

Burrata Bistro ❖ Paella Bar

CURB SIDE MENU

Goat Cheese Stuffed Dates, Bacon Wrapped with Balsamic Reduction	\$12.50	•
Cured Meat Plate with Pork Rillette & Jamon Ibérico (no croutons)	\$16.50	•
Artichoke Hearts with Aioli Fried baby artichokes with parmigiano	\$11.50	
Garlic Prawns	\$15.25	•
Cubano Sandwich	\$13.50	
Honey Baby Back Ribs	\$9.25	•
Coconut Curry Butternut Squash Soup	\$8.50	•
Roasted Cauliflower au Gratin	\$8.75	
Beet Salad marinated red & golden beets topped with valdeon & candied walnuts (no blue cheese)	\$13.50	•
Caesar Salad (no croutons)	\$12.00	•
Gorgonzola Salad (no croutons)	\$12.50	•
Burrata Caprese creamy handmade burrata & fresh seasonal tomatoes with a pistachio pesto	\$14.00	•
Roasted Asparagus with Burrata	\$14.50	•
Roasted Brussel Sprouts with Pancetta & Manchego (no bread crumbs)	\$9.00	•
Pork Ricotta Meatballs simmered in marinara sauce	\$12.50	
Chanterelle Pappardelle	\$29.50	
Linguini & Meatballs	\$21.50	
Lamb Meatballs#	\$11.25	
Chicken Lasagna	\$18.00	
Lasagna with Pesto & Sun Dried Tomato	\$17.25	
Cannelloni	\$17.25	
Manicotti	\$17.25	
Penne with Ragu Bolognese Classic beef, pork & tomato sauce	\$17.00	
Penne alla Puttanesca Sauce of tomato, anchovy, capers & olive	\$17.00	
Pork Osso Buco	\$37.50	•
Seafood & Chicken Paella	\$20.50	•
Roasted Half Chicken Boned chicken stuffed with rosemary		