



April 2-12 #BRW26

Casa Barotti

BERKELEY RESTAURANT WEEK MENU

Seedling Tier \$18

1 Slice Pasqualina

Peruvian & Italian pastry made from swiss chard, mushroom and eggs style "quiche"

1 Mini Cannoli

Sheep's milk ricotta filling, pistachio nuts

1 Emoliente Tea

Peruvina herbal drink brewed with cinnamon & pineapples, finished with fresh lime juice

Sprout Tier \$28

1 Vegetable Quinoa Bowl

Roasted sweet potato, broccolini, roasted mushrooms, avocado, cherry tomatoes, quinoa

1 Mini Cannoli

Sheep's milk ricotta filling, pistachio nuts

1 Limoncello Spritz

Limoncello & prosecco

Bloom Tier \$35

Peruvian Pesto Rigatoni Con Milanese Di Pollo

1 Side Salad

Mixed greens, red onion, cherry tomatoes, croutons, balsamic dressing

1 Any glass of red or white wine

Harvest Tier \$57

1 Whole Pollo A La Brasa

Peruvian pollo a la brasa, marinated in Peruvian aji panca & spices, slow cooked in a rotisserie oven to perfection

8 oz. Aji Verde Sauce

Peruvian green sauce made with Peruvian aji amarillo peppers, herbs, eggs, and olive oil

1 Side Jasmine Rice

1 Side Roasted Beet and Carrot Salad "Ensalada Rusa"

Roasted beets, carrots, peas, housemade mayonnaise and lime juice

1 Liter Chicha Morada

Traditional Peruvian purple corn drink brewed with purple corn, pineapples, cinnamon, green apples, and finished with lime juice. served cold

 **Seeds of Spring Special** | **Plant Based - Vegan/Vegetarian**

Berkeley Restaurant Week menu subject to change.

Final menu will be presented upon arrival.

Reach out to restaurants to inquire about vegan and gluten-free options available.

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BAMPFA

BAMPFA is offering \$12 gallery admission or film tickets to Berkeley Restaurant Week diners with a dining reservation or proof of purchase.



Support the Berkeley Food Network's mission to end hunger and poor nutrition at www.BerkeleyFoodNetwork.org

