

13 Fennel prosciutto

Slice the fennel lengthwise into $\frac{1}{2}$ -inch pieces. Reserve the leafy tops. Boil the pieces until tender. Toss while warm with olive oil and lemon juice, and season. Put on bruschetta with salami and prosciutto, and scatter with the leafy fennel tops.

14 Cavolo nero prosciutto

Remove stems from the tender leaves of cavolo nero (black Tuscan cabbage) and boil leaves until soft. Drain, season and toss with olive oil. Place on a bruschetta with slices of prosciutto. Serve while the cavolo is warm.

15 Tomato prosciutto

Cut a ripe large tomato in half and press the cut side onto bruschetta, squeezing the pulp and the juice into the bread. Rub with peeled garlic. Season and drizzle over olive oil. Serve with slices of prosciutto.

16 Chickpea Swiss chard

Boil the chard leaves until tender, drain well, and roughly chop. Sauté in olive oil with garlic and season. Rinse chickpeas and briefly heat with olive oil and the juice of a lemon. Season and puree. Place puree and chard on bruschetta. Spoon over chopped red chile. Drizzle with olive oil.

17 Ricotta red chiles

Broil whole red chiles. Place in a bowl and cover with plastic wrap. When cool, remove skins and seeds. Cover with olive oil. Toss with arugula. Season with lemon juice and olive oil. Put on bruschetta with slices of ricotta, red chile, and pitted black olives.

18 Tomato olives

Cut plum tomatoes in half and squeeze out seeds and juices. Toss the flesh with olive oil, red wine vinegar, and dried chiles. Season and then place on bruschetta with arugula and pitted black olives. Drizzle with olive oil.

19 Fava bean pecorino

Boil fava beans until tender. Drain and season, adding olive oil, lemon juice, and fresh mint leaves. Put on bruschetta with shavings of fresh pecorino.

21 Crab lemon

Mix white crabmeat with lemon juice, olive oil, dried chiles, and crushed fennel seeds, and season. Toss salad leaves with lemon juice and olive oil and place with the crab on bruschetta. Drizzle with olive oil.

23 Chickpea tomato

Toss cherry tomatoes, olive oil, pieces of peeled garlic and rosemary. Season and roast in a 400°F oven for 15 minutes. Rinse the canned chickpeas and heat with olive oil and dried chiles, and season. Add to tomatoes. Rub bruschetta with fresh rosemary and spoon over chickpeas and tomatoes. Drizzle with olive oil.

20 Mozzarella anchovies

Marinate rinsed salted anchovies in olive oil and lemon juice. Cut the mozzarella into 1/2-inch slices. Toss arugula with olive oil and lemon juice and put on bruschetta with the anchovies and mozzarella slices. Season with black pepper and drizzle with olive oil.

22 Mozzarella tomato

Toss cherry tomatoes with olive oil and pieces of peeled garlic. Season and roast in a 400°F oven for 15 minutes. Slice mozzarella into 1/2-inch pieces. Toss arugula leaves with olive oil and lemon, place on bruschetta with tomatoes and slices of mozzarella. Drizzle with olive oil.

24 Grilled eggplant

Cut eggplants into very thin slices and grill on both sides. Toss with olive oil and lemon juice, and season. Add sliced basil and place on bruschetta with chopped large fresh red chiles. Drizzle with olive oil.