



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

## Singaporean Street Food, October 10th by Emily Hester

### STREET FOOD MENU

#### CHICKEN SATAY

Marinated and Grilled Mary's Organic Chicken, **Maple-Curried Cashew and Peanut Sauce**, Cucumber and **Onion**

\$8.50

*2017 Rte Blanc Sauvignon Blanc*

#### CURRY LAKSA

A Spicy Coconut Curry-Based Noodle Soup Made with Rice Noodles, Gulf Shrimp, Coconut Milk and Sambal

\$11.50

*2017 Gewürztraminer*

#### BANANA FRITTERS

Fried Bananas Coated in Crushed Puffed Rice with a Dipping Sauce Made of Condensed Milk and Black Tea

\$5.50

*2016 Napa Valley Chardonnay*

*Ask About Chef Emily's Suggested Wine Pairings Flight \$20*

### BRUSCHETTERIA MENU

#### INSALATE (SALADS)

##### CAVALO

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

##### TRI-COLORE SALAD

**Arugula**, Romaine Hearts and Radicchio Tossed in a Lemon-Garum Dressing with Pecorino and Breadcrumbs

SMALL: \$6 | LARGE: \$9.50

#### CONTORNI (SIDES)

##### SEASONAL ARANCINI

Breaded Risotto with Fontina and Safron Served with **Salsa Pomodoro** \$6

#### ROSTICCERIA (MEAT)

##### POLLO ARROSTO

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

#### BRUSCHETTE

##### AGNELLO

Spiced Lamb Meatballs, **Babaghanoush**, **Cucumber**, Yogurt Tahini and **Clif Family Pistachio Dukkah** \$12.5

##### FUNGHI

Seasonal Mushrooms, Fontina, **Chives** \$12

#### DOLCI (DESSERT)

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