

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)

GRILLED STEAK 14

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

HONEY CRISP APPLE 7.5 / 11

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

KALE CAESAR 7 / 10

tuscan 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)

GRAIN BOWLS

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

BARLEY 8

barley, orange segments, roasted pears, 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, cucumber, peppers, onion, chickpeas,
black beans with lemon vinaigrette (GF / V)

SPECIALTY BURGERS

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

CATURRA 12

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

CUSTOM 12

lettuce, tomato, red onion, and any three of
the following: bacon, caramelized onions,
fried egg, gorgonzola, provolone, sauteed
mushrooms, and swiss on a challah bun*

CLASSIC 11.5

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

CATURRA

A European-Inspired Bistro



LUNCH MENU

SHARE PLATES

APPLE BRIE CROSTINI 10

granny smith apples, brie and honey (V)

BREADS & SPREADS 10

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

CAPRESE CROSTINI 10

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

SIGNATURES

FRENCH ONION SOUP 7.5

parmesan, provolone, and swiss

HOUSE-MADE SOUP 4.5 / 5.5

served with bread

MAC & CHEESE 6.5

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

TOMATO BASIL SOUP 4.5 / 5.5

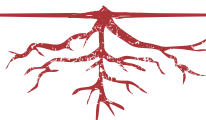
plum tomatoes and fresh basil (GF / V)

* 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

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CLASSICS

served with fresh fruit, chips,
house greens, or soup

add 1 for specialty salad
add 2 for mac & cheese
add 3 for french onion soup

CATURRA CLUB 11.5

ham, turkey, bacon, cheddar, lettuce,
tomato, and mayo*

CRISPY CHEESE PANINI 8 / 10

mozzarella, smoked cheddar, and tomato (V)

FRENCH DIP 12.5

roast beef, melted swiss, bell peppers, onions
with horseradish aioli and pan-scraped au jus
served on a french roll

GRILLED PORTABELLA PANINI 7 / 9

grilled portabella, roasted eggplant, arugula,
mozzarella, and balsamic reduction (V)

ROASTED TURKEY & CHEDDAR 8.5 / 10.5

roasted turkey, bacon, cheddar, lettuce,
tomato, and pear chili chutney

TUSCAN PANINI 9 / 11

roasted chicken, mozzarella, sundried tomato
pesto, bacon, and balsamic reduction

YOUR TWO

PICK TWO OF THE FOLLOWING:

cup of soup
fresh fruit

half arugula goat salad
half honey crisp apple salad
half kale caesar salad
half raspberry walnut salad
kettle chips

8

add 2 for mac & cheese
add 3 for french onion soup

WOOD-FIRED PIZZA

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,
carmelized onions, and fresh basil

PROSCIUTTO & ARUGULA 13

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