

SALADS

add to any salad: grilled chicken 3,
salmon 4, shrimp 5, or steak 5

ARUGULA GOAT 7.5 / 11

arugula, fresh blueberries, pecans,
goat cheese with red wine vinaigrette (GF / V)

HONEY CRISP APPLE 7.5 / 11

arugula, frisee, candied walnuts,
apples with spiced-cider vinaigrette (GF / V)

KALE CAESAR 7 / 10

baby kale, charred red onions, capers, shaved
parmesan cheese, croutons,
and caesar dressing* (V)

RASPBERRY WALNUT 7 / 10.5

hydroponic lettuce, candied walnuts,
dried cranberries, gorgonzola with
raspberry vinaigrette (GF / V)

GRILLED STEAK 14

grilled flat iron steak, hydroponic lettuce,
roasted sweet potatoes, tomato,
onions, toasted sunflower seeds, and dried
cherries with balsamic vinaigrette (GF)

GRAIN BOWLS

add to any grain bowl: grilled chicken 3,
salmon 4, shrimp 5, or steak 5

BARLEY 8

barley, orange segments, roasted pears, roast-
ed pecans, dried cranberries, and goat cheese
with lemon vinaigrette (V)

FARRO 9

farro, granny smith apples, orange-ginger
pickled carrots, red onion, and black-eye
peas with a simple basil dressing (V)

TRUFFLED QUINOA 7

quinoa, corn, cucumber, peppers, onion,
chickpeas, black beans with lemon vinai-
grette (GF / V)

SPECIALTY BURGERS

all burgers feature a custom blend of fresh-ground angus
beef chuck, brisket, and short rib
served with spicy dill potatoes

CATURRA 12

pimento cheese, bacon, and caramelized
onions on a challah bun*

CLASSIC 11.5

smoked cheddar, lettuce, pickled cucumbers
and onions, tomato, and mayonnaise on a
challah bun*

CUSTOM 12

lettuce, tomato, and any three of the follow-
ing: bacon, caramelized onions, fried egg,
gorgonzola, pickled cucumbers and onions,
provolone, sauteed mushrooms, and swiss on
a challah bun*

CATURRA

A European-Inspired Bistro



DINNER MENU

SHARE PLATES

APPLE BRIE CROSTINI 10

granny smith apples, brie and honey (V)

CAPRESE CROSTINI 10

oven-roasted tomatoes, mozzarella,
balsamic reduction, and fresh basil (V)

BREADS & SPREADS 10

mediterranean inspired, fresh-made
spreads, tapenades, and dips. served
with bread or fresh vegetables (V)

CAST IRON GOAT CHEESE 9

goat cheese, marinara, and parsley
served with bread (V)

CHEESE & CHARCUTERIE 12 / 20

artisan cheeses and cured meats
served with bread

ROASTED EGGPLANT DIP 6.5

served with bread (V)

SHRIMP DIAVOLO 13

shrimp served in a spicy
house-made marinara sauce

SPINACH ARTICHOKE DIP 9

served with bread (V)

SIGNATURES

MAC & CHEESE 6.5

cavatappi pasta, cheddar,
parmesan, and gorgonzola (V)

FRENCH ONION SOUP 7.5

parmesan, provolone, and swiss

HOUSE-MADE SOUP 4.5 / 5.5

served with bread

* Consuming raw or under-cooked meats, poultry, or seafood, may
increase your risk of food borne illnesses, especially if you have
certain medical conditions.

A gratuity of 20% will be added to parties of six (6) or more.

GF - Gluten Free | V - Vegetarian

170301/3/U

ENTREES

BISTRO STEAK 18

grilled flat iron steak served with garlic
mashed potatoes, broccolini, and a
wild mushroom demi glace*

CIOPPINO 18

shellfish medley, shrimp, and fish
in a rich tomato broth

PAN-SEARED SALMON 16

pan-seared, skin-on fresh atlantic salmon
served over a harvest vegetable hash with a
pear-chili chutney* (GF)

ROASTED CHICKEN 15

fresh-roasted airline chicken
served over a sweet potato risotto (GF)

FETTUCCINE PUTTANESCA 13

fettuccine, tomatoes, olive oil,
olives, capers, and garlic (V)

SAUSAGE & RIGATONI 13

rigatoni, sausage, and fennel, with sun-dried
tomatoes, arugula, and fresh-grated parmesan

WOOD-FIRED PIZZA

we use a centuries old neapolitan pizza-making
process with a specially prepared dough, fresh
ingredients, and baked in our wood fired brick oven

MARGHERITA 10

plum tomatoes, fresh mozzarella,
parmesan, and fresh basil (V)

WILD FUNGHI 13

seasonal wild mushrooms, ricotta, goat
cheese, oregano, and balsamic glaze (V)

BROCCOLINI & PROSCIUTTO 14

plum tomatoes, fresh mozzarella, talleggio,
roasted broccolini, and aged prosciutto

CALABRESE 13

plum tomatoes, fresh mozzarella, parmesan,
calabrese salami, and caramelized onions

BIANCO 13

fresh mozzarella, ricotta, bacon,
caramelized onions, and fresh basil

PROSCIUTTO & ARUGULA 13

ricotta, goat cheese, roasted pears,
arugula, and shaved prosciutto