



Convito Café Dinner Menu



Openings

Bruschetta Rossa topped with fresh grape tomatoes, pesto & basil 8

Fried Calamari with zesty mediterranean cocktail sauce 10.5

Smoked Salmon on crostini with dill cream cheese, capers & lemon zest 14

Crab Cake with a corn & scallion relish with red pepper coulis 14

Classic Mussels in broth of chablis, butter, garlic, shallots, fresh herbs; crunchy garlic bruschetta 12.5

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

Prosciutto-Arugula Flatbread with extra virgin olive oil & parmigiano reggiano 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

Bêtise House Salad organic mixed greens, thin cucumber round, radishes, crispy sweet onions; roasted garlic vinaigrette 9

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

Savory Spinach & Blue Cheese bacon, chopped egg, marinated red onions; cider vinaigrette 12

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

Pasta

Spaghetti with Tomato Basil Sauce 14 **Add** pork-beef-spinach **Meatballs** 18.25

Pappardelle Bolognese egg pasta, rich, creamy beef & pork ragu with béchamel drizzle 18.5

Fettuccine with Four Cheese Sauce prosciutto, peas, mushrooms 18

Fusilli Tre Colore whole wheat fusilli, prosciutto, cauliflower, grape tomatoes, arugula & olive oil 18

Cavatappi Pesto Capri grape tomatoes, fresh mozzarella in a pesto sauce 18

Spinach Ravioli with White Truffle Oil goat cheese & sautéed spinach 18.5

Penne Salsiccia with sausage, broccoli, extra virgin olive oil & a touch of chili peppers 18.5

Bucatini Puttanesca with Spicy Shrimp in a sauce of tomato, garlic, capers, kalamata olives & anchovy 21

Linguine Bianco with sautéed manila clams, garlic, shallots, parsley, extra virgin olive oil & a touch of chili peppers 19

Entrees

Grilled Atlantic Salmon honey citrus glaze, grape tomatoes, sautéed spinach & wild rice pilaf 26

Sauteed Lake Superior Whitefish with lemon caper sauce, mashed potatoes & green beans 26

Rotisserie Chicken free-range rotisserie half chicken in lemon, garlic, natural jus with pommes frites 20

Chicken Paillard parmesan encrusted chicken breast on salad of arugula, grape tomatoes; red wine vinaigrette 24

Steak-Frites grilled 10 oz. steak with herb butter & pommes frites 32

Bistro Calves Liver with applewood smoked bacon, vidalia onions, mashed potatoes; grain mustard & red wine sauce 26

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

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

Sides:

Haricots Verts steamed french green beans; extra virgin olive oil & balsamic reduction 7

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

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Classic Mussels in broth of chablis, butter, garlic, shallots, fresh herbs; crunchy garlic bruschetta 12.5
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
Organic Beets & Arugula with goat cheese, balsamic glaze; red wine vinaigrette 12
Savory Spinach & Blue Cheese bacon, chopped egg, marinated red onions; cider 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 16.5

Trio Salad:

Sesame Spinicken chicken breast, red peppers, spinach, sesame seeds; sesame-soy vinaigrette

Green Quinoa quinoa, green beans, peapods, dill, parsley, basil; white wine Dijon vinaigrette

Rigatoni Noci pasta, walnuts, fontinella cheese, scallions; creamy lemon dressing 16

- Chicken Paillard** parmesan encrusted chicken breast on salad of arugula, grape tomatoes; red wine vinaigrette 24
Grilled Atlantic Salmon honey citrus glaze, grape tomatoes, sautéed spinach & wild rice pilaf 26

Sandwiches

- Café BLT** applewood smoked bacon, lettuce, tomato, avocado, basil aioli on ciabatta bun with chips 14.75
Violet's Tuna Melt our classic tuna salad with cheddar cheese, homemade pickle slices on multi-grain bread with chips 14
Tarragon Chicken Salad with lemon aioli, provolone, lettuce on ciabatta bun with vegetale fresca 14
Smoked Salmon Club with bacon, tomato, lettuce & caper aioli on multi-grain bread with chips 16
Garibaldi Sub prosciutto, salami, mortadella, provolone with giardinera of roasted red peppers, artichoke hearts, red onion & black olives, with pesto spread & chips 14.5
Grilled French Twist creamy brie, ham, turkey, dried cherry chutney & dijon on country loaf with pommes frites 14
Grilled Burger free-range beef patty with creamy boursin cheese, grilled onions on brioche bun with lettuce, tomato & pommes-frites 16.5

Pasta

- Spaghetti with Tomato Basil Sauce** 14 *Add* pork-beef-spinach **Meatballs** 18.25
Pappardelle Bolognese egg pasta, rich, creamy beef & pork ragu with béchamel drizzle 18.5
Fettuccine with Four Cheese Sauce prosciutto, peas, mushrooms 18
Fusilli Tre Colore whole wheat fusilli, prosciutto, cauliflower, grape tomatoes, arugula & olive oil 18
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Penne Salsiccia with sausage, broccoli, extra virgin olive oil & a touch of chili peppers 18.5