

HOMEMADE SOUPS & SALADS

- HOMEMADE SOUP cup- 2.99 bowl- 3.99
 - CHILI OR CHILI MAC cup- 3.99 bowl- 4.99
 - ✓ PASTA OR POTATO SALAD (selections change daily) 2.99
 - ✓ GARDEN OR CAESAR SALAD** 3.99
 - ✓ CROSTINI SIGNATURE SALAD 5.99
- Mixed greens topped with veggies, medley bean salad, parmesan cheese, homemade spinach spread, artichokes, and served with Crostini House Dressing.
- ✓ AUTHENTIC GREEK SALAD 5.99
- Mixed greens topped with fresh veggies, imported feta cheese and Kalamata olives, red onion and pepperoncini, served with Crostini House Dressing.

Dressing choices: Peppercorn Ranch, Creamy Caesar, Tangy Honey Mustard and our homemade Crostini house dressing

** Add *seasoned grilled chicken \$2. Extra dressing \$0.50*

APPETIZER AND SIDES

- FRENCH FRY Large sleeve- 2.50 CHILI CHEESE FRY 5.95
 - PIZZA PUFF (Meat and Cheese filled) 2.99
 - KETTLE CHIPS (Assorted Flavors) 1.49
 - CROSTINI CHEESE CURDS 5.95
 - SPICY BBQ BONELESS BUFFALO WINGS 5.95
- (Includes ranch dressing and celery sticks)

DESSERTS

- CROSTINI HOMEMADE CHOCOLATE CAKE -3.89
- Chocolate layered cake with buttercream frosting
- *Call for additional flavors (lemon, tiger, etc)*
 - *CROSTINI HOMEMADE RICE PUDDING*- 2.99
 - GLUTEN FREE CAKE- 2.99-4.89

Assorted flavors, call for availability

FRESHLY BAKED CHOCOLATE CHIP COOKIES - 35/ea

DRINKS

Crostini's House Specialty Drinks- Freshly squeezed lemonade or freshly brewed iced tea \$1.99. White or chocolate milk \$2.39

From the fountain- Coke, Diet Coke, Sprite, Fruit Punch, Root Beer, Hawaiian punch \$1.99

Bottles and Cans- San Pellegrino sparkling water \$1.99. Dasani bottle water \$1.29. San Pellegrino sparkling juice cans: Orange, Blood orange, Grapefruit, Pomegranate orange, Lemon, & Clementine \$1.89. Mexican coke glass bottles \$1.99. IBC Root Beer glass bottles \$1.99. Coke & Pepsi assorted cans \$0.99 (Call for availability)

KIDS MENU

Includes a cookie & drink

- Ham and Swiss Sub
- Turkey and Cheese Sub
- Salami and Cheese Sub
- Grilled Cheese
- PB&J Sandwich
- Chicken Tenders

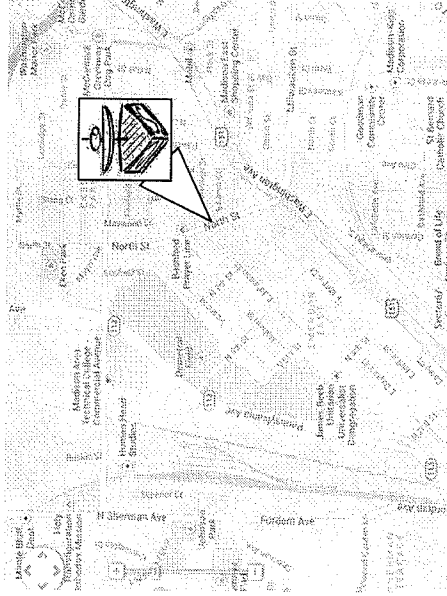
\$4.99

For children 10 and under please

ABOUT CROSTINI SANDWICHES

Crostini Sandwiches opened in Madison, June of 2013, and has brought a taste of Chicago along. The owner, John Kokkines, comes from a long line of restaurant owners. John's mother and father have owned restaurants in the Chicago area for over 30 years.

John has taken bits and pieces from all the restaurants he has previously worked, and used his education of different cuisines to put together an exciting menu with an array of Italian, Greek and American flavors.



231 North St. Madison, WI

On the Corner of

E. Johnson St. and North St.

Certified



Gluten-Free



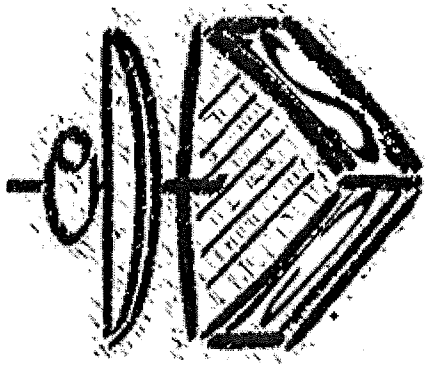
Like Us on Facebook!

Online ordering at

Crostinisandwiches.com

or Eatstreet.com

CROSTINI



SANDWICHES

Delivery/Takeout

(608)241-4284

Online ordering

Store Hours

M-W 10:30A- 8:00P

Thurs & Fri 10:30A-9:00

Sat 11A-9:00P

Locally owned and operated

SUB SANDWICHES

All cold subs (excluding vegetable sensation) are served with mixed greens, tomato, mayo, and topped with our Crostini House Dressing. Includes spear pickle. *Also available toasted*

CROSTINI CLUB SUB- 6.95

Roasted turkey, black forest ham, apple-wood bacon, and a variety of cheeses

CLUB SUPREME- 6.95

Tender roast beef, smoked turkey, apple-wood bacon and a variety of cheeses

ITALIAN STALLION- 6.95

Imported Italian meats and cheeses, bell peppers and cucumbers

VEGETATION SENSATION- 6.95

Wonderful mix of fresh greens, artichoke hearts, bell peppers, seasonal veggies and a variety of cheeses (No Mayo Added)

MAMA'S MOZZARELLA MEATBALL SUB- 6.95

Homemade meatballs topped with fresh marinara & mozzarella and parmesan cheeses baked to perfection

CROSTINI CHICKEN PARMESAN SUB- 6.95

Breaded chicken topped with homemade marinara & mozzarella and parmesan cheeses baked to perfection

CAFÉ SANDWICHES

Served on white or wheat bread or an Italian sub roll topped with mixed greens, tomato, mayo & spear pickle

CROSTINI'S HOMEMADE EGG SALAD- 5.99

ALBACORE TUNA SALAD- 5.99

B.L.T. - 5.99

HAM & SWISS- 5.99

THINLY SLICED TURKEY- 5.99

GRILLED CHEESE- 2.99

Add cheese to any Sandwich for \$1

Swiss, Cheddar, Provolone, Mozzarella, American

CAFÉ WRAPS

Crostini Sandwiches wins the "Wrap" battle, served on

Home-made tortilla

CHICKEN CAESAR SALAD WRAP- 6.95

A wonderful twist on a traditional salad

VEGGIE WRAP W/ ARTICHOKE- 6.95

A "co-op" of fresh veggies, including artichoke hearts, and a variety of cheeses

ROASTED TURKEY WRAP- 6.95

Thinly sliced turkey wrapped into a collection of veggies and cheeses

CALIFORNICATION- 6.95

Strips of grilled chicken, fresh avocado, apple-wood bacon, provolone cheese, mixed greens, Crostini's house dressing, and a touch of mayo

V = VEGETARIAN

Select Homemade items may not be available daily

CROSTINI FAVORITES

Inspired by family recipes

PHILLY CHEESESTEAK (Chicken or Steak)- 6.95

Thin sliced steak sautéed with peppers and onions and smothered in provolone, served on garlic French bread w/ side of Au jus

CLASSIC CHEESEBURGER- 4.99

A 1/4lb handmade burger with sautéed onion, lettuce, tomato, ketchup, mustard, and pickle chips

Add Bacon for \$1 and Mushrooms for \$.50

SPICY CHICKEN SANDWICH- 6.95

Spicy seasoned grilled chicken, apple-wood bacon, provolone cheese, lettuce, tomato, cilantro, green onion, and a touch of mayo, on a toasted gourmet bun

HONEY MUSTARD CHICKEN SANDWICH- 6.95

Seasoned grilled chicken glazed with honey mustard, melted provolone, apple-wood bacon, lettuce, tomato, and a touch of mayo, served on a toasted gourmet bun

PASTRAMI REUBEN- 6.95

Served on toasted marble rye with thinly sliced pastrami thousand-island dressing, Saur-kraut and Swiss cheese

CHICAGO'S BEST SELLERS

Delivered from Chicago straight to you!!

CHICAGO STYLE VIENNA HOT DOG- 2.99

Authentic Vienna hot dog served on a poppy seed bun with mustard, relish, onion, tomato, spear pickle, celery salt, and sport peppers

CHILI CHEESE DOG- 4.39

Authentic Vienna hot dog topped with homemade chili, melted cheddar cheese, mustard onions and a spear pickle

CHICAGO STYLE POLISH SAUSAGE- 4.39

Same topping as Vienna Hotdog

AUTHENIAN GYRO SANDWICH- 6.95

Served on a warm pita bread with thinly sliced gyro, home-made cucumber sauce, onion and tomato

CHICAGO STYLE ITALIAN BEEF- 5.95

Thinly sliced roast beef dipped in Savory au jus

ITALIAN SAUSAGE- 5.95

Large grilled Italian sausage served on a French roll

CROSTINI COMBO- 6.95

Italian sausage topped with Italian beef

*Add baked mozzarella \$1

*Add homemade Giardiniera or sweet bell peppers 50¢

PASTA

All pasta dishes are served with your choice of French bread or Garlic bread! Select dishes available Gluten Free \$1

CLASSIC ALFREDO- 7.99

Fettuccine tossed in a creamy Alfredo sauce and topped with grated parmesan cheese

LINGUINE MARINARA-7.99

Linguine topped with homemade marinara sauce and topped with grated parmesan cheese

TEX MEX- 8.49

Imported pasta topped with Mexican style chili, cheddar, mozzarella and garnished with cilantro and green onions

WISCONSIN MAC & CHEESE- 7.99 Imported pasta.....

Tossed in a creamy sauce of blended Wisconsin cheeses then oven baked to perfection

PESTO PASTA- 8.49

Imported pasta tossed in our pesto sauce & sautéed with cherry tomatoes, artichoke hearts & topped w/ grated parmesan

BAKED PESTO POMODORA- 8.49

Imported pasta tossed in a pesto sauce, garlic aioli, fresh spinach, light cream sauce & marinara and topped with cherry tomato and bread crumbs.

BAKED SPICY SAUSAGE AND LINGUINE- 8.49

Imported pasta with grilled Italian sausage, roasted peppers, homemade marinara and baked with a blend of cheeses

Add Bacon or Meatball \$1 Grilled chicken \$2.

PANINI

Served on Italian bread, pressed to perfection

Also available Gluten Free \$.50 extra

ITALIAN BEEF PANINI- 6.95

Thinly sliced Italian beef with melted provolone and mozzarella cheese and choice of sweet bell peppers or hot Giardiniera peppers

TURKEY, ARTICHOKE AND SPINACH- 6.95

Turkey, artichoke hearts, spinach spread and baby Swiss

ALBACORE TUNA SALAD- 6.95

Homemade tuna salad, tomato and cheddar cheese

CALIFORNIA CHICKEN- 6.95

Chicken, avocado, spinach spread, Tomato, apple-wood bacon and cheeses

FARMER'S MARKET- 6.95

Sautéed bell peppers, grilled red potatoes, spinach spread, fresh veggies and cheeses

HAM & SWISS- 6.95

Black forest ham, baby Swiss, honey Dijon mustard and tomato

CROSTINI ITALIAN- 6.95

Imported ham, salami, pepperoni & cheeses, Crostini signature spinach spread, Italian dressing, cucumber and tomato served on Focaccia

MEATBALL MARINARA- 6.95

Homemade meatballs with marinara, mozzarella and parmesan cheese served on Focaccia

SPICY CHICKEN- 6.95

Marinated spicy grilled chicken, Applewood bacon, various cheeses, cilantro, green onion, and a touch of mayo

BUFFALO CHICKEN- 6.95

Battered chicken, spicy buffalo sauce, cheddar cheese, and caramelized onion

CRAN-APPLE TURKEY CHUTNEY- 6.95

Roasted turkey, cran-apple chutney, Havarti cheese, spinach leaves, and red onion

CAPRESE - 6.95

Variety of cheeses, Roma tomato, Crostini signature spinach spread, pesto, baby spinach leaves, garlic aioli and Italian seasonings.

FRENCH DIP-6.95

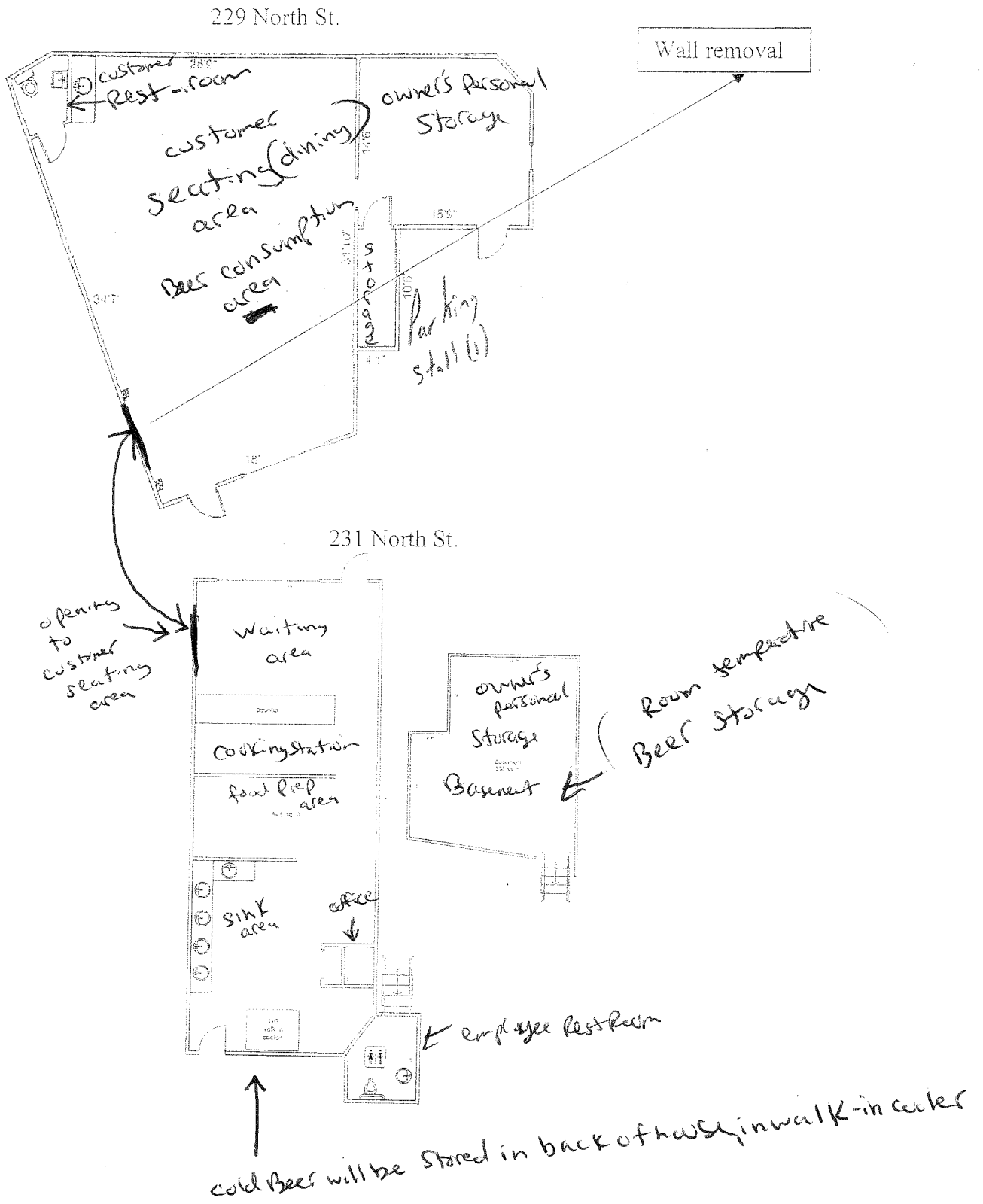
Served on an Italian sub roll with thinly sliced roast beef dipped in au-jus with caramelized onion & mushroom, along with Swiss cheese & horseradish mayo. (Includes side au-jus)

CHICKEN PESTO AVOCADO- 6.95

Seasoned grilled chicken, spinach spread, tomato, avocado, pesto, apple-wood bacon and variety cheeses

Prices subject to change without notice

Exhibit B



Crostini is a near-east sandwich spot that works

By Linda Falkenstein

There are food-criticism words that get lampooned from time to time. Okay, always. Among them: “meltingly tender,” “pillowy,” “decadent.” I’m sure you all have your fingernails-on-a-blackboard, please-do-not-write-this-ever-again-in-your-newspaper non-favorites. I understand. I don’t like them either.

I was thinking about overall compliments that could honestly be given to a likeable restaurant, and one I finally came up with was, “I wish this place were closer to my house.”

That’s how I feel about Crostini, the sandwich shop that, since June, has occupied the space formerly occupied by a Milio’s, and then the short-lived Nonna Rita’s Empanadas, on North Street at East Johnson. (Got that? It’s near Dexter’s Pub in the little retail block known as Colonial Corners, between the Emerson East and Eken Park neighborhoods.) If Crostini were a little closer to my house, I’d be dropping by all the time. It’s not a special-occasion restaurant. It’s more of an I-don’t-want-to-cook-tonight place, with take-out and delivery (within about five miles), as well as a table and a couple of benches outside for good-weather sidewalk dining. Yes, it’s a sandwich shop, but with more personal attention to your food than you’ll get from a chain.

Crostini has some standouts.

First, the Italian beef. Since “meltingly tender” and “pillowy” are probably both out, I’ll take a stab at it this way: It’s as if a croissant were made out of thin slices of meat — it’s just that tender. The spicy giardinara gave the sandwich a kick without overwhelming the flavor of the beef, and there was a modest soak of juice into the bread, in ratios just about perfect. One of the best Italian beefs I’ve tried in town.

Next, meatballs. Homemade. And quite fine (in texture and in flavor), whether served with spaghetti or in a sub. I first had them in a panini, with a little marinara, mozzarella and parmesan — a solid bargain at \$6. But meatballs just may work better in a sub format, period, than smushed into a grilled bread sandwich.

Crostini also serves a small selection of pasta dishes, at least two of which I’d order for a crowd. The spaghetti and meatballs, as mentioned, works. But I’d also go for the Tex-Mex pasta, described as “penne pasta topped with homemade Tex-Mex chili” — which it is, but with a “chili” that’s more based on the American ground beef taco, with a decent hit of cilantro, and not too much tomato, served over perfectly cooked penne. It’s much more than just “chili on pasta.”

Less successful were a couple of the other pastas. The pesto pasta lacked any discernible basil flavor, and the cherry tomatoes and artichoke hearts that were supposed to top it were too sparse to make up the difference. And it was too greasy. The classic Alfredo with chicken also ended up greasier than it was creamy. I’d stick with the tomato-based sauces.



The special cran-apple chutney panini at the sidewalk table at Crostini.

Crostini

231 North St.; 608-241-4284
crostinisandwiches.com
10:30 am-8:30 pm Mon.-Fri., 11 am-7:30 pm Sat.
\$3-\$8

Another step in the wrong direction was the Philly cheesesteak. This was puzzling, since as a concept it’s not that different from an Italian beef, but in all the ways that the Italian was oh-so-right, the cheesesteak was wrong. The peppers were cut too large and were too few; the cheese was scanty; the beef had been over-grilled; and there was an overpowering application of oregano.

The panini are quite good, ranging from the standard ham and Swiss to a bulging vegetarian version with sauteed peppers, artichoke hearts, spinach and other fresh vegetables as available. I tend to think a lit-

tle less is more when it comes to fillings in panini, but some inventions are noteworthy: A recent cran-apple chutney with turkey, arugula, red onion and havarti special was a good combo to arrive as a panini.

Panini are available gluten-free. There are also wraps and regular deli-style sandwiches dressed up with tomato, lettuce and mayo. Daily soups are homemade.

One thing you will not find at Crostini is crostini. There are no little appetizer toasts. Crostini has more of a hearty Middle American approach to its Italian-flavored fare; serving sizes are generous, while prices are modest.

Lucky neighborhood. ♦

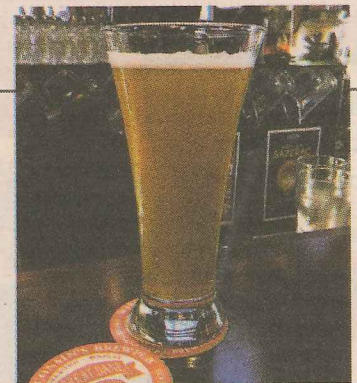
BEER HERE

Some like it mild

Pepper Pilsner is made with seven varieties of pepper. Great Dane brewers Nate Zukas and Eric Brusewitz worked with Marge Pitts from Community GroundWorks to develop the recipe. Pitts grew most of the peppers at Troy Community Farm and Gardens.

Each variety of pepper has its own contribution. Habaneros, jalapeños and Bulgarian Carrot peppers lend assertive heat. Hungarian Wax and poblanos are hot while adding fresh pepper flavor. The milder Pasilla Bajio peppers provide sweeter qualities. And there’s a distinctive garden freshness from Carmen peppers.

The final beer is intended to be on the hot side; then it’s diluted with Peck’s Pilsner to a customer’s preference. Over the bar you’ll have a choice of three levels of heat. Pepper Pilsner is for adventuresome beer



RATING
Mild



Medium



Hot



**Community GroundWorks
Pepper Pilsner from the Great Dane
greatdanepub.com**

Full review: TheDailyPage.com/eats

enthusiasts and/or hot pepper fanatics. The “hot” version of this beer has just too much heat, but the mild version is pretty good.

Community GroundWorks Pepper Pilsner finishes at 5.5% ABV. It’s available only at the Hilldale Great Dane, where it sells for \$5 a pint over the bar and \$10 a growler (refill).

— Robin Shepard

Restaurant news

Crostini to open on Near East Side

SAMARA KALK DERBY

skalk@madison.com, 608-252-6439

Angry Italian Gourmet Deli made it three months at 231 North St., on the Near East Side, in a little spot that briefly hosted Nonna Rita's Empanadas but was best known as Milio's, before it moved.

"I'm hoping I can last a little bit longer than that," John Kokkines said, referring to the last tenant.

Kokkines is an Illinois native who grew up in a restaurant family and plans to open Crostini sandwich shop Monday.

The take-out shop will offer deli-type sandwiches, subs, paninis, wraps, Italian beef, egg salad and tuna salad sandwiches, and salads, he said.

Kokkines' family has owned a sandwich shop and restaurant called Billy's in Palatine, Ill., for 25 years. They operated one before that in nearby Mount Prospect for 10 years, he said.

Crostini sandwich shop is "kind of" a spin-off of Billy's, Kokkines said. "A lot of the recipes are inspired from that location," he said, adding that he won't have the hot pasta dishes that they do.

"Obviously, I'm not going full out. They have 25 years under their belt," he said, noting that this is his first business venture.

Kokkines said he was interested in opening a restaurant in the Chicago suburbs but decided to pursue that idea in Madison, where he recently moved after reconnecting with an old girlfriend.

"I've always loved Madison and

just Wisconsin in general. It's my second home," he said.

Growing up with a family in the restaurant business, the only place his parents could afford to take the kids were on road trips to neighboring states, Kokkines said, and that often meant Wisconsin.

He is looking into some Chicago art and other decor for the shop, he said.

While the business will mainly be carry out, he intends to have three bar stools so customers can sit at the counter by the window. Kokkines said he is also looking into putting a table or two outside.

Firehouse Subs to open in old Pizza Pit

The former Pizza Pit at 1401 Emil St., near Fish Hatchery Road and the Beltline, is being converted into a new building that will house the second Madison location of Firehouse Subs.

The shell should be complete by the beginning of July, and they will do the build-out with their own contractors, said Eric Erwin, an area rep for the company, who is helping to develop 42 locations in Wisconsin.

The new location should open Aug. 13 and will be a lot smaller than the first location at 7854 Mineral Point Road, which opened in February.

"The one on Mineral Point is the world's largest Firehouse Subs," Erwin said. "This one is going to be a more normal size."

The new one is going to be about 2,000 square feet; the Mineral Point Road location is more than 3,100 square feet. "We're kind of spoiled

over there, to say the least," he said.

Erwin said there will be a different mural at the new place, this one celebrating the nearby Fire Station No. 6.

The company was founded by two former firefighters and brothers 18 years ago in Jacksonville, Fla., and has almost 600 U.S. locations.

Erwin, who lives in Lake Mills, is a local franchisee along with partners Scott Anthony and Don Davey, a former football player who played four years for the Badgers and five years for the Green Bay Packers.

The men are partners in Badger Restaurant Group, which is developing eight restaurants in Madison. Anthony and Davey are based in Florida, where they have other Firehouse locations.

Erwin said the Mineral Point Road store has enjoyed a better-than-expected reception.

The new location will have a slightly different address than the Pizza Pit: 1403 Emil St. Another business will share the building but has not yet signed a lease, Erwin said.

Sundance opens patio

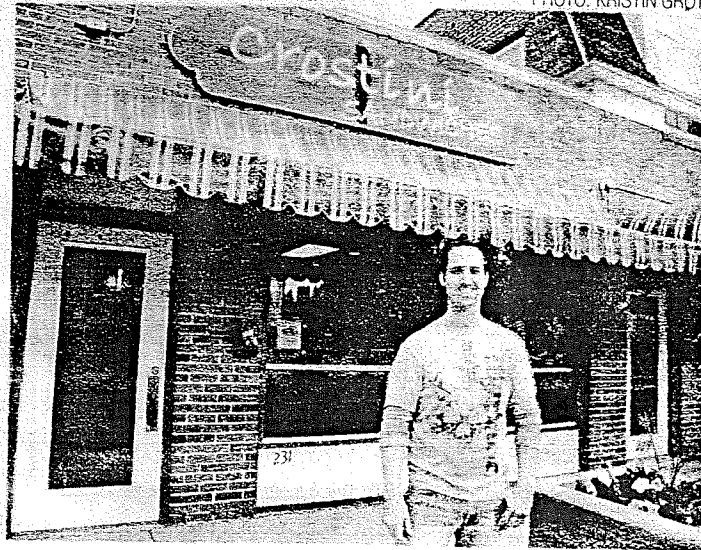
The rooftop patio is open at Sundance Cinemas.

The patio is open Tuesday through Saturday at Hilldale Shopping Center with a light menu and movie-themed cocktails like The Great Gin Fizz, A Sidecar Named Desire and The Bondtini-007.

Read more Restaurant News at: <http://go.madison.com/restaurantnews>.

Eastside BUSINESS

PHOTO: KRISTIN GROTH



John Kokkines, in front of his new restaurant just days before opening. Crostini Sandwiches is located at the corner of North and East Johnson streets.

Crostini Sandwiches on North Street offers Italian and all-American flavors

By Kristin Groth, *Eastside News*

John Kokkines, owner of the new Crostini Sandwiches restaurant at 231 North St. may have discovered the one food we don't have a plethora of in Madison — great Italian beef sandwiches. Straight from Chicago, no less.

But that's not all his menu has to offer. You'll find fresh hot and cold sandwiches, crostini, panini, subs and wraps, deli offerings and fresh salads.

Kokkines recently moved to Madison from the Chicago area where he grew up working in his family's restaurant, Billy's Hot Dog and Beef Express. So running a sandwich shop comes naturally to him.

The small restaurant is designed for take-out, but has a counter with seats at the front window which should make for some great people-watching on North Street.

Delivery is available for groups of 20 or more, and he is set for catering, too.

"I'll offer delivery for any order as soon as I can afford to hire a dedicated delivery person," said Kokkines.

To thank — or perhaps entice — new customers, Kokkines will be giving free cookies to customers during their first

Crostini Sandwiches will be open Monday through Friday from 10:30 a.m. to 8:30 p.m. and Saturdays from 11 a.m. to 7:30 p.m.

For more information, see crostinisandwiches.com, call 241-4284 or check out their Facebook page. ●