

# BVLGARINI



## TAKE HOME MENU

- COLD PASTA WITH TOMATO \$7**
- VEGETABLE SOUP \$7**
- CUCUMBER FETA SALAD \$7**
- SAUTÉED MUSHROOMS W/GARLIC \$8**
- BUFALA MOZZARELLA FROM NAPLES \$12**
- LASAGNE (CALL FOR PRICE AND AVAILABILITY)**
- PIZZA ROMANA (CALL FOR PRICE AND AVAILABILITY)**

## SAUCES

- MEAT SAUCE \$13**
- TOMATO GARLIC SAUCE \$13**
- BASIL PESTO \$13**
- ARUGOLA PESTO WITH ALMOND \$13**
- BOAR SAUCE \$15**

## CARNE

- FILET MIGNON SLIDERS WITH PESTO \$8**
- PROSCIUTTO DI SAN DANIELE BY THE SLICE**
- SALAME TOSCANO BY THE SLICE**
- MORTADELLA BY THE SLICE**

## DOLCE

- ITALIAN CHEESECAKE \$5**
- CANNOLI \$5.50**
- BIGNE CREME DIPLOMAT**  
(2 CREAM PUFFS - ASK FOR AVAILABILITY AND PRICE)
- TIRAMISU CAKE \$5**
- BISCOTTI DI SAN GIMIGNANO \$8**

## GELATO

- CIOCCOLATO**
- STRACCIATELLA**
- SICILIAN ALMOND**
- BELGIUM VANILLA**
- SICILIAN PISTACCHIO**
- LEMON CREAM**
- MACADAMIA FROM HAWAII**
- ELEPHANT HEART PLUM SORBET**
- RED FLAME PLUM SORBET**
- MASCARPONE GELATO**
- TIRAMISU GELATO**

- BARTLETT PEAR SORBET**
- RED BARTLETT PEAR WITH MASTIKA SORBET**
- MOUNTAIN PEAR WITH FENNEL SORBET**
- FRENCH BUTTER PEAR WITH ROSE SORBET**
- GOAT'S MILK GELATO WITH CACAO NIBS**
- CHOCOLATE WITH ORANGE GELATO**
- BLOOD ORANGE GRANITA**
- STRAWBERRY GELATO**
- STRAWBERRY SORBET**
- POMEGRANATE GRANITA**
- COFFEE GRANITA WITH PANNA**

- ZABAGLIONE (CUSTARD WITH MARSALA WINE)**
- SECKEL PEAR WITH LAUREL AND HIMALAYAN SALT SORBET**
- FLORENTINE CHOCOLATE WITH CELTIC SEA SALT AND COCONUT**