

SABROSA CAFE & GALLERY

DINNER MENU : WINTER 2021

APPETIZERS

FLATBREAD WITH BROCCOLI & SAUSAGE 10

Broccoli, sausage, shaved parmesan, pepper flakes, and EVOO

FLATBREAD FROMAGE WITH GRAPES 10 (v)

A blend of Sabrosa's Italian cheeses baked on a flatbread with arugula and balsamic glaze; served with a bouquet of grapes

PATATAS BRAVAS 6.95 (v)

Roasted potatoes & Groppi's kielbasa glazed with a spicy smoked paprika sauce; garnished with gorgonzola cream

VERDURAS AGRODOLCE 7.95 (v)

Roasted cauliflower & broccoli tossed in a spiced honey balsamic glaze; garnished with toasted sesame seeds, almonds, lime, & green onions

ARANCINI 7.95 (v)

Fried corn & jasmine rice balls; served with a creamy roasted poblano peanut sauce

INSALATA DI ARUGULA E PARMIGIANO 4.95 (v)

Arugula, EVOO, lime, & shaved parmesan

DINNERS

CAMPESINO STIR FRY WITH JASMINE RICE 13.95 (v)

Stir-fried seasonal vegetables with scrambled egg
add shrimp \$5 | add chicken \$2 | add pork \$2 | add steak \$5

APRICOT & BRIE STUFFED CHICKEN BREAST 15.95

Served with campesino hash, toasted almonds, & dijon hollandaise

POTATO & STREET CORN ENCHILADAS 13.95 (v)

Served with mixed greens and a creamy roasted poblano peanut sauce

PERCH TACOS 13.95

Cornmeal bread perch tacos in corn tortillas with fresh lime slaw & chipotle mayonnaise; served with Oaxacan black beans & Sabrosa rice

PUERCO EN PASILLA 14.95

Tender pork roast braised in a rich black pasilla pepper sauce (mild); served over jasmine rice, with campesino hash, & sour cream drizzle

BOURBON GLAZED BEEF BRISKET 16.95

With scalloped potatoes gratin & glazed carrots

FETTUCCINE AL BURRO E PARMIGIANO 14.95 (v)

Fettuccine tossed with butter, parmesan, pepper flakes, broccolini, & roasted garlic
add shrimp \$6 | add chicken \$2 | add glazed bacon \$2

**MAKE RESERVATIONS OR ORDER ONLINE FOR DELIVERY
OR CURBSIDE PICKUP AT WWW.SABROSA.CAFE**