

MILWAUKEE ART MUSEUM

café CALATRAVA

Lunch Menu

STARTERS

Pasta e Fagioli, tiny ear shaped pasta, borlotti beans, escarole, rosemary 6V

Tuscan Chicken Liver Spread, cranberry mostarda, RBB sourdough 10

La Clare Farms Goat Curd & N'duja Arancini, Calabrian chili honey, pecorino romano 9

SALADS

Growing Power Simple Green Salad, lemon, extra virgin olive oil, parmesan reggiano 12V,G

Apple Salad, burrata, spiced walnuts, frisee white balsamic dressing 12V

MAINS

Margherita Flatbread, pomodoro sauce, fior di latte mozzarella, basil 14V

Salsiccia Flatbread, Italian sausage, Calabrian chili, pomodoro sauce, fior di latte mozzarella 15

Spaghetti Cacio e Pepe, Caciocavallo cheese, lots of black pepper 14V

Butternut Squash Ravioli, pecans, parmesan reggiano, sage, brown butter 15V

Hand Rolled Gnocchi, potato dumpling, basil pesto 12 V

Seared Scottish Salmon, pumpkin caponata, pomegranate, fennel 16G

Harissa Chicken, za'atar bread, manchego cheese, olives, roasted fruit chutney 13

Pinn-Oak Ridge Farms Lamb Burger,* black garlic aioli, pickled red onions, feta, mint, tomato 14

DESSERT

Warm Apple Cranberry Crumb Crostata, Marsala caramel sauce, whipped cream 7

Bombolini, warm donuts, dark chocolate ganache, Amarena cherries 6V

Birramisu, a Milwaukee inspired twist on the classic ladyfinger dessert 6V

V—Vegetarian

G—Prepared without gluten

Please alert your server to any allergies or aversions so we can best accommodate you.

Executive Chef
Jason Gorman

Sous Chef
Jamie Nelson

*Wisconsin Food Safety Agencies advise that eating raw or uncooked meat, poultry, eggs or seafood pose a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems.

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