

BARI RISTORANTE E ENOTECA

Antipasti e primi

Olive Misto

mixed olives with parsley, pepper flakes, and oil

\$4

Calamari con Pomodoro

sauteed calamari with tomatoes, garlic and black olives

\$9

Ostrice Crudo

fresh raw oysters with fresh parsley, lemon juice, olive oil, red wine vinegar and red onion

\$9

Frittella di Melanzane

fried eggplant and pecorino fritters

\$7

Cozze con Limone e L'arancia

oven roasted black mussels, with lemon, orange and herbs

\$11

Polpo con Pompelmo e Cipolla

Grilled octopus with grapefruit and red onion

\$9

Frutti di Mare Fritti

fresh calamari, smelt filets, and sardines, lightly breaded, fried and served with salt and lemon

\$10

Insalata and Zuppa

Casa

fresh baby greens, tossed in Balsamic vinaigrette with shaved parmigiano-reggiano
\$7

Radicchio e Indiva

grilled radicchio and endive, gorgonzola, drizzled with red wine vinaigrette
\$8

Romaine

romaine lettuce, anchovies, lemon and parmigiano-reggiano
\$7

Lattuga

boston lettuce, goat cheese, grapefruit, currants, honey, chopped hazelnuts
\$8

Arugula

arugula, balsamic reduction, and pecorino romano
\$7

Pasta Course

Rigatoni con Funghi, Broccoli e Formaggio di Capra
rigatoni with portabella, broccoli, garlic, and goat cheese
\$8

Spaghetti alla Carbonara

pancetta, fresh beaten egg, caramelized onion, parsley, red pepper flakes, parmigiano-reggiano
\$8

Orecchiette alla Pugliese

handmade "little ear" pasta, sauteed rapini, tomatoes, salt cured anchovies, and garlic
\$8

Penne alla Puttanesca

penne with tomatoes, garlic, capers, olives, and anchovies
\$8

Cavatelli con Pesce di Mare

handmade cavatelli with fresh fish. mussels, calamari in a light tomato broth
\$9

Pesce

Sardina alla Graticola

whole grilled sardines, topped with olive oil and lemon
\$15

Bronzino alla Griglia

whole grilled bronzino stuffed with fennel and orange
\$21

Ippoglosso con Finocchio e uvetta d'oro

roasted halibut with sautéed fennel, golden raisins, tomatoes and honey
\$20

Tonno alla Griglia

grilled ahi tuna with orange, basil, red onion, and white balsamic
\$23

Conchiglia alla Griglia con basilico

grilled scallops with basil garlic pesto and shaved lemon
\$19

Pesce del Giorno

today's fresh fish, ask your server
Market

Verdure

\$6 each

Fava con cicoria

slow cooked fava bean puree with chicory

Funghi alla graticola

grilled marinated portobello mushroom

Patate arrostate

roasted new potatoes with garlic and rosemary

Rapini saute

sautéed rapini with garlic and olive oil

Cavolfiore con Formaggio

sautéed cauliflower dusted with parmigiano-reggiano

Carne

Polpette

house made meatballs served with red sauce and parmigiano-reggiano
\$18

Bistecca

black pepper dusted filet with gorgonzola naturale and balsamic reduction
\$25