



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

Chef Curtis of Miminashi "Ramen" Street Food, January 16th

STREET FOOD MENU

RAMEN

Tonkotsu Ramen, Charshu Pork Shoulder and Jowl, **Spicy Chili-Garlic**, Roasted Maitake Mushroom, Charred Savoy Cabbage and Tokyo Negi \$19.5
2016 Grenache

VEGGIE RAMEN

Charred Ginger and **Meyer Lemon** Shio Broth, Ramen Noodles, Soy-Marinated **Egg Onsen Tomago**, Leek Fondue, **Farm Kimchi**, **Mizuna** and Shimeji Mushroom Moto-Dare \$19
2017 Oak Knoll Sauvignon Blanc

LITTLE GEM SALAD

Farm Little Gem Lettuces, Tenkasu (tempura crunchy bits), Garlic-Miso Vinaigrette, Haas Avocado and **Sliced Farm Radishes** \$11.5
2017 Gewürztraminer

MOCHI CAKE

Glutenous Sticky Rice Mochi Cake with Whipped Coconut-Matcha Cream \$8.5

Ask Jessica Pinzon about Suggested Wine Pairings Inside

BRUSCHETTERIA MENU

INSALATE (SALADS)

CAVALO

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

CONTORNI (SIDES)

SEASONAL ARANCINI

Breaded Risotto Milanese with Fontina and **Butternut Squash** served with **Salsa Pomodoro** \$6

POTATO "CHIPS"

Fingerling Potato "Tostones," Olive Relish, **Hard-Boiled Farm Egg** \$6.5

ROSTICCERIA (MEAT)

POLLO ARROSTO

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

BRUSCHETTE

FUNGHI

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

CURED

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

DOLCI (DESSERT)

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