

BVLGARINI



LUNCH AND DINNER

APPETIZERS

RUCHETTA AL LIMONE \$12

(arugula, lemon dressing & shaved parmigiano)

CHARCUTERIE PLATE \$28

(assorted charcuterie, cheese, cornichons)

PIZZA ROMANA \$13

FOCACCIA BREAD \$6

ZUPPA

RIBOLLITA TOSCANA \$9.50

(seasonal greens & white bean soup)

BRODO DI CARNE \$11

(bone marrow broth)

ZUPPA DI ZUCCA \$10.50

(yellow squash soup)

PASTA

TAGLIATELLE CON SUGO DI CARNE \$25

(handcut egg noodles with meat sauce)

PAPPARDELLE AL CINGHIALE \$32

(wide egg noodles with wild boar)

SPAGHETTINI CON ANATRA \$32

(Homemade Spaghettoni with Duck Ragù sauce)

*****FETTUCCINE AI FUNGHI \$33**

(hand cut egg noodles w/Portobella & Porcini mushrooms)

PACCHERI CON RAGÙ DI PESCE SPADA \$39

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

GNOCCHI AL PESTO \$26

(potato gnocchi with pesto)

PICI ALL'AGLIONE \$25

(hand-rolled pasta with garlic tomato sauce)

*****SPAGHETTI ALLA PUTTANESCA \$32**

(Spaghetti with anchovies black olives and capers)

RAVIOLI DI CARNE \$33

(meat-filled ravioli with arugula almond sauce)

*****SPAGHETTI ALLA CARBONARA ROMANA \$33**

(Spaghetti with pork cheeks and egg)

*****GNUDI TOSCANI \$34**

(Spinach & Ricotta dumplings with Gorgonzola and Walnut)

*****GNOCCHI ALLA ZUCCA \$32**

(pumpkin gnocchi with sage butter sauce)

*****LASAGNA \$26**

(Layers of tender pasta meat sauce and bechamel)

MARGHERITA NAPOLETANA \$24

CARNE E PESCE

IL BRASATO DEL GRONCHI \$35

(braised short ribs & vegetable of the day)

*****SPIGOLA CILENA \$43**

(Chilean Seabass with crusted pistacchios.)

SAMPLING MENU \$90/PERSON

Sampling of 4 courses & gelato

CHEF'S TABLE

Price upon request

5 course wine tasting menu with gelato pairing

CHARCUTERIE WINE PAIRING W/SEASONAL FRUITS

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

Reservations recommended • 626.791.6174 • www.bulgarinigelato.com