



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:30PM

## Greek Street Food, June 13th by Virruz Pineda

### STREET FOOD MENU

#### FOSSOLIA SALATA

White Bean Salad, Red Onion, Tomatoes, Kalamata Olives, Oregano and Ladolemono (Greek Dressing) \$5.50

#### SPANAKOPITA

Traditional Greek Spinach Pie Baked in Phyllo Dough with Feta Cheese Dressed with Lemon and Olive Oil \$6.00

#### LAMB GYRO

Whit Slow Roasted Leg of Lamb Served with Marinated Potatoes, Red Onion, Cucumbers, Lettuce, Tzatziki, Harissa and Sourdough House-Made Pita \$16.50

### BRUSCHETTERIA MENU

#### INSALATE (SALADS)

##### TRI-COLORE

Arugula, Romaine Hearts, Radicchio, Lemon, Pecorino and Breadcrumbs

SMALL ORDER: \$6 | LARGE ORDER: \$9.50

##### CAVALO

Farm Kale and Cabbage, Garlic Anchovy Dressing, Pecorino, Apples SMALL: \$6 | LARGE: \$10.50

#### CONTORNI (SIDES)

##### SEASONAL ARANCINI

Breaded Risotto with Fontina and Honey Nut Squash Served with Salsa Pomodoro \$6

#### DOLCI (DESSERT)

WARM COOKIE Chocolate Chip, Hazelnut with Jacobsen Sea Salt \$3

#### ROSTICCERIA (MEAT)

##### POLLO ARROSTO

Mary's Organic Chicken, Rosemary, Lemon  
HALF ORDER: \$11.50 | FULL ORDER: \$20

#### BRUSCHETTE

##### PIMENTO

Farm Beet Pimento, Whipped Goat Cheese, Smashed Spanish Pimenton Almonds and Herbs \$11.50

##### CURED

Smoked Salmon, Smashed Avocado, Radish, Jalapeño, Cilantro, Creme Fraiche and CFK Everything Spice \$14

##### CARNI

Brandt Beef Brisket, Gruyere, Calabrian Aioli, Pickled Red Onion and Ruccula \$13.50