

# BVLGARINI



## LUNCH AND DINNER

### APPETIZERS

**RUCHETTA AL LIMONE \$12**

(arugula, lemon dressing & shaved parmigiano)

**CHARCUTERIE PLATE \$25**

(assorted charcuterie, cheese, cornichons)

**PIZZA ROMANA \$7 - \$9**

**FOCACCIA BREAD \$4**

### ZUPPA

**RIBOLLITA TOSCANA \$7**

(seasonal greens & white bean soup)

**BRODO DI CARNE \$8**

(bone marrow broth)

### PASTA

**TAGLIATELLE CON SUGO DI CARNE \$20**

(handcut egg noodles with meat sauce)

**PAPPARDELLE AL CINGHIALE \$26**

(wide egg noodles with wild boar)

**SPAGHETTINI CON ANATRA \$26**

(Homemade Spaghettoni with Duck Ragù sauce)

**PACCHERI CON RAGÙ DI PESCE SPADA \$34**

(paccheri pasta w/swordfish ragù in white wine sauce)

**GNOCCHI AL PESTO \$20**

(potato gnocchi with pesto)

**PICI ALL'AGLIONE \$20**

(hand-rolled pasta with garlic tomato sauce)

**\*\*\*SPAGHETTI ALLA PUTTANESCA \$26**

(Spaghetti with anchovies black olives and capers)

**RAVIOLI DI CARNE \$26**

(meat-filled ravioli with arugula almond sauce)

**\*\*\*SPAGHETTI ALLA CARBONARA ROMANA \$26**

(Spaghetti with pork cheeks and egg)

**GNOCCHI ALLA ZUCCA \$26**

(pumpkin gnocchi with sage butter sauce)

**\*\*\*LASAGNA \$22**

(Layers of tender pasta meat sauce and bechamel)

**MARGHERITA NAPOLETANA (Coming Soon)**

### CARNE E PESCE

**IL BRASATO DEL GRONCHI \$28**

(braised short ribs & vegetable of the day)

**\*\*\*SPIGOLA CILENA \$38**

(Chilean Seabass with crusted pistacchios.)

**SAMPLING MENU \$75/PERSON**

Sampling of 4 courses & gelato

**CHEF'S TABLE**

Price upon request

5 course wine tasting menu with gelato pairing

**CHARCUTERIE WINE PAIRING WITH**

**SEASONAL PEARS \$100**

**\*\*\*SPECIAL ENTREE: INQUIRE FOR AVAILABILITY.**

Reservations recommended • 626.791.6174 • [www.bulgarinigelato.com](http://www.bulgarinigelato.com)