



Cafe 4 Restaurant

20 Commerce Street, Mineral Point, WI 53565
608-987-2030 • www.FourCafe.com

HOURS: Thu – Fri – Sat, 5:00 pm – 9:00 pm
DINING STYLE: Casual

RECOMMENDATIONS: Crostini, Oven Roses, Cheese Board, Nicoise Salad, Carne or Margherita Italian Pizza, the Four French Pizza, Maple Glazed Salmon, Beef Tenderloin, Pork Marsala, Bumbleberry Pie

LIQUOR SERVICE: Full bar, Sangria, Mojito, Margarita
PRICE RANGE: \$9.00 - \$20.00 **RESERVATIONS:** 2 to 20

PAY OPTIONS: Cash, debit, checks, all major credit cards
WHEELCHAIR ACCESS: Ramp on side of building & restrooms

KIDS POLICY: Kids' Menu, booster seats and high chairs
CATERING: Yes **TAKE OUT:** Yes **DELIVERY:** No

PARKING: On-street and two public lots



CAFE 4 RESTAURANT

by Rich Belmont

If I was to tell you Cafe 4 is just a small town pizzeria I would be wrong on so many levels. To begin with the word "Four" is French for oven. The wood-fired oven it is referring to is located in the Chesterfield Inn. That lodge was established in 1834 as a stopover for weary stagecoach travelers in Mineral Point, Wisconsin.



The oven is the heart and soul of Cafe 4. The intense heat and faint smokiness it imparts to food cannot be duplicated by any modern day oven. But in return it requires love and devotion. It demands a constant supply of wood provided by Got Wood, a local sustainable resource. The fire must be started 6 hours prior to cooking in order to establish a bed of hot coals. When the baking is completed the ashes have to be removed and relocated to the garden.



And then there is the fact that this oven is located in Mineral Point, the first city in Wisconsin to become listed on the National Register of Historic Places. The city is so named because the discovery of lead in the area caused the first "mineral rush" in the United States. When miners in Cornwall, England heard of the discovery they rushed to stake their claims. In 1830 all the mining activity resulted in Mineral Point having a population greater than that of Milwaukee and Chicago combined. The more prominent Cornish settlers constructed buildings made from large limestone or sandstone blocks that are still in use today. Even more interesting is the fact many of the miners lived in crude shelters carved in the sides of hills and known as "badger holes". This is how Wisconsin became known as the "Badger State". When you visit Cafe 4 you can see one of these badger hole dwellings right on their patio!

While Cafe 4 has been a local restaurant for some time the three new owners only took it over on June 1, 2011. Richard Baumeister (pictured right) and his partner Tim Apuzzo have owned and managed several restaurants over the past twelve years. They are homeowners on Dubuque's North Side and are in fact scouting for a location to open a second restaurant in Dubuque. Tim's family was in the Italian restaurant business so Tim easily assumed the role of Executive Chef. The third partner, Kirstin Kisgen (pictured right with Tim), has been in the business 9 years and she has contributed a woman's touch in the kitchen and front of the house as well. In a very short time these three owners have transformed what was an ordinary pizza place into an extraordinary world class



pizzeria and gourmet restaurant visited by people from all over the USA.

By no means, however, are they allowing their early success to slow down their pursuit of excellence. Richard, Tim and Kirstin are always looking for ways to make improvements particularly in the areas of exceeding diner's expectations and customer service. Just this week they hired Cody Bennet, a recent UW-Platteville graduate to manage the front of the house. Cody has experience from working at Fried Green Tomatoes and Vinny Vanucchi's in Galena, IL.

Diners enjoy sitting at the newly remodeled bar where they can sample several local beers on tap. They also like to sip signature Mojitos, Margaritas and homemade Sangria while they watch pizzas prepared in accordance with the centuries old Neapolitan Tradition.



Now you might know Naples, Italy is considered the Pizza Capital of the world. But did you know there is an international trade association founded in 1984 in Naples for the purpose of promoting the traditions of Neapolitan Pizza? The Associazione Verace Pizza Napoletana (AVPN) (True Neapolitan Pizza Association) maintains very strict standards that must be adhered to before anybody can say their pizzas are Neapolitan. So I was pleasantly surprised and extremely pleased when I learned Cafe 4 is in keeping with the tradition.

First of all, Richard and Tim are professionally trained Pizzaioli firmly establishing them as expert Neapolitan pizza chefs and teachers.

Secondly, Kimber Heimsoth and Robby Chubb have embraced the art of authentic Neapolitan pizza making and have received extensive training. Through their hard work and dedication these young chefs have already mastered the requisite techniques required to continue a pizza tradition that has remained unchanged for more than 300 years.

Third, all five AVPA regulations are precisely followed. These rules are:

- Pizza must be baked in an exclusive wood fired oven operating at a temperature of approximately 900°F that cooks a pizza in 90 seconds.
- Only fresh all natural, non-processed ingredients can be used. Cafe 4 pizzas are made with Buffalo milk mozzarella, fresh basil and sea salt. Only imported San Marzano plum tomatoes are used. Many chefs believe these are the best sauce tomatoes in the world. And only Caputo 00 wheat flour, the most highly refined Italian flour, is used to make the crust. These ingredients are provided by Greco and Sons, Italian Food Wholesalers in Milwaukee.
- The dough must be kneaded and shaped by hand.
- The work surface must be a marble slab.
- The pizza must not be larger than 11 inches in diameter with a raised edge crust and thin center.



On a recent visit, Mari Galle and Carly Sorensen (above) brought us two of the six pizzas you can choose from.

They all have ingredients you are already familiar with but then again they all have a little something different. For example, the "Carne Carne Carne" has fresh mozzarella, parmesan, sausage, pepperoni and also bacon. The "Chesterfield" has parmesan, provolone, sausage, spinach and Kalamata olives. My favorite is the "Margherita." It's made with mozzarella, basil and tomatoes; white, green and red signifying the colors of the Italian flag. This pizza was first prepared in honor of Queen Margherita di Savoia, consort of Italy's King Umberto in 1889 by Pizzaiolo Raffaele Esposito.



Perhaps by now you are wondering why Cafe 4 is named for the French word for oven rather than the Italian word forno. Well, the reason is there are also 5 pizzas inspired by the Alsace region of France! These are all made with a Crème Fraiche white sauce prepared from milk and sour cream. They are surprisingly tasty. For example the "Tarte Flambee" has bacon, caramelized onions and a black pepper finish. I especially like the "Four" with blue cheese, bacon, caramelized onions, Fontina cheese and thyme.



I wasn't kidding when I stated Cafe 4 is also a gourmet restaurant. It is so because Amado Casanova is the Chef de Cuisine. He garnered experience as a cook at Mexican Village and as Executive Chef at Mi Famiglia, both in Saint Cloud, MN. Amado is a true food enthusiast and kitchen artist. He and Executive Chef Tim prepare a new menu the first week of every month. The current culinary masterpieces are:



- Maple Glazed Salmon; wild caught Sockeye salmon with a maple glaze reduction of maple syrup, soy sauce and vinegar served with green pea puree, cipollini onions and roasted asparagus. Cipollini is Italian for little onion. These are small and very sweet onions Amado poaches to perfectly compliment the salmon.



- Beef Tenderloin: This lean and tender steak packs a lot of flavor thanks to a red wine reduction. It is served with Rosemary, garlic mashed potatoes and steamed broccoli.



- White Lasagne: One of Chef Tim's specialties: fresh pasta sheets are layered with ricotta, mozzarella, fontina and parmesan cheeses and crimini mushrooms. The crimini is actually a portobello mushroom in its initial growth stage.



- Pork Marsala; this is my favorite entrée; a locally raised pork loin is cooked in a very delicate creamy Marsala wine sauce. It is accompanied by fried Yukon Gold potatoes and sautéed spinach.

- Chicken Enchiladas prepared in tequila and lime juice; Amado cooks tomatillos for 2 minutes and mixes them with oil, garlic, jalapeños and just the right amount of crème fraiche for the delicious sauce on the enchiladas.



Before you savor these delicious dinners you must try the appetizers. The Oven Roses are wood fired pastries filled with roasted peppers, artichokes, spinach, onions and asparagus. The Crostini consist of freshly baked French bread toast spread with sweet basil pesto, Chevre goat cheese infused with sage, parsley, tarragon, thyme and basil and tapenade made in-house from capers, anchovies and olives ground into an enchanting paste.



The Cheese Board is a tuophile's dream come true. The board arrived with three of Wisconsin's best. The Pleasant Ridge Reserve is a gruyere made in Dodgeville at Upland Cheese Company. A wonderful white cheddar aged for 7 years comes from Hook's Cheese Company in Mineral Point. The sweet candy-like Bleu Mont Bandage aged cheddar is hand made by famous cheese maker Willi Lehner of Bleu Mont Dairy in Blue Mounds, WI.



I do hope you saved room for dessert! Richard's mom, Shirley, is the pastry chef. Suffice it to say she is a superb baker. Both the Graziella Tiramisu style dessert and the Chocolate Cake with espresso cream frosting are delightful. However, Shirley's version of Bumbleberry Pie is truly exquisite. She starts with a made from scratch crust and fills it with fresh blueberries, blackberries, raspberries, strawberries, apples and rhubarb. To be sure any of these desserts are a worthy finish to a sensational dinner.

Cafe 4 is an ideal location for a romantic adventure. You can choose to dine inside the 175 year old building or on the dimly lit patio. The restaurant is currently open for dinner on Thursday, Friday and Saturday nights. This is because the kitchen staff is hard at work preparing catered meals for the Lands' End catalog artistic staff 18 to 20 days per month.

Treat yourself to a trip to Historic Mineral Point just off Highway 151 North exit 37. The drive is a mere 45 minutes and 40 miles from Dubuque. The Historic City is worth a visit and the dining experience at the Cafe 4 Restaurant is something you do not want to miss. Fair warning: you might just find yourself driving to Mineral Point every week-end!