

MENU TAKE AWAY

How can you order your favourite dishes?

Call or write to **0494 67 75 46** (even Whatsapp)

Or you can reach us by mail writing at bogart.bruxelles@gmail.com

Starters

BURRATA & TAGLIATELLE DI VERDURE _12

...mozzarella cheese with stracciatella cream typically from Apulia, tagliatelle of carrots and courgettes...

LA SCAMORZA _12

...smoked mozzarella fondue in a thick tomato sauce...

VITELLO TONNATO _13

...sliced veal covered with a creamy mayonnaise-like sauce that has been flavoured with tuna...

POULPE & CHORIZO _13

...roasted octopus on a creamy bed of potatoes, crunchy chorizo...

FRITTO MISTO ORTO _10

... fried courgette flowers, beignets with sausage and cime di rapa (brocoli rabe), olives ascolane, fried mini-calzone...

Main Dishes

RAVIOLI AL PESTO DI PISTACCHIO E CALAMARI _18

...ravioli filled with porcini mushrooms, pesto of Pistachio from Bronte D.O.P., calamar...

ORECCHIETTE CIME DI RAPA E SALSICCIA _17

...pasta typically from Apulia, brocoli rabe and Italian sausage...

ROULEAU DE DORADE _23

...sea bream roll filled with purple potatoes and pistachios, served with rocket salad and vegetables chips...

STRACCETTI AU MARSALA _23

...finally cut slices of beef sauted with Marsala wine (sweet wine from Sicily) cherry tomatoes and dates, served on a bed of rocket salad with parmesan cheese and peanuts...

COTOLETTA DI VITELLO ALLA PALERMITANA _23

...baked veal escaloppe breaded with Sicilian herbs served with baked potatoes...

AGNEAU EN CROÛTE D'AMANDES _25

...lamb filet en croûte with crunchy almond top, sauted mushrooms...

Desserts

CANNOLINI SICILIANI _7

...Sicilian cannolini, sweet ricotta cheese, candy oranges...

TIRAMISÙ 2.0 _7

...coffee-scented puff pastry cake, mascarpone cream, coffee cream...

PROFITEROLES AL PISTACCHIO _7

...beignets home made filled with a cream of Pistachios D.O.P. from Bronte...

