COLAZIONE
(BRUNCH)

BARI
RISTORANTE

ANTIPASTI

TAGLIERE DI CARNE 29
prosciutto di parma, mortadella, finocchiona, bresaola, lardo crostini, olives, cornichons, "carta musica"

CARPACCIO DI MANZO *
26
Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing

AVOCADO CRAB CAKE 29
breaded flash fried avocado wrapped crab cake, lemon aioli

TAGLIERE DI FORMAGGI 27
truffled pecorino, parmigiano, double cream brie, piave vecchio, honeycomb, berries, marcona almonds, "carta musica".

POLPO ARROSTO * 25
charred octopus, potato cream, toasted hazelnuts, kale chips, tomato & olive salsa

FRITTO MISTO 23
fried calamari, rock shrimp, calabrian chili aioli

ZUPPE E INSALATE

MINESTRONE 12
seasonal vegetables, fregula

INSALATA DI ARAGOSTA * 36
poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing

BARBABIETOLE E CAPRINO * 17
roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing

INSALATA DI GRANCHIO * 29
jumbo lump crabmeat, heirloom tomatoes, baby arugula, grilled asparagus, roasted tomato vinaigrette

INSALATA DI BRESAOLA* 27
bufala mozzarella, arugula, melons, shallot white balsamic dressing

INSALATA CAPRESE * 20
heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic

INSALATA CESARE 16
classic caesar salad

INSALATA DELLA CASA * 13
mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing

ADD ONS

Grilled Shrimp 12
Chicken Breast 12
Ōra King Salmon * 17
Grilled Beef * 17

BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE * 59
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns

COCKTAIL DI GAMBERI * 29
4 prawns, old & new world sauces

AHI TONNO * 26
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti

TORRE BARI * 160
12 oysters, 8 mussels, 8 clams, 6 prawns, maine lobster, jumbo lump crabmeat, ahi tuna

OSTRICHE D`ACQUA FREDDA * 1 Dz -36 / 1/2 Dz -20
cold water oysters, classic accoutrements

ESCARGOYSTERS * 1/2 Dz - 24
baked oysters with parsley garlic sambuca butter

CAVIALE

Osetra * 149

Kaluga * 96

MARGHERITA 20
san marzano tomato sauce, agerola fior di latte cheese, fresh basil

PROSCIUTTO 28
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings

CALABRESE 24
san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata

SALSICCIA 25
san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers

*Gluten Free - *Raw *Cooked To Order *Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BARI™
RISTORANTE

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO 34
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce

POLLO MATTONE * 34
1/2 free range deboned chicken, sautéed spinach & artichokes, parsley lemon butter

RISOTTO AI FRUTTI DI MARE * 40
carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce

RISOTTO AL PESTO * 30
carnaroli rice with basil pesto, sautéed shrimp, tomato confit, olive dust

FILET MIGNON ** 55
8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi

ŌRA KING SALMON ** 40
caponata, bell pepper sauce

BRANZINO ALLA GRIGLIA * 39
citrus frisee fennel salad, sautéed broccolini, citrus saffron sauce

SPAGHETTI POMODORO E BASILICO 29
pachino tomatoes, imported stracciatella cheese, basil

PAPPARDELLE BOLOGNESE 30
homemade three meats ragù, shaved parmesan cheese

TAGLIOLINI NERI 39
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce

SPAGHETTI ALLE VONGOLE 29
littleneck clams, tomato confit, pistachio pesto, white wine sauce

EGG WHITE OMELETTE ** 20
spinach, mushrooms, avocado, charred tomatoes, fruit salad

HAM OMELETTE ** 18
imported ham, bell peppers, broccolini, onions, mushrooms, fior di latte cheese, breakfast potatoes

STEAK AND EGGS ** 32
grass fed steak, mascarpone grits, mushroom ragù, two farm fresh eggs sunny side up, Barolo demi

LOBSTER OMELETTE ** 29
lobster meat, heirloom tomatoes, asparagus, goat cheese, chives, hollandaise sauce, petite salad

ITALIAN BREAKFAST ** 22
two farm fresh eggs sunny side up, grilled asparagus, charred tomato, avocado, olives, prosciutto

PROSCIUTTO BENEDICT * 18
english muffin, prosciutto di parma, poached eggs, hollandaise sauce, breakfast potatoes

BARI HASH ** 29
roasted potatoes, marinated bell peppers, shallots, spinach, braised beef short ribs, mushrooms, two farm fresh eggs poached, hollandaise sauce

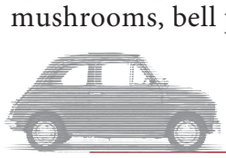
FRITTATA ** 19
aged Texas goat cheese, spinach, potatoes, mushrooms, bell peppers, onions, petite salad

CRAB AVOCADO TOAST * 29
toasted sourdough, crushed avocado, jumbo lump crabmeat, tomatoes, arugula, poached eggs

SALMON BENEDICT * 22
english muffin, two fresh farm eggs poached, smoked salmon, hollandaise, chives, fruit salad

CESTO DI PASTICCERIA (4 ec) 14
chocolate croissant, raspberry pastry, plain croissant, almond croissant filled with pastry cream

BELGIAN WAFFLES 18
mix berries, whipped ricotta, mint syrup



CONTORNO

Grilled Asparagus 12 | Creamy Polenta 8 | Sausage 8
Garlic Spinach 10 | Bacon 8 | Breakfast Potatoes 7

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