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# CRÚ

WINE BAR AND BISTRO

## TASTE & SHARE

### WAGYU MEATBALLS | 20

San Marzano Tomato Basil Sauce, Herb Ricotta, Reggiano, Pinsa Bread

### GOAT CHEESE BEIGNETS | 17

Goat Cheese, Honey, Cracked Pepper

### BRAISED SHORT RIB ARANCINI | 16

Caramelized Onion Demi, Thyme, Parm Snow

### BURRATA & ROASTED BUTTERNUT SQUASH SALAD | 15

Baby Arugula, Pomegranate Vinaigrette

### NEW ZEALAND LAMB LOLLIPOPS | 21

Pistachio Pesto

### CAST IRON SEARED RED ARGENTINE SHRIMP | 20

Calabrian Chile Butter, Lemon, Pinsa Bread

### CHICKEN PINTXO SKEWERS | 18

Gala Apple & Fennel Slaw, Pomegranate

### WAGYU BEEF SKEWERS | 22

Chimichurri, Papas Bravas

### FRITTO MISTO | 20

Point Judith Calamari, Red Shrimp, Blistered Peppers, Calabrian Chile Aioli

## SHAREABLE BOARDS

### BUILD YOUR OWN CHEESE FLIGHT

THREE CHEESE OPTION | 24    FOUR CHEESE OPTION | 28

With Pinsa Bread, Fruits, Honey Comb & Fig Jam

+ Prosciutto | 6    + Soppressata | 5

- » Manchego – Spain (Sheep)
- » Pecorino – Tartufo | Italy (Sheep)
- » Humboldt – California (Goat)
- » Clothbound Cheddar – Vermont (Cow)
- » Aged Gouda – Netherlands (Cow)
- » Nancy's Camembert – NY (Sheep + Cow)

### CHARCUTERIE | 26

Prosciutto, Capicola, Soppressata, Manchego Cheese, Laura Chenel Goat Cheese, Roman-Style Artichokes, Gherkins, Whole Grain Mustard

### CRÚ CHEESE FONDUE FLIGHT | 22

Truffle Gouda, Clothbound Cheddar Pimento Pinsa Bread, Blistered Peppers, Bosc Pears, Prosciutto Wrapped Asparagus

## PINSA-STYLE SANDWICHES & SALADS

### CRISPY CHICKEN CLUB | 18

Aged Cheddar, Pesto Mayo, Crispy, Prosciutto, Little Gem Lettuce, Tomato

### SEARED SALMON QUINOA SALAD | 20

Baby Arugula, Cherry Tomatoes, Pomegranate Vinaigrette

### FRENCH ONION STEAK & CHEESE | 21

Truffle Cheese Fondue, Thinly Sliced Picanha, Demi

### CRÚ CHOPPED SALAD | 17

Little Gem Lettuce, Soppressata, Fresh Mozzarella, Cherry Tomato, Shaved Red Onion, Parmesan Snow, Olives, Artichokes, Whole Grain Mustard Vinaigrette

## ROMAN-STYLE PINSA DOUGH PIZZA

### MARGHERITA | 19

San Marzano Pizza Sauce, Whole Basil, Fior Di Latte  
Add Wagyu Meatballs | 5

### PROSCIUTTO & FIG | 20

Mozzarella, Goat Cheese, Caramelized Onion Arugula, Basil

### THE BUTCHER | 21

Fresh Mozzarella, Prosciutto, Capicola Soppressata,  
San Marzano Pizza Sauce, Oregano  
Add Wagyu Meatballs | 5

### PEAR & GORGONZOLA | 20

Bosc Pears, Mozzarella, Caramelized Onions, Local Honey, Torn Basil

## FAVORITES

Add CRÚ Chopped Salad To Any Favorite | 6

### BAROLO BRAISED SHORT RIB | 29

Butternut Squash Risotto, Natural Jus

### CHICKEN PICCATA | 24

Spicy Garlicky Broccolini, Lemon Herb Sauce

### CAST IRON SEARED JUMBO SCALLOPS | 38

Spinach Parmesan Risotto, Heirloom Tomato Butter Sauce

### CAST IRON SEARED WAGYU PICANHA STEAK | 34

Papas Bravas, Jumbo Asparagus, Chimichurri

## DESSERT



### CHOCOLATE FONDUE FOR TWO | 24

Toasted Poundcake, Marshmallows, Strawberries, Bananas Brulee, Pineapple



\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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.