

Our Wines

Wine is the spice of life. Our wines enhance the fresh, handmade foods in Café 2 and offer a wide variety of styles for a broad range of tastes. Choose your favorite or one of our suggested pairings with a wine bottle icon:

White Wine 5oz glass / 8.5oz quartino / bottle

Prosecco (Sparkling), Mionetto, "Organico," Trevisio NV 12./16./48.
classic Italian sparkler, bright yellow & delicate elderflower

Gavi La Zerba, Piemonte '09 11./15./44.
family-produced cortese, light bodied, floral & honey dew

Vermentino Argiolas, Sardegna '09 9./12./32.
elegant, light bodied with citrus, pineapple & honey

Pinot Grigio Il Conte, Trentino '10 8./11./28.
pale yellow, medium bodied, dry with citrus notes

Catarratto/Chardonnay 12./16./48.
*Tasca D'Almerita, Leone, Sicilia '09
80% cattararato 20% chardonnay, full bodied with apple & peach*

Rose Wine

Planeta Rose Sicilia '10 9./13./36.
inspired by a Sicilian sunset, light-bodied with pomegranates & strawberries

Red Wine

Lambrusco (Sparkling), Lini 910, Emilia-Romagna NV 9./13./36.
gently sparkling with red, ripe fruit & crisp acid

Barbera La Zerba, "Ferro", Piemonte '09 9./12./32.
the queen of Italian wines, medium dry, earth, plum & violet

Nero d'Avola Calea, Sicilia '10 8./11./28.
hints of cedar, olive & blueberry, medium bodied & dry

Valpolicella Allegrini, Veneto '10 10./14./40.
corvina, veronese, rondinella & molinar with fresh, cherry notes

Chianti Castello di Farnetella, Toscana '08 11./15./44.
rich with spice, berry and dark cherry, fully-bodied & dry

Sweet Wine

Brachetto d'Acqui (Sparkling), Passione, Piemonte (5oz) '06 16.
lively, zingy with aromas of raspberries & strawberries

Specialty Cocktails

Cafe 2 Mimosa Amaretto, prosecco & orange juice 12.

Bellini Prosecco & fresh peach puree 12.

Bicicletta Campari, lemon & pinot grigio 13.

Spirits

Caffé Corretto splash of Nardini Mandorl grappa in espresso 8.

Sambuca 6. with espresso 9.5

Frangelico 6.5 with La Colombe coffee & whipped cream 9.

Chef's Signature Menus

We have paired together some of our signature items to help you enjoy a delicious taste, meal, or feast.

Soup & Bruschetta Lunch 20.

A light and refreshing taste of Cafe 2

1. Soup

Begin with a cup of Carrot & Butternut Squash soup

2. Bruschetta

Select any two of our signature bruschetta selections from the list below

- Cured Tuna *black olives & lemon*
- Whipped Ricotta *spiced pear, thyme, arugula*
- Roasted Garlic *white anchovy*
- Mozzarella di Bufala *olive tapenade*
- Root Vegetables *red chard, baked ricotta salata*
- Lemon Chickpea Hummus *shaved prosciutto*
- Marinated Red Peppers *white bean tapenade, rosemary, fried kale*
- Cauliflower *gorgonzola, toasted walnuts, honey from Keepsake Farms (NY)*

3. Dessert

Enjoy two homemade Chocolate Chunk or Oatmeal Cookies

Pasta & Salad Lunch 28.

A homemade and hearty Italian lunch

1. Fresh Appetizer Salad

Begin with a light, mixed house salad

2. Made-to-Order Pasta

Choose one of our signature pasta dishes:

- Rigatoni *braised pork sausage, tomato sauce, parmigiano*
- Baked Pennette *asiago & cheddar cheeses, red chili crust*
- Cavatelli *organic chicken, roasted mushrooms, white beans, braised greens, Parmigiano-herb broth*

3. Carta di Musica Flatbread

Rolled and baked by hand from Sullivan Street Bakery, NYC

Italian Picnic for Two Luncheon 40.

The grand tour through our Roman trattoria

1. Wine

Enjoy two glasses of house white or red wine

- Pinot Grigio Il Conte, Trentino '10
pale yellow with medium bodied, dry with citrus notes
- Nero d'Avola Calea, Sicilia '10
hints of cedar, olive & blueberry, medium bodied & dry

2. Antipasti

Select any two antipasti dishes from the list below

Cold

- Marinated Olives *house-cured Italian olives*
- Roasted Red Peppers *citrus-cured anchovies, oregano*
- Beet Salad *fresh ricotta, aged balsamic*
- Quinoa *fennel, sweet potatoes, dried cherries, red chard*
- Calamari *ceci neri, sun-dried tomato, fennel, cucumber*

Warm

- Meatballs *homemade pork & beef meatballs, marinara sauce, Parmigiano Reggiano, focaccia*
- Butternut Squash Gratin *caramelized onions, Parmigiano Reggiano, spicy breadcrumbs*
- Brussels Sprouts *caramelized shallots, currants, shaved pecorino*
- Portobello, Butternut Squash, Sunchokes *sherry vinaigrette*

3. Salumi Tasting

Choose six of the Italian meats below for the tasting, served with Carta di Musica flatbread & house-cured olives

Salt-Cured

- prosciutto di Parma *pork, air-dried*
- bresaola *beef fillet, air-dried*
- speck *pork, cold smoked*

Dry-Cured

- mortadella *pork sausage, pistachio*
- herbed sopressata *pork, herbs*
- hot sopressata *pork, hot peppers*
- coppa *pork, mild, wine & spices*
- finocchiona *pork, fennel seeds*
- cacciatorini *wild boar, herb*

Welcome!

We are pleased to invite you to join us for a meal in our Roman trattoria. Cafe 2 was inspired by restaurateur Danny Meyer's travels in Italy, and through his inspiration, Executive Chef Lynn Bound has created an array of fresh, and seasonal Italian food.

Have a look inside the menu for traditional dishes, including handmade pastas, artisanal meats & cheeses, salads, soups, and panini sandwiches. And don't forget dessert—Pastry Sous Chef Cristina Nastasi has a delightful selection of homemade sweets available as well.

← On the back of this menu, we have paired together some of Chef's signature items to help you create a delicious meal.

www.MoMACafes.com

[@Cafe2Terrace5](https://www.instagram.com/Cafe2Terrace5)

www.facebook.com/Cafe2andTerrace5

Bruschetta

Bruschetta Tasting *includes choice of any three pieces* 13.

- Cured Tuna *black olives & lemon*
- Whipped Ricotta *spiced pear, thyme, arugula*
- Roasted Garlic *white anchovy*
- Mozzarella di Bufala *olive tapenade*
- Root Vegetables *red chard, baked ricotta salata*
- Lemon Chickpea Hummus *shaved prosciutto*
- Marinated Red Peppers *white bean tapenade, rosemary, fried kale*
- Cauliflower *gorgonzola, toasted walnuts, honey from Keepsake Farms (NY)*

Panini 12.

All Panini served with marinated olives & pickled cauliflower.

Prosciutto Cotto *arugula, provolone cheese, spicy mustard*
Herb Roasted Chicken *fontina, sun-dried tomato tapenade*
Grilled Portobello *mozzarella, ricotta, fresh basil*

Tramezzini 10. *traditional, crustless petit sandwich*

All Tramezzini sandwiches served with mixed greens

Olive Oil Cured Tuna *black olives, fennel, lemon mayonnaise*
Roasted Beet Salad *capers, mayonnaise, arugula*

Seasonal Soup

Cup of Carrot & Butternut Squash *green lentils, roasted mushrooms, focaccia* 6.5

Focaccia Bread *drizzled with extra virgin olive oil* 2.

C2 Kids Menu 8.

Reserved for children under the age of 12 only please. Choose one kid entrée and dessert below.

Choice of One Kid Entrée:

- pasta with butter & cheese or tomato sauce
- mozzarella or peanut butter, Nutella, & banana panini

Choice of Dessert:

- chocolate chunk cookies
- fresh fruit

A la Carte Kid Beverages:

- coke, diet coke, sprite, ginger ale, fanta orange 1.5
- milk, cranberry juice, apple juice, lemonade 2.
- orange juice, grapefruit juice 3.

Our Café 2 Service Team delivers all food and beverages to your table after you place an order. For the services of the Cashiers, Runners, Baristas, Bussers and Host, we have added a 10% service charge. In addition, a NY State sales tax of 8.875% is automatically collected on each transaction. There is no sales tax on the 10% gratuity. At your sole discretion, you may modify the gratuity in any amount as you deem appropriate at any time before or upon final payment.

Antipasti

Antipasti Tasting *includes choice of any three warm or cold Antipasti—for Butternut Squash Gratin add 3.* 12.

Cold

Marinated Olives *house-cured Italian olives* 4.
Roasted Red Peppers *citrus-cured anchovies, oregano* 5.
Beet Salad *fresh ricotta, aged balsamic* 5.
Quinoa *fennel, sweet potatoes, dried cherries, red chard* 6.
Calamari *ceci neri, sun-dried tomato, fennel, cucumber* 7.

Warm

Meatballs *homemade pork & beef meatballs, marinara sauce, Parmigiano Reggiano, focaccia* 8.
Butternut Squash Gratin *caramelized onions, Parmigiano Reggiano, spicy breadcrumbs* 8.
Brussels Sprouts *caramelized shallots, currants, shaved pecorino* 8.
Portobello, Butternut Squash, Sunchokes *sherry vinaigrette* 7.

Cured Meat & Cheese Tasting

Boards are served with handmade Carta di Musica flatbread from Sullivan Street Bakery, NYC, and house-cured sicilian, gaeta, and alfonso olives.

Salumi & Cheese Tasting 28.

Choice of any 3 artisanal cheeses & any 3 cured meats

Salumi Tasting with Parmigiano Reggiano

Select 3 or 6 Meats 19. / 24.

Salt-Cured	<ul style="list-style-type: none">– prosciutto di Parma <i>pork, air-dried</i>– bresaola <i>beef fillet, air-dried</i>– speck <i>pork, cold smoked</i>
Dry-Cured	<ul style="list-style-type: none">– mortadella <i>pork sausage, pistachio</i>– herbed sopressata <i>pork, herbs</i>– hot sopressata <i>pork, hot peppers</i>– coppa <i>pork, mild, wine & spices</i>– finocchiona <i>pork, fennel seeds</i>– cacciatorini <i>wild boar, herbs</i>

Artisanal Cheese Tasting with Fruit Chutney

Select 3 or 5 Cheeses 16. / 19.

Soft	<ul style="list-style-type: none">– green peppercorn <i>goat, mild</i>– brunet <i>goat, tangy</i>– robiola <i>cow, strong</i>– gorgonzola cremificato <i>cow, strong</i>
Semi	<ul style="list-style-type: none">– pecorino marzolino <i>raw sheep, mild, sweet</i>– castelrosso <i>cow, tangy</i>
Hard	<ul style="list-style-type: none">– fiore sardo <i>raw sheep, earthy</i>– parmigiano reggiano <i>cow, spicy</i>

Pasta

Each of our pasta dishes are made to order using fresh, egg pasta from The Ravioli Store, NYC. Pair with our Antipasti or Focaccia bread.

Rigatoni *braised pork sausage, tomato sauce, parmigiano* 16.
Valpolicella, Allegrini, Veneto '09

Cavatelli *organic chicken, roasted shiitake mushrooms, white beans, braised greens, parmigiano-herb broth* 16.
Cattararato/Chardonnay, Tasca D’Almerita, Leone, Sicilia '09

Baked Pennette *asiago & cheddar cheeses, red chili crust* 15.
Nero d’Avola, Calea, Sicilia '10

Roasted, Braised & Baked

Made fresh to order, each of these entrees is lovingly hand crafted. Enjoy with our wine suggestions or with any of our wines by the glass.

Wild Mushroom Tart *mushrooms, braised leeks & swiss chard, robiola cheese, mixed green salad* 12.
Gavi, La Zerba, Piemonte '09

Grilled Center-Cut Pork Chop *Cafe 2 house-made mostarda, fingerling potatoes with olive oil & sea salt, arugula* 17.
Chianti, Castello di Farnetella, Toscana '08

Grilled Salmon *warm farro salad, oil-cured olives, basil, citrus, arugula* 17.
Vermentino, Argiolas, Sardegna '09

Creamy Cornmeal Polenta, Anson Mills Farm 11.
homemade arugula-walnut pesto, fontina cheese
Pinot Grigio, Il Conte, Trentino '10

Salad

Our salads feature high-quality, organic greens and house-made dressings. Made fresh daily, they can be enjoyed as an entrée or shared with soup, antipasti or pasta. Focaccia bread available for 2.

Chickpea Salad *citrus, fennel, beets, cucumbers, greens* 12.
Gavi, La Zerba, Piemonte '09

Bresaola & Arugula Salad *Italian air-dried beef, Humboldt Fog goat cheese, candied pecans, dried cranberries* 16.
Lambrusca (Sparkling), Lini 910, Emilia-Romagna NV

Hearts of Romaine Salad *sun-dried tomatoes, pine nuts, parmigiano, croutons, creamy parmesan & anchovy vinaigrette* 12.
Prosecco, Mionetto, “Organico,” Trevisio NV

Hearts of Romaine Salad *with rosemary chicken breast* 16.

Caprese Salad *fresh bufala mozzarella, roasted tomatoes, black olive tapenade, arugula salad, basil pesto* 12.
Vermentino, Argiolas, Sardegna '09

Craft Beers

Bottled

Peroni Nastro Azzurro *Lombardia, Italy* 8.
Blue Point Toasted Lager *Patchogue, NY* 8.
Brooklyn Lager *Brooklyn, NY* 8.
Southampton Double White Ale *Southampton, NY* 8.

Draft

Tilburg Dutch Brown Ale *Tilburg, Netherlands* 8.
Coney Island Mermaid Pilsner *Brooklyn, NY* 8.

Beverages

Water: Fiji Still, Lurisia Sparkling	<i>small</i>	3.	<i>large</i>	6.		
Unlimited Sodas	<i>coke, diet coke, sprite, fanta, ginger ale</i>	2.5				
Unlimited Unsweetened Iced Tea		3.				
Lemonade		4.				
Assorted Juices	<i>glass</i>	8.5oz	<i>quartino</i>	<i>bottle</i>		
Orange Juice		4.		6.		
Grapefruit Juice		4.		6.		
Cranberry Juice		3.		5.		
Apple Juice		3.		5.		
Sparkling Cider		6.		9.	24.	
	<i>Non-Alcoholic</i>					
Milk & Chocolate Milk	<i>glass</i>	2.5	<i>quartino</i>	3.5	<i>carafe</i>	10.

Desserts

Mascarpone & Pomegranate Cheesecake 7.
Warm Seasonal Crisp *country cream* 7.
Dark Chocolate Layer Cake *hazelnut buttercream* 8.
Traditional Tiramisu 7.
Flourless Chocolate Cake *milk chocolate sabayon, caramel crunch* 8.
Dessert Plate *two chocolate chunk cookies, two biscotti, and two brownie bites* 7.
Chocolate Chunk Cookies (3) 3.75
Candied Pecan & Cinnamon Biscotti (3) 4.5
Dark Fudge Brownie 4. Brownie with Vanilla Gelato 6.
Gelato & Seasonal Sorbet 5.5
Made locally by il laboratorio del gelato, NYC (3 scoops)

Caffé

Unlimited Regular & Decaf Coffee 3.
La Colombe, Philadelphia, PA

Hot

Espresso 3.5
Macchiato 3.5
Café au Lait 3.5
Cappuccino 4.
Latte 4.
Mocha Latte 4.5

Homemade Hot Chocolate 4.5

Artesian Crafted Loose Teas, Mighty Leaf 3.

Organic: English Breakfast, Earl Grey, Green Dragon
Caffeine Free: Decaf. Earl Grey, Chamomile Citrus, Mint Mélange

Executive Chef, Lynn Bound

Please let us know if you have any allergies, so that we may help you have an enjoyable meal.

Pastry Sous Chef, Cristina Nastasi