

# bruschetta

broo·skeh·teh·ria

## NEIGHBORHOOD DINNER

THREE COURSE PRIX FIXE MENU

18.95

### ANTIPASTI

SOUP OF THE DAY

GREEN SALAD, TOMATO, RED ONION, VINAIGRETTE

DEVILED EGGS WITH BASIL PESTO AND A PROSCIUTTO CRISP

SMOKED SALMON AND GOAT CHEESE WRAPPED IN RIBBONS OF ZUCCHINI, SERVED WITH A PESTO SAUCE

MIXED OLIVE BRUSCHETTA WITH CHOPPED HOT PEPPERONCINI PEPPERS

HOT ARTICHOKE BRUSCHETTA WITH A BLEND OF ITALIAN CHEESES

### ENTREE

MANICOTTI STUFFED WITH RICOTTA CHEESE PREPARED IN A PLUM TOMATO SAUCE

GRILLED ZUCCHINI, PORTOBELLO MUSHROOM AND ROASTED RED PEPPERS, SERVED WITH WARM CANNELINI BEANS, CHOPPED TOMATO AND GARLIC

4 OZ SIRLOIN STEAK SEARED RARE WITH AN HERB BUTTER, SERVED OVER STEAMED SPINACH AND PORTOBELLO MUSHROOM

SEARED RARE TUNA PREPARED WITH A WARM RELISH OF CHOPPED TOMATO, OLIVES AND CAPERS

SPICY CHORIZO SAUSAGE WITH CANNELLINI BEANS, GARLIC AND SPINACH

### DOLCE

CANNOLI WITH A SWEET RICOTTA FILLING

CHOCOLATE MOUSSE WITH WHIPPED CREAM

FRESH STRAWBERRIES WITH WHIPPED MASCARPONE CHEESE

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### DOLCE

CANNOLI WITH A SWEET RICOTTA FILLING 6.00

NUTELLA PANINI 4.50

MINIATURE BISCOTTI PLATE 6.00

CHOCOLATE CAKE WITH A MOLTEN CHOCOLATE CENTER 6.50

CHOCOLATE MOUSSE WITH WHIPPED CREAM 6.00

FRESH STRAWBERRIES WITH WHIPPED MASCARPONE CHEESE 6.00

ASSORTED SORBETS FILLED INTO THEIR NATURAL SHELL; LEMON, TANGERINE OR COCONUT 6.50

AFFOGATO DI ESPRESSO; VANILLA GELATO TOPPED WITH ESPRESSO 6.00

TARTUFO; CHOCOLATE AND VANILLA GELATO WITH A HARD CHOCOLATE SHELL, AND A CHERRY AND ALMOND CENTER 6.50

...ADD A SCOOP OF GELATO TO ANY DESSERT 2.50

### VINO DOLCE

VIN SANTO, CAMPOBELLO 5.00

PORTO, ROZES 5.00

### BEVANDE CALDE

CAPPUCCINO, LATTE, AMERICANO, HOT CHOCOLATE 3.00

ASSORTED TEAS, ENGLISH BREAKFAST, EARL GREY, CHAI SPICED BLACK TEA, CHAMOMILE, PEPPERMINT, GREEN 1.75

DRIP COFFEE 1.00

ESPRESSO SINGLE 1.75 | DOUBLE 2.50