



Convito Café Dinner Menu



1 complimentary bread basket with dinner entrees. \$4 per additional basket. Thank you for understanding.

Openings

Bruschetta Rossa topped with fresh grape tomatoes, basil-pinenut-walnut-pesto & fresh basil 9

Fried Calamari with zesty mediterranean cocktail sauce 11.5

Smoked Salmon on crostini with dill cream cheese, capers & lemon zest 14.5

Crab Cake with red pepper coulis & sun dried tomato-feta farro 13.5

Classic Mussels in broth of chablis, butter, garlic, shallots, fresh herbs; crunchy garlic bruschetta 13

Mama's Meatballs four pork-beef-spinach meatballs in tomato-basil sauce with parmesan 10.5

Prosciutto-Arugula Flatbread with extra virgin olive oil & parmesan 15.5

Soups / Salads

White Bean carrots, onions, celery, sun-dried tomatoes, vegetable broth, fresh basil 6.5

French Onion onions, veal broth, toasted crouton, parmigiano reggiano, gruyere, crispy onions 7.5

Bêtise House Salad organic mixed greens, thin cucumber round, radishes, crispy sweet onions; roasted garlic vinaigrette 9.5

Organic Beets & Arugula with goat cheese, balsamic glaze; red wine vinaigrette 12

Farmhouse Spinach & Blue Cheese granny smith apples, dried figs, walnuts & white balsamic vinaigrette 12

Café Caesar romaine, parmesan, croutons; black olive tapenade, parmesan crisps; caesar dressing 11.5

Pasta

Spaghetti al Pomodoro e Basilico tomato basil sauce 14 *Add* pork-beef-spinach **Meatballs** 18.5

Pappardelle Bolognese egg pasta, rich, creamy beef & pork ragu with béchamel drizzle 19

Fettuccine Quattro Formaggio four cheese sauce, prosciutto, peas & mushrooms 18.5

Fusilli Autunno whole wheat fusilli, butternut squash, leeks, spinach, mozzarella & extra virgin olive oil 18

Penne Marsala with marsala, roasted mushrooms, garlic, onions veal broth, red wine & spinach 18

Ravioli di Zucca pumpkin filled pasta with sage brown butter sauce & balsamic glaze 18.75

Orecchiette con Cavoletti e Salsiccia with sausage, shaved brussels sprouts, olive oil, touch of chili peppers & parmesan 18.5

Bucatini Puttanesca con Gamberi in sauce of tomato, garlic, capers, kalamata olives & anchovy with sauteed spicy shrimp 21.5

Linguine Bianco with sautéed manila clams, garlic, shallots, parsley, extra virgin olive oil & a touch of chili peppers 19.5

Entrees

Grilled Atlantic Salmon with grain mustard sauce, braised lentils & vegetables, sautéed spinach 27.5

Sauteed Lake Superior Whitefish with lemon caper sauce, mashed potatoes & green beans 27

Rotisserie Chicken free-range rotisserie half chicken in lemon, garlic, natural jus with pommes frites 22.5

Saltimbocca di Pollo prosciutto & sage stuffed chicken breast in natural jus with semolina gnocchi wedges 26.5

Steak-Frites grilled 10 oz. steak with herb butter & pommes frites 33.5

Bistro Calves Liver with grain mustard & red wine sauce, applewood smoked bacon, vidalia onions & mashed potatoes 26.75

Grilled Duck Breast in Chianti Jus with tuscan dish of white beans, garlic, onions, tomatoes & sage 26.5

Grilled Burger free-range beef patty, brioche bun with grilled onions, boursin cheese, lettuce, tomato; pommes frites 16.5



Sides

Haricots Verts steamed french green beans; extra virgin olive oil & balsamic reduction 8

Pommes Frites 6.5 / **Creamy Mashed Potatoes** 6 **Steamed Broccoli & Olive Oil** 6 / **Sauteed Spinach** 6

Convito Café Lunch Menu

\$4 per additional basket. Thank you for understanding.

Openings

Bruschetta Rossa topped with fresh grape tomatoes, basil-pinenut-walnut-pesto & fresh basil 9

Fried Calamari with zesty mediterranean cocktail sauce 11.5

Crab Cake with red pepper coulis & sun dried tomato-feta farro 13.5

Classic Mussels in broth of chablis, butter, garlic, shallots, fresh herbs; crunchy garlic bruschetta 13

Mama's Meatballs four pork-beef-spinach meatballs in tomato-basil sauce with parmesan 10.5

Prosciutto-Arugula Flatbread with extra virgin olive oil & parmesan 15.5

Soups

White Bean carrots, onions, celery, sun-dried tomatoes, vegetable broth, fresh basil 6.5

French Onion onions, veal broth, toasted crouton, parmigiano reggiano, gruyere, crispy onions 7.5

Salads / Lunch Plates

Bêtise House Salad organic mixed greens, thin cucumber round, radishes, crispy sweet onions; roasted garlic vinaigrette 9.5

Organic Beets & Arugula with goat cheese, balsamic glaze; red wine vinaigrette 12

Farmhouse Spinach & Blue Cheese granny smith apples, dried figs, walnuts & white balsamic vinaigrette 12

Café Caesar romaine, parmesan, croutons; black olive tapenade, parmesan crisps; caesar dressing 11.5

Chicken Caesar grilled chicken, romaine, parmesan, croutons, black olive tapenade, parmesan crisps; caesar dressing 17

Grilled Atlantic Salmon with grain mustard sauce, braised lentils & vegetables, sautéed spinach 27.5

Trio Salads; 16

Chicken Curry chicken, raisins, almonds, carrots & chutney with curry aioli

Forever French haricots verts, dried figs, red onions, blue cheese & extra virgin olive oil

Fabulous Fall Fusilli whole wheat fusilli, butternut squash, leeks, spinach, mozzarella & cider vinaigrette

Sandwiches

- Café BLT** applewood smoked bacon, lettuce, tomato, avocado, basil aioli on ciabatta bun with chips 15
- Violet's Tuna Melt** our classic tuna salad with cheddar cheese , homemade pickle slices on multi-grain bread with chips 14
- Croque Monsieur** grilled ham, gruyere cheese & béchamel on country loaf with pommes frites 14
- Smoked Salmon Club** with bacon, tomato, lettuce & caper aioli on multi-grain bread with chips 16.5
- Meatball Sub** pork-beef-spinach meatballs, tomato-basil sauce on baguette with chips 14.5
- Country Turkey & Brie** green apple slices, baby spinach, apple butter aioli on ciabatta with chips 14.5
- Grilled Burger** free-range beef patty, brioche bun with grilled onions, boursin cheese, lettuce, tomato; pommes frites 16.5

Pasta

- Spaghetti al Pomodoro e Basilico** tomato basil sauce 14 *Add* pork-beef-spinach **Meatballs** 18.5
- Pappardelle Bolognese** egg pasta, rich, creamy beef & pork ragu with béchamel drizzle 19
- Fettuccine Quattro Formaggio** four cheese sauce, prosciutto, peas & mushrooms 18.5
- Fusilli Autunno** whole wheat fusilli, butternut squash, leeks, spinach, mozzarella & extra virgin olive oil 18