

FROMA CAFÉ

Appetizers

-Soup of the day	6
-Froma salad- mixed green, fresh herbs, tomatoes, parmesan, white balsamic dressing	7
-Burrata- sundried tomatoes pesto, basil pesto, olive tapenade	7
-Smoked salmon- capers, chives, crème fraiche	7
-Tuna Tartare- anchovies, capers, kalamata olive, tomatoes	7
-Rillette- pork-duck pate, mustard, micro greens, cornichons	7

Bruschette

	Choice of three	14
-Gorgonzola dolce, pear, wild honey	-Robiola, prosciutto, micro greens	
-Mozzarella, sundried tomatoes chutney, basil	-Smoked salmon, creme fraiche, chives	
-Taleggio, black mission figs	-Crab, herb remoulade	
	-Soppressata, bell pepper, capers	

Panini

-Alpino- bresaola, goat cheese, fresh lemon, arugula	12
-Parmigiano- prosciutto, tomatoes, gorgonzola dolce, parmesan	12
-Becco- sopressata, montasio, greens	11
-Italiano- mortadella, salami, prosciutto cotto, tomatoes	12
-Bufala- mozzarella, prosciutto, tomatoes, balsamic	12
-Pesto- turkey, pesto, brie, tomatoes, mixed green	12
-Pollo- jidori chicken, mushrooms, goat cheese, arugula, sherry vinaigrette	15
-Tonno- spanish white tuna, capers, tomatoes, mesclun salad	13
-Granchio- blue crab claws, arugula, herb remoulade	13
-Vegetariano- roasted tomatoes, zucchini, mushrooms, goat cheese	12
-Palermo- burrata, sun dried tomatoes chutney	12
-Tuna Burger- tuna, wasabi aioli, tomatoes, mix greens	15

Pizza

-Napoletana- tomato sauce, olive oil, anchovies	11
-Margherita- mozzarella, tomato sauce, oregano	12
-Quattro Formaggi- mozzarella, provolone, fontina, gorgonzola	14
-Prosciutto- mozzarella, tomato sauce, prosciutto, arugola	15
-Diavola- mozzarella, tomato sauce, spicy pork sausage	14

Salads

-Bresaola- arugula, pine nuts, parmesan	13
-Cobb- romaine, avocado, eggs, stilton, tomatoes, bacon, turkey	16
-Crab- arugula, endives, avocado, pink grapefruit, chives	16
-Nicoise- greens, tuna, tomatoes, potatoes, haricot vert, eggs, olives, capers	16
-Caprino- arugula, endives, dried figs, dried pears, pecans, chevre, white balsamic	13
-Smoked Salmon- frisee, asparagus, chives, lemon vinaigrette	15
-Heirloom- burrata, basil, olive oil, balsamic	15
-Serrano- mesclun salad, endives, pears, Manchego, honey, white balsamic	15

Pasta

-Rigatoni- tomatoes basil sauce, garden vegetables	14
-Penne- pork sausage, fennel seeds, veal sauce	15
-Pumpkin ravioli- brown butter, sage	14
-Spinach ricotta ravioli, butter, parmesan	14

Meats

-Jidori chicken- rosemary potatoes, balsamic reduction, sundried tomato pesto	21
-Short ribs- medley of vegetables, cabernet reduction	21

Cheese board

3 cheese 15 6 cheese 25

Carcuterie board

3 meat 15 6 meat 25

BREAKFAST

French Toast (Fruit, maple syrup)	11
Granola+Yogurt +Fruit	8
Croissant Sandwich (Prosciutto, Gruyère)	5
Breakfast Croissant Sandwich (Egg, ham, cheese)	6
Toast or croissant with butter & jam	3
Fresh Fruit Plate	7
Freshly squeezed orange juice	5
Frappe fresh blended fruit	5

EGG DISHES

2 Eggs any style, toast	7
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3 EGG OMELETS

Plain Omelette	7
Cheddar & Avocado Omelet	10
Tomato & Basil	9
Ham & Cheese Omelet	11
Serrano Ham & Manchego	12
Salmon & Chives	12
Blue Crab & Arugula	12

Add cheese / extra egg \$1.00

Add Avocado / egg whites only\$2.00

BREAKFAST PANINI

Peanut Butter & Jam Sandwich	7
Pepper & Eggs (Two eggs scrambled, roasted red bell peppers)	8
Cheese & Eggs (Two Eggs scrambled with cheese)	8
Tomato, Basil & Eggs (Two Eggs scrambled, fresh tomato slices, basil)	9
Ham, Cheese & Eggs (Two eggs scrambled, cheese, ham)	11
Prosciutto, Arugula & Eggs (Two Eggs scrambled, prosciutto, arugula)	11

BEERS & WINE BY THE GLASS

HEFE WEISSEN, FRANZISKANER (GERMANY)	6
GOLDEN LAGER, STIEGL PREMIUM (AUSTRIA)	6
BELGIAN BLONDE, AFFLIGEM (BELGIUM)	8
IMPERIAL IPA, ANDERSON VALLEY (CA)	6
BELGIUM STYLE WHEAT, LOST COAST GREAT WHITE (CA)	6
SCOTTISH STRONG ALE, WEE HEAVY, BELHAVEN, (SCOTLAND).5L	8
BELGIUM QUADRUPLE, CHIMAY "BLUE" GRANDE RESERVE, (BELGIUM)	8
PEACH LAMBIC, ST-LOUIS (BELGIUM)	9
RUSSIAN IMPERIAL STOUT, OLD RASPUTIN, CA	6

BEER OF THE MONTH

BELGIUM TRIPLE, KASTEEL TRIPLE (BELGIUM)	8
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WINES

SPARKLING WINE

PROSECCO, ITALY	9
MEMOSA OR BELLINI	9

WHITE WINE

SAUVIGNON BLANC'10, RIBBONWOOD, MARLBOROUGH, NZ	9
PINOT GRIGIO, RIFF'10, LAGEDER, ITALY	8
COTES DU RHONE WHITE (GRENACHE BLANC/VIIGNIER), FRANCE	8
CHARDONNAY, INCEPTION, CENTRAL COAST'09	9

ROSE

COTES DE PROVENCE'10, ROSE (GRENACHE, CINSAULT), FRANCE	8
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RED WINE

PINOT NOIR, INCEPTION'09, CENTRAL COAST, CA	9
DOURO, TERROSO'05, PORTUGAL	9
SYRAH, HOCUS POCUS '09, SANTA BARBARA	9

FLIGHT OF WINES (2 OZ X 4 WINES)	15
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3 WINES PAIR WITH 3 CHEESES	21
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OR SELECT ANY BOTTLE FROM THE RETAIL SECTION AND ADD A CORKAGE FEE	8
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