grilled Burger

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

## PASTA •served with bread

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

### Pappardelle Bolognese

Egg pasta, hearty pork & beef ragu & bechamel \$18.5

### Four Cheese Fettuccine

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

### Whole Wheat Fusilli alla Norma

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

### Chicken Parmigiana Mozzarella Pasta

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

## 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

**Sliced 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