



CAFFE PHOENIX

Innovative Mediterranean Cuisine

Historic Downtown Wilmington

Lunch Menu available online

Lunch: Mon - Sat 11:30 - 3:00

Dinner: Mon - Sat 5:30 - 10:00

Sunday Brunch: 11:00 - 4:00

DINNER MENU

appetizers

bruschetta caprese- toasted baguette topped with tomato, basil, red onion, and fresh mozzarella 6.00

beef carpaccio- thin sliced raw tenderloin topped with capers, red onion, dressed baby spinach, and parmigiano cheese 8.00

sautéed mussels- in marinara and red wine; or roasted garlic butter and white wine 7.00

spinach gorgonzola dip- with basil, bacon, and parmigiano; served with toasted flatbread 7.00

crispy calamari- flash fried with a light dusting of semolina, served with both creamy peppercorn and marinara sauces 8.00

hummus plate- chickpea hummus served with country olives, feta cheese, cucumbers, and roasted peppers 8.00

garlic shrimp- sautéed with white wine, fresh parsley, and parmigiano 8.00

salads

greek- romaine, green leaf, red onion, country olives, sun dried tomato, pepperoncini, feta, and balsamic vinaigrette 5.50/8.50

caesar- romaine, shredded parmigiano, toasted garlicky croutons, and house-made caesar dressing 4.50/7.50

phoenix- romaine, green leaf, red onion, artichoke hearts, cucumbers, roasted peppers, pine nuts, croutons, and feta 5.00/8.00

mandarini- romaine, green leaf, mandarin oranges, red onion, walnuts, goat cheese, and raspberry vinaigrette 5.50/8.50

pear & fennel- romaine, green leaf, sliced pear & shaved fennel with toasted walnuts, parmigiano, and lemon vinaigrette 5.50/8.50

wedge- iceberg lettuce with creamy gorgonzola, green onion, apple-wood smoked bacon, tomato and crumbled gorgonzola 5.50/8.50

lobster cobb- romaine, green leaf, chilled poached lobster meat, avocado, gorgonzola, chopped egg, crumbled bacon & tomato 21.00

caffe phoenix soup- prepared fresh daily, with house-baked bread 4.00

soup and salad- cup of soup and choice of small salad: greek, caesar, phoenix, or pear & fennel 8.00

HOUSE SPECIALTIES

Spinaci con Prosciutto- linguine & fresh spinach tossed with imported prosciutto, fresh basil, garlic, parmigiano and pine nuts 17.00

Vegetable Lasagna- fresh pasta layered with spinach, tomato, basil, mozzarella & ricotta cheese, and house-made marinara 17.00

Chicken Marsala- chicken breast sautéed with cremini mushrooms, shallots, garlic, and imported marsala wine; over linguine 18.00

Pork Tenderloin Phoenix- pork medallions sautéed w/ prosciutto, sage, sun dried tomatoes & cream, over risotto & asparagus 19.00

Seafood Risotto- backfin crab, clams, shrimp, salmon & lobster in creamy arborio rice w/ fresh tomato, green onions & creminis 27.00

Linguine Milanese- sweet italian sausage & jumbo shrimp tossed w/ fresh tomato, basil, spinach, parmigiano and olive oil 18.00

AAAHH... THE STEAKS

Filet Mignon- pancetta wrapped tenderloin over creamy risotto; topped with backfin crab, asparagus, and hollandaise sauce 26.00

Dry Rub Sirloin- dry rub seared onto 8 oz top sirloin; caramelized shallot demi-glace, mashed potatoes & button mushrooms 19.00

Argentinean Steak- garlic & herb marinated flatiron steak over Phoenix potato salad in cumin-dijon vinaigrette with chimichurri sauce 20.00

Char-grilled Cracked Pepper Ribeye- dusted w/ parmigiano & lemon zest; sautéed zucchini & tomato au pesto and pomme frites 22.00

Surf & Turf- 4 oz filet mignon w/ choice of shrimp, scallops or salmon; with asparagus, mashed potatoes 22.00 (sub 5 oz lobster, add 7.00)

from the grill

Salmon Oscar- grilled salmon over risotto with asparagus, backfin crab and hollandaise 22.00

Smothered Chicken- two grilled breasts over linguine with mushrooms, peppers, onions, marinara, and mozzarella cheese 17.00

Grilled Shrimp- two grilled shrimp skewers over basil scented rice and sautéed zucchini 22.00

Mixed Seafood Grill- salmon, shrimp and scallops with basil rice and sautéed zucchini 25.00

lunch

salads

greek

romaine, green leaf, red onion, country olives, sun dried tomato, pepperoncinis, feta and balsamic vinaigrette

5.50/8.50

caesar

romaine, shredded parmigiano, toasted croutons and house-made caesar dressing

4.50/7.50

phoenix

romaine, green leaf, red onion, artichoke hearts, cucumbers, roasted peppers, pine nuts, toasted croutons and feta

5.00/8.00

mandarini

romaine, green leaf, mandarin oranges, red onion, walnuts, goat cheese, and raspberry vinaigrette

5.50/8.50

pear & fennel

romaine, green leaf, sliced pear and shaved fennel with toasted walnuts, parmigiano, and lemon vinaigrette

5.50/8.50

wedge

chilled iceberg lettuce with creamy gorgonzola, green onion, apple wood smoked bacon, tomato and crumbled gorgonzola cheese

5.50/8.50

caffe phoenix soup~ prepared fresh daily. with house baked bread 4.00

soup and salad~ cup of soup and choice of salad: greek, caesar, phoenix, or pear & fennel 8.00

house made dressings and salad additions:

balsamic vinaigrette, raspberry vinaigrette, creamy poppercorn, lemon vinaigrette and bleu cheese
grilled salmon 7.00 | grilled chicken 4.00 | garlic shrimp 6.00

lunch

house specialties

12.00

spinaci con prosciutto- linguine, prosciutto, basil, garlic, spinach, parmigiano, pine nuts

linguine milanese- garlic shrimp, sweet sausage, tomato, spinach, basil, parmigiano

quiche du jour- flaky pastry with light egg custard and daily variety of fillings

farfalle and pesto- farfalle with basil pesto, sun dried tomato, pine nuts, parmigiano

focaccia pizza

10.00

garlic roasted veggies, tomato, basil, mozzarella, parmigiano

sweet italian sausage, sautéed shrimp, red onion, mozzarella, parmigiano

pesto chicken, roasted peppers, spinach, mozzarella, parmigiano

white pizza with roasted garlic, ricotta, sliced tomato, basil, mixed olives

pressed panini

9.00

(served with choice of house baked bread- white, whole wheat or herb parmigiano)

turkey jack- roasted turkey, monterey jack, lettuce, tomato, sprouts, smoked chili aioli

veggie burger- black bean burger w/ lettuce, tomato, avocado, sweet peppers, sprouts

firebird- blackened chicken w/ lettuce, tomato, mango-honey dijon mustard

grilled catch- fresh fish du jour, lettuce, tomato, remoulade

roasted veggie- oven roasted seasonal vegetables, basil pesto aioli, fresh mozzarella

steak and cheese- thin sliced roast beef, monterey jack, peppers, onions, horseradish

three cheese- mozzarella, monterey jack, sharp cheddar, tomato, sprouts

cold sandwiches

9.00

caffe phoenix chicken salad- chopped breast meat tossed with celery, grapes, onion

walnuts and house made mayo, with crisp lettuce on a toasted croissant

veggie stack on wheat berry- lettuce, tomato, spinach, cucumber, avocado, sprouts and

jack cheese on whole grain wheat berry bread with sweet pepper aioli

all entrees served with your choice of soup or house salad; specialty salads, add 2.00