

# CAFÉ CATURRA

Fresh Food + Boutique Wines



## SMALL PLATES

A perfect size for one or great to share

### LUMP CRAB CAKES

Lemon buttermilk drizzle & fresh seasonal salad

### \*CHARRED BEEF & LAMB MEATBALLS

With smoked tomato sauce, fontina cheese & grilled bread

### \*SEARED SHRIMP

Marinated & hot seared, arugula & fennel nest

### BRAISED BEEF SHORT RIB

Rustic dried fruit demi-glace, pressed redskin potatoes

### WARM CRAB WRAPS

White corn tortilla & bibb leaf with a mixture of warmed lump crab, roasted corn & charred tomato salsa, cilantro & lime

### CAPRESE CROSTINI

Sweet roasted tomatoes, mozzarella, fresh basil & balsamic drizzle

### PASTA & LOTS A CHEESE

Pasta curls, 3 cheese sauce & crisp parmesan crumb topping

### BREADS & SPREADS

Mediterranean inspired, hand crafted spreads, tapenades & dips



## CHEESE

### & CHARCUTERIE

Plenty to share or enjoy individually

#### CHEESES

1 cheese 2 cheeses  
3 cheeses 4 cheeses

#### CHARCUTERIE

1 meat 2 meats  
3 meats 4 meats



## SANDWICHES

Served with your choice of kettle chips, garden salad, raspberry walnut salad, fruit cup or soup

### CLUB

Ham, turkey, bacon, cheddar, mayo, lettuce & tomato

### SMOKEHOUSE BLT

Cherry-wood smoked bacon, lettuce, tomato & apple mayonnaise

### CURRY CHICKEN

House made curry chicken salad with lettuce, tomato & mayonnaise

### TARRAGON TUNA

House made tuna salad with lettuce, tomato & mayonnaise

### TUSCAN PANINI

Chicken & mozzarella with tomatoes, bacon & balsamic vinaigrette

### SLOW-ROASTED PORK PANINI

Grilled with ham, swiss, dill pickles & spicy mustard

### GARDEN PANINI

Cucumbers, tomato, peppers, onion, carrots, provolone, white bean-artichoke spread & balsamic vinaigrette

### HEARTY BEEF PANINI

Lean roast top round of beef, provolone & horseradish sauce

### CRISPY CHEESE PANINI

Grilled cheese & tomato

### PICK TWO

Half of any above sandwich or two brioche sliders

Cup of today's soup

Half garden or half raspberry walnut salad

## CAFÉ

### ESPRESSO

### AMERICANO

### CAPPUCCINO

### LATTE

### CAFÉ AU LAIT

### MOCHA

### HOT COCOA

### HOT TEA

## SOUPS

### CUP

### BOWL

### SEASONAL EVERY DAY

### DAILY SPECIAL Ask about today's selection

## BEVERAGES

### AQUA PANNA

### SAN PELLEGRINO

### ICED TEA

### COKE

### DIET COKE

## ROBUST SALADS

All of our dressings are made from scratch in the Café Caturra kitchen

### CHARGRILLED ROMAINE

Signature white cheddar dressing, tomatoes, charred red onion & grilled chicken

### FATTOUSH

Mediterranean inspired salad of romaine, feta cheese, olives, zataar flatbread crisps, charred red onion, red wine vinaigrette

### APPLE & ALMOND

Frisée greens, gala apples, gorgonzola cheese, bacon with dijon vinaigrette

### ARUGULA & GOAT CHEESE

Tender baby arugula, dried blueberries, butter roasted pecans & smoked paprika tossed with red wine vinaigrette

### RASPBERRY WALNUT

Crisp romaine, dried cranberries, gorgonzola cheese, toasted walnuts & raspberry walnut vinaigrette

### GARDEN SALAD

Crisp blend of greens & fresh vegetables with creamy balsamic vinaigrette

Add grilled chicken

\*Add marinated-seared shrimp

## BRIOCHE SLIDERS

Mini brioche rolls with our signature flavors

### TENDER BBQ PORK

Sweet hickory sauce

### \*CHARRED BEEF & LAMB MEATBALL

Smoked tomato sauce & cheese

## DESSERTS

### CHOCOLATE TORTE

### CRÈME BRÛLÉE

### KEY LIME PIE

### TRIO OF MINI DESSERTS

### WARM CHOCOLATE CHUNK COOKIE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.