



Sept 9th - 29th 2021

Three Course Dinner \$39.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

.....

APPETIZERS (choice of:)

Yellow Tomato Gazpacho & Panzanella Salad

Steamed Mussels *garlic, shallots, white wine & grilled bread*

Caesar Salad *pancetta, black garlic, chive breadcrumbs & pecorino*

Nonna's Meatballs *anson mills polenta, marinara, pecorino*

Field Green Mista *carrots, asparagus, radish, red onion & white balsamic vinaigrette*

Raw Cauliflower Salad *scallions, currants, marcona almonds & piave cheese*

ENTREES (choice of:)

BT Burger *lettuce, tomato, cheddar, buttermilk onion rings & burrata*

Orecchiette *housemade sausage, broccolini, garlic, anchovy & pecorino*

Steak Frites *grilled ny strip, paprika-bone marrow butter (+15.00)*

Roasted Faroe Island Salmon *puffed farro, roasted zucchini, tomato & mint raita*

BT Fried Chicken *carrot-cabbage slaw, frites & grilled corn*

Garganelli *braised lamb leek sugo, tomato, fennel & pecorino*

Roasted Brick Chicken *rosemary potatoes, charred broccolini & lemon (+10.00)*

Veal Chop "Parmigiana" *tomatoes, burrata & basil (+20.00)*

DESSERT (choice of:)

Fried Bomboloni *cinnamon, sugar & nutella*

Sugar Roasted Pineapple *champagne caramel, toasted pecan & vanilla gelato*



www.SizzleDining.com/CruSizzles

