

garré café

Dinner

Welcome,

Within all cultures and deep within all of our roots, is love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.

On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!

starters

SOUP OF THE DAY 	cup 7
HOUSE SOUP Tomato Bisque	cup 7
WINE COUNTRY SALAD organic mixed greens crumbled gorgonzola figs candied pecans honey balsamic vinaigrette	10
CAESAR SALAD chopped romaine focaccia croutons pecorino romano classic dressing	10
MAYTAG SALAD iceberg lettuce wedge diced red onion bacon crumbles diced tomato blue cheese crumbles blue cheese dressing	10
FRIED CASTELVETRANO OLIVES fried in semolina flour & buttermilk meyer lemon dipping aioli	12
GARLIC EDAMAME steamed edamame sautéed in garlic	13
NONNA'S MEATBALLS EN SUGO 4 meatballs beef & pork meatballs san marzano tomato sauce basil reggiano parmesan grilled bread	14
SPINACH ARTICHOKE DIP spinach, cured artichokes, roasted garlic, served with baguette crostinis	14
ARANCINI fried risotto served with marinara	15
BAKED BRIE brie wrapped in filo dough blackberry chipotle sauce crostinis	16
SHRIMP COCKTAIL jumbo prawns homemade cocktail sauce	18
CALAMARI FRITTI lightly breaded calamari green beans served with a chipotle aioli	18
POKE TUNA ahi tuna avocado cucumber sesame seeds spicy ponzu sauce tortilla chips	18
CHARCUTERIE BOARD serves up to 4 people salami rose coppa assorted cheeses fig jam cranberries almonds crostinis	26
FOCACCIA BREAD sliced focaccia bread	5

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PIZZAS

SMOKED SALMON smoked salmon fried capers dill kalamata olives crème fraiche.....	26
ROASTED MUSHROOMS & DUCK CONFIT duck confit roasted mushrooms mozzarella poached garlic tomato basil sauce.....	27
MARGHERITA sliced tomatoes fresh mozzarella tomato basil sauce fresh basil	24
MOLINARI PEPPERONI pepperoni mozzarella tomato basil sauce	25
GLUTEN FREE rice flour crust mozzarella tomato basil sauce choose 3 toppings	22
CAPRICCIOSA olives prosciutto mozzarella tomato basil sauce mushrooms	28

CAFÉ FAVORITES

BARBECUED BEEF SHORT RIBS cooked for hours until fork tender seasonal vegetable mashed potatoes	38
BONELESS RIBEYE 16 oz served with seasonal vegetable mashed potatoes.....	45
NONNA'S GRAVY Bob's grandmother's recipe meat bolognese porcini mushrooms penne pasta	25
ADD NONNA'S MEATBALLS (2).....	6
SEAFOOD PASTA prawns salmon calamari mussels penne pasta saffron-tomato broth shaved parmesan	31
LOBSTER & SHRIMP RAVIOLI lobster, shrimp & cheese filled ravioli vodka tomato cream sauce shaved parmesan	32
PRAWNS SCAMPI prawns linguini diced tomato garlic butter lemon wine sauce	31
PAN SEARED WILD SALMON pan seared filet crispy stacked potato haricots verts sun dried tomatoes fried onions.....	33
ORANGE ROUGHY pan seared fillet zesty ginger mustard glaze saffron rice	32
JAMBALAYA prawns andouille sausage chicken sweet peppers mushrooms tomatoes green onion spicy tomato cream sauce long grain rice	27
CARBONARA chicken prosciutto mushrooms shallots garlic egg yolk linguini	28
CHICKEN MARSALA chicken breast mushrooms shallots garlic marsala wine linguini shaved parmesan	28
EGGPLANT PARMESAN breaded eggplant mozzarella linguini marinara sauce	22

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness.