

Flying Fork Cafe

~ Take Out Menu ~

LUNCH

Grilled Lemon Chicken Salad	\$ 8
Marinated Chicken / Organic Field Greens / Toasted Almonds / Haystack Goat Cheese / Cucumbers / Tomatoes & Crystalized Ginger	
Italian Chef Salad	\$ 8
Thin Sliced Turkey / Pepperoni / Tomato / Cucumber / Alfalfa Sprouts / Olives / Roasted Peppers / Pepperoncini / Red Onions / Provolone	
House Salad	\$ 4
Organic Field Greens, Roma Tomatoe, Cucumber, Shaved Red Onion & Parmesan, lemon Thyme Dressing	
Soup Du Jour	\$ 5
House Salad With <u>Soup OR Stuffed Bread Stick</u>	\$7.50
Rigatoni Pomodoro	\$ 6
Vine Ripe Tomatoes / Basil / Garlic / Italian Parsley / Olive Oil	
Add Meat Sauce	\$ 1
Add Melted Provolone Cheese	\$ 1
Creamy Pesto Pasta with Garlic Toast	\$ 8
<i>Above Items Include Fresh Baked Bread & Extra Virgin Olive Oil</i>	

SANDWICHES

Sausage with Peppers & Onions	\$7.50
Served Open-Face on Garlic Bread / Melted Provolone Cheese	
Turkey & Pesto	\$7.50
Thin Sliced Turkey / Basil Pesto / Goat Cheese / Sun-dried Tomatoes	
Turcado	\$7.50
Thin Sliced Turkey / Avocado / Italian Bacon / Roma Tomato / Lite Mayonaise	
Grilled Portabello Mushroom	\$8.00
Alfalfa Sprouts / Roma Tomatoe / Shaved Parmesan / Roast Red Pepper Mayonaise	
<i>Sandwiches Are Served on a Home Made Wheat Roll</i>	
<i>Served With A House Salad & Roasted Red Potato Salad</i>	

Fork Cafe & Bakery
101 3rd Street
Paonia, Colorado 81428
Lunch 11:30 - 2:30 / Dinner 5:30 - 9:00
970.527.3203 / Flyingforkcafe.com

Reservations Welcome

Closed Monday

Dinner Menu

~ Antipasti ~

Pizzetta	Rosemary Flat Bread / Roasted Garlic / Imported Cambazola Cheese	\$7
Tapenade	Spread of Kalamata Olives / Capers / Anchovy Paste / Lemon	
Artichoke Dip	Creamy Goodness / Artichoke Hearts / Spinach / Mascarpone	
Soup Du Jour		\$6

~ Pizza ~

10" Thin & Crispy Stone Ground Whole Wheat Crust

Margherita	Basil / Tomato Sauce / Fresh Mozzarella	\$8
Pesto	Roma Tomatoes / Kalamata Olives / Chèvre Frais	
Fungi	Portabella / Gorgonzola / Porcini Butter / Sage	
Puntanesca	Kalamata Olives / Capers / Tomato Sauce / Basil / Fontina / Chili Flake	
Bambino	Pepperoni / Tomato Sauce / Fresh Mozzarella	
Formaggio	Fontina / Fresh Mozzarella / Gorgonzola / Parmesan Reggiano	
Dustino	Italian Sausage / Sun-Dried Tomatoes / Fontina / Garlic Butter	

~ Insalate ~

Mista	Organic Field Greens / Roma Tomatoes / Cucumbers / Red Onion Shaved Parmesan Reggiano Lemon Thyme Dressing	\$6
Spinaci	Spinach / Anjou Pears / Toasted Walnuts / Pancetta Bits Pecorino Toscano Balsamic Vinaigrette	
Arugula	Arugula / Dried Bing Cherries / Slivered Almonds / Caramelized Onions Haystack, Chèvre Frais Tart Cherry Vinaigrette	

Salad with an Entrée ~ \$4.50

~ Paste ~

	Appetizer / Entree
Linguine	\$8 / \$15
Garlic / Kalamata Olives / Italian Parsley / Extra Virgin Olive Oil	
Gemelli	\$9 / \$17
Apple wood Smoked Chicken / Basil Pesto / Sun-Dried Tomatoes / Fresh Mozzarella	
Farfalle	\$8 / \$15
Tomatoes / Roast Garlic / Toasted Pine nuts / Chèvre Frais / Fresh Basil & Parsley	
Rigatoni	\$9 / \$17
Pink Pomodoro Sauce / Hot Italian / Fresh Mozzarella	
Fettuccine	\$10 / \$18
Parmesan Regiano Alfredo Sauce / Sautéed Tiger Shrimp / Artichoke Hearts	

~ Entrate ~

Anatra	\$21
Grilled Muscovy Duck Breast Sweet Mushroom Marsala Sauce	
Sautéed Gnocchi Sautéed In Brown Butter & Fresh Sage	
Manzo	\$21
12 oz Hand Cut NY Strip Steak, Black Angus	
Topped with Sautéed Crimini Mushrooms / Roast Garlic & Truffle Mashed Potatoes	
Pesci Daily Fresh Fish	\$19
Verdura Lasagne	\$16
Grilled Vegetables / Roasted Tomato / Mozzarella & Ricotta Cheese / Homemade Noodles	
Gamberi	\$19
Tiger Shrimp Sautéed in Brown Butter / Garlic / Lemon Juice / Parsley	
Roast Garlic & Truffle Mashed Potatoes	
Pork Piccata	\$20
Breaded Lean Pork Cutlet Cooked Till Golden / Lemon Caper Butter Sauce	
Roast Rosemary & Garlic Red Potatoes	
Braised Colorado Lamb Shank	\$22
Roast Garlic & Truffle Mashed Potatoes / Red Wine & Glacé de Agnello Reduction	

Plus Daily Specials

Simple elegance