

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/N/V)

KALE CAESAR | 7 / 10

arugula, baby kale, golden raisins, sunflower
seeds, shaved parmesan cheese, croutons
with caesar dressing

RASPBERRY WALNUT | 7 / 10.5

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

STEAK & SUMMER VEGETABLE | 14

certified-angus top sirloin with yellow
squash, tomato, beets, radish, onion, aspara-
gus, carrot, basil, and tamarind vinaigrette

WATERMELON | 7.5 / 11

arugula, watermelon, candied walnuts,
pickled red onion, farmer's cheese with basil
vinaigrette (GF/N/V)

GRAIN BOWLS

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

LENTIL & WILD RICE | 8

green lentil, wild rice, grilled peaches,
goat cheese, scallions, pecan,
with herb vinaigrette (GF/N/V/VE)

WHEAT BERRY & FLAX SEED | 9

wheat berry, flax seed, black cherry, radish,
grilled leek, with cider vinaigrette (V/VE)

TRUFFLED QUINOA | 7

quinoa, cucumber, peppers, onion, chickpeas,
black beans with lemon vinaigrette (GF/V/VE)

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, house ham, pancetta,
pickled jalapeños, provolone, roasted red
pepper, sautéed mushrooms, swiss, and toma-
to jam 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



DINNER MENU

SHARE PLATES

APPLE BRIE CROSTINI | 10

granny smith apples, brie and honey (V)

ARANCINI | 10

fried risotto croquettes with roasted garlic
aioli and parmesan crisp (V)

BREADS & SPREADS | 10

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

CRISPY BRUSSEL SPROUTS | 10

pancetta, red wine reduction,
and brown butter (GF)

CAPRESE CROSTINI | 10

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

CHEESE & CHARCUTERIE | 12 / 20

artisan cheeses and cured meats
served with bread

CALAMARI & WHITE BEAN SALAD | 9

white beans, lemon vinaigrette,
grilled squid, and arugula (GF/V)

MARINATED OLIVES | 6

mix of cerignola, kalamata, and nicoise olives
(GF/V/VE)

GRILLED SHRIMP | 13

grilled shrimp, tomato jam, lemon reduction,
horseradish, and parsley (GF)

SPINACH ARTICHOKE DIP | 9

served with bread (V)

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)

* 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 | N - Contains Nuts | V - Vegetarian | VE - Vegan

Chef de Cuisine: **Troy DeWees**

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ENTREES

FRENCH CHICKEN | 17

pan-seared breast, crispy brussel sprouts, sum-
mer vegetable misto with herbed pan sauce

STEAK ROMESCO | 18

certified-angus top sirloin served with
roasted fingerling potatoes, haricot vert,
and romesco sauce*

LAMB CHOP | 18

australian lamb chops, fava beans, oyster
mushrooms, shallots, and demi glace served
with parmesan risotto*

PORK CHOP | 17

brined pork chop, braised greens, grilled
peaches, caramelized pearl onions, and apple
mustard with fingerling potatoes*

SNAPPER | 17

snapper, fava beans, coffee-roasted beets,
grilled leek, lemon spaetzle,
and sage beurre blanc*

PASTA CARBONARA | 14

angel hair pasta, pancetta, roasted garlic,
parmesan, and arugula

SHRIMP SCAMPI | 15

fettuccine, lemon juice, white wine, garlic,
fresh red pepper, butter, and parsley

FLAX SEED TORTELLONI | 16

house-made flax seed pasta stuffed with
mushroom and beet duxelles, arugula pistou,
radish, asparagus, leek, with red wine reduc-
tion, and orange molasses (VE)

CLASSICS

served with fresh fruit, chips, house greens, or soup
spinach tortilla wrap available upon request

CRISPY CHEESE | 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 soft french roll

GRILLED PORTABELLO | 10

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

GRILLED CHICKEN | 12

herb-marinated chicken breast,
bacon, boursin cheese spread, shaved red
onion, and arugula

SHRIMP ROLL | 11

shrimp salad, arugula, celery, dill,
and pickled red onion on grilled bun

TUSCAN | 11

roasted chicken, mozzarella, sun-dried tomato
pesto, bacon, and balsamic reduction