From the Grill

See our Specials board for the Panini di Giorno

Cuban Sandwich:
Ham and roasted pork loin team up with spicy mustard, Swiss cheese and pickles for one of our favorite Panini-grilled sandwiches!

Roasted Veggie Panini:
Yellow squash, zucchini and oven roasted Tomatoes, fresh mozzarella with lemon aioli loaded into a fresh roll and pressed on our Panini grill.

BLT and Egg* sandwich:
Bacon, Lettuce and Tomato on toasted whole wheat plus two eggs cooked to order.

Hot Pastrami Sandwich:
With Swiss cheese and yellow mustard on rye bread.

Falafel on pita (Vegan):
—We make it ourselves and some say it’s the best in town. Ground chick peas with tzatziki sauce (vegetarian) lettuce and tomato.

Smoked Brisket Sandwich:
With caramelized onions and apple barbecue sauce on fresh sub roll.

Veggie Burger:
Morning Star Veggie Griller on challah roll with pickles lettuce, onion and your choice of cheese.

De Novo Burger:
Ground beef patty with your choice of cheese on challah roll with lettuce and tomato.

Grilled Chicken on Pita:
Grilled chicken breast on soft whole grain pita with tzatziki and bruschetta.

Grilled Cheese Sandwich:
Cheddar cheese on sourdough, toasted until molten. Includes side.

Add Cheese to any sandwich .50

All sandwiches are served with your choice of organic baby greens or house cut fries.

Sub Fresh Fruit or Vegetable du Jour 1

Salads

Hummus Plate:
Our own hummus, bruschetta tomatoes and black olive tapenade. Served with pita and organic greens.

Seared Salmon Caesar:
Ice cold crispy romaine with our own Caesar dressing pan seared salmon and sliced baguette croutons.

Sesame Noodle Salad:
With snow peas, carrots, sweet peppers and tofu dressed with a sesame vinaigrette.

Deli Salad Platter:
Served over organic greens with a side of fruit and sliced baguette.

Salade Nicoise:
With haricots verts, tomatoes, boiled egg, black olives, potatoes and tuna* in olive oil. GF

The Little Green Salad:
Organic baby mixed greens tossed with red wine vinaigrette. GF

Add Grilled Chicken or Tofu 3
Add Steak* or Shrimp 4

Catering

Talk to our catering coordinator or manager about your catering needs. Call 919-613-8553 and leave a message or send an email to:

catering@cafedenovo.net

Visit our website for a catering menu:

www.cafedenovo.net

919-613-8552

* = Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF = Gluten Friendly.
We stock Gluten Friendly bread, sandwich rolls and noodles. Even if an item isn’t listed as GF, please ask at the register.
Drinks

- Smart Water (sm): $1.69
- Smart Water (lg): $1.59
- Vitamin Water: $2.49
- Monster: $2.50
- Mash or Bai: $3.00
- Boylan Soda: $2.50
- Fountain Drinks: $1.50

Pastries

- Muffins: $2.25
- Scone: $2.25
- Plain Croissant: $1.99
- Chocolate Croissant: $2.50
- Cookies & Dessert Bars: $2.50
- All Protein/ Snack Bars: $1.99

Coffee

- Espresso
  - Espresso Shot: small 1.80, med/double 2.35
  - Espresso Macchiato: small 2.25, med/double 2.65

- Espresso Drinks
  - Café Latte: small 3.10, med 3.75, large 4.00
  - Cappuccino: small 3.05, med 3.65, large 3.95
  - Café Mocha: small 3.45, med 4.25, large 4.50
  - White Chocolate Mocha: small 3.65, med 4.45, large 4.75
  - Café Americano: small 2.25, med 2.65, large 3.00
  - Caramel Macchiato: small 3.65, med 4.45, large 4.70
  - Coffee of the Day: small 1.80, med 2.10, large 2.35
  - Café au Lait: small 2.30, med 2.75, large 2.95

- Hot Tea: small 1.50, med 2.15, large -
- Chai Latte: small 3.35, med 3.85, large 4.25
- Hot Chocolate: small 2.95, med 3.50, large 3.90
- Hot White Chocolate: small 3.35, med 3.90, large 4.30
- Cider: small 3.30, med 3.70, large 3.95
- Iced Coffee: small 2.10, med 2.60
- Coffee Refill: small .95, med 1.10, large 1.25

- Frappe (vanilla/mocha): 4.45
- Crème Frappe: 3.95
- Italian soda: 2.70
- French soda: 2.70
- Smoothies: 4.30

- Additional espresso shot: 0.80
- Flavor shot: 0.75
- Substitute soy milk: 0.70

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