

BVLGARINI



LUNCH AND DINNER

APPETIZERS

RUCHETTA AL LIMONE \$12

(arugula, lemon dressing & shaved parmigiano)

CHARCUTERIE PLATE \$25

(assorted charcuterie, cheese, cornichons)

PIZZA ROMANA \$10 - \$13

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 \$24

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