



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

Chef Hiro Sone of Terra "Japanese" Street Food, March 13th

STREET FOOD MENU

IKA POPPO-YAKI

Grilled Marinated Surume Squid, served with Shichimi Mayo and Lemon \$14.50

2017 Oak Knoll Sauvignon Blanc

TONKATSU

Panko Crusted Pork Cutlet with Tonkatsu Sauce, Shredded Cabbage and Japanese Mustard \$16.50

2017 Gewürztraminer

HIYASHI SOMEN

Chilled Somen Noodles in Dashi Broth with Tuna Poke, Yuzu Tobiko, Myoga Ginger and Onsen Tamago \$15.50

2018 Rosé of Grenache

JAPANESE HOT DOG

Grilled Miller's Frankfurter in a Steam Bun with Yakisoba Noodles, Aonori, Tenkasu, Pickled Ginger and Shaved Bonito flakes \$12.50

2015 Bici Red Rhone Blend

BRUSCHETTERIA MENU

INSALATE (SALADS)

FIRECRACKER

Winter Greens and Farm Kale, Firecracker Dressing and Power-Seed Mix Topped with Clif Family Maple Curry Cashews and

Peanuts \$8.5/small \$13/large

CONTORNI (SIDES)

SEASONAL ARANCINI

Breaded Risotto with Fontina and Honey Nut Squash served with Salsa Pomodoro \$7.5

ZUPPA

Farm Inspired Soup, changes daily \$5/cup \$8/bowl

BRUSCHETTE

FUNGHI

seasonal mushrooms, melted fontina, chives \$13.5

KOREAN BEEF

Soy Braised Korean Brisket with Farm Kimchi, Gochujang Sauce, Scallions and Toasted Sesame \$14.5

ROSTICCERIA (MEAT)

POLLO ARROSTO

Mary's Organic Chicken, Rosemary, Lemon
HALF ORDER: \$13 | FULL ORDER: \$22

DOLCI (DESSERT)

WARM COOKIE

Clif Family Chai Spice "Snickerdoodle" \$3.5