

(New) Asta Brunch Menu

Sunday starting at 11:30am

***french toast and strawberries**

***light and fluffy pancakes**

your choice of banana, blueberry, apple or chocolate chip

***yogurt muffins and fresh fruit**

***warm brie with fresh fruit and toast**

***warm banana foster poured over moist pound cake**

Chef's Sunday Omelet Special

Chef's Seasonal Cheese Platter

add a side of sausages

\$14 choice of one of the above

***Includes juice, coffee/tea and one Sunday Drink"**

Brunch Fondues

serves 4-6

***cheddar and cider fondue served with sausage, bread and apples**

\$28

***rich chocolate fondue served with french toast \$24**

Unique Sandwiches and Salads

***country style grilled cheese \$8**

your choice of cheddar, cacciocavallo or mahon cheese

***warm cabrales (spanish blue cheese) with sliced pears served on
pumpnickel bread \$9**

***smoked salmon served on a croissant with cream cheese and
chives \$9**

***mini burgers topped with assorted cheeses \$10**

***Italian Bread Salad \$7**

mixed greens with croutons and mozzarella di bufala

***Asta's Salad \$7**

mixed greens with pears, walnuts and gorgonzola

Sunday Drinks

\$7 each

Bellini

Mimosa

LI Sparkling Wine

Hot Drinks

Espresso \$3

Americana \$4

Cappuccino \$5

Café Latte \$5

Café Mocha \$6

Add a Flavor Shot: vanilla, hazelnut, almond or chocolate .50

Assorted hot teas \$3

Chai Tea Latte' \$4

Milk Steamer \$3

(vanilla, hazelnut, almond or chocolate)

Hot Chocolate \$3

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Asta Menu

**Asta Cheese Boards
da Vinci**

**Mozzarella di Bufala
Parmigiano-Reggiano
Cacciocavallo**

Caciotta al Tartufo

Served with garlic bread, crackers, olive oil and grapes

Small: \$18 Large: \$24

El Greco

Roncal

Mahon

Cabrales

Idiazabel

Served with seasonal fruit and assorted bread and crackers

Small: \$20 Large: \$26

O'Keefe

Asiago

Vella Dry Jack

Wisconsin Gorgonzola

Vermont Cheddar

**Served with seasonal fruit, mango chutney and assorted bread
and crackers**

Small: \$16 Large: \$22

Create Your Own Cheese Board

Choose any of Asta's cheeses to create you own perfect cheese board

Served with seasonal fruit and assorted bread and crackers

Small: \$18 Large: \$24

We Also Have...

**French Goat Cheese with Chives (soft cheese with a mild, tart and
tangy flavor)**

French Comte (firm cheese with hints of fruit and hazelnuts)

French Morbier (semi-sweet cheese, flavors of nuts and fruit)

Small cheese board has 2oz of EACH cheese

Large cheese board has 3oz of EACH cheese

Unique Dips

Eggplant caviar served with crudités \$9

Tuscan white bean dip served with toasted pita and crudités \$9

Rustic guacamole and tortilla chips \$9

**Spicy mustard and white wine dip served with pretzels and
crudités \$7**

Clam dip and chips \$7

Asta's Dip Sampler \$25

Your choice of any three dips served with crudités and chips

Dips serve 2-4 people

Asta Fondues

**Please note that fondues are made to order and take
approximately 20 minutes to prepare**

Classic Swiss Fondue: Served with assorted seasonal fruits, vegetables and french baguette \$24.00
Recommended Wine: Corey Creek's Gewürztraminer \$14
Cheddar Pub Fondue: Served with assorted seasonal fruits, vegetables, soft pretzels and french baguette \$26.00
Recommended Wine: Martha Clara's Cuvee Sparkling Brut \$11
Provolone Fondue: Served with assorted seasonal fruits, vegetables, soft pretzels and french baguette \$26.00
Recommended Wine: Borghese's House Chardonnay \$7
Champagne and Brie Fondue: Served with assorted seasonal fruit, vegetables and french baguette \$34.00
Recommended Wine: Comtesse Therese's Merlot \$7
Classic Chocolate Fondue: Served with strawberries, pineapples, bananas, grapes and pound cake \$28.00
Recommended Wine: Pindar's Cabernet Port \$7
Fondue serves 4-6 people

Artistic Treats

Smoked Salmon on dark rye with cream cheese and chives \$11
The Asta Salad \$7
Mixed Greens with walnuts, pears and Gorgonzola cheese topped with Dijon dressing
Warm brie with fruit \$11
Cheese quesadillas with guacamole and chipolte sour cream \$14
***Mini-burgers with assorted cheeses \$10**
Soup of the Day \$7
Sandwich of the Day \$9
ADD A SIDE to any menu item:
8oz of Steak \$10
Spanish Sausages \$6

Sweet Delights

Warm nutella sandwiches on toasted brioche \$6
Homemade chocolate mousse served with fresh whipped cream \$9
Farm fresh strawberries topped with zabaglione \$9
Grilled pineapple napoleon with warm nutella drizzle and mascarpone \$10
Seasonal fruit platter \$9
Daily selection of sorbet or gelato \$6

Ask your server for the weekly dessert specials

Consuming raw or undercooked meats, fish or fresh shell eggs may increase the risk of food borne illness